

SUPPLEMENTARY DATA

Argentero, A., Caillé, S., Nolleau, V., Godet, T., Mouls, L., & Rigou, P. (2023). Exploring the aromatic typicity of blended red wines from geographically close sub-regions in AOC Corbières: a sensory and chemical approach. *OENO One*, 58(1).
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Supplementary data

TABLE S1. Average percentages of each variety in 2018 and 2019 vintages cuvées for each sub-region.

2018	Carignan		Syrah		Grenache		Mourvèdre		Cinsault	
	%	n° cuvées/tot	%	n° cuvées/tot	%	n° cuvées/tot	%	n° cuvées/tot	%	n° cuvées/tot
Alaric	36,43	7/10	25,71	6/10	35,00	7/10	2,86	2/10	0,00	/
Durban	30,09	9/11	28,45	10/11	36,18	11/11	0,91	1/11	3,45	2/11
Lagrasse	10,75	5/8	59,63	8/8	17,88	8/8	11,63	4/8	0,00	/
Lézignan	25,00	6/10	38,10	10/10	32,30	10/10	4,60	2/10	0,00	/
Maritime	21,62	9/14	37,62	11/14	32,00	13/14	7,31	4/14	0,77	1/14
2019	Carignan		Syrah		Grenache		Mourvèdre		Cinsault	
	%	n° cuvées/tot	%	n° cuvées/tot	%	n° cuvées/tot	%	n° cuvées/tot	%	n° cuvées/tot
Alaric	27,40	6/8	29,66	7/8	40,09	7/8	2,86	1/8	0,00	/
Durban	30,60	4/7	20,40	4/7	37,00	4/7	6,00	2/7	6,00	1/7
Lagrasse	15,63	6/8	58,75	8/8	18,75	8/8	6,88	4/8	0,00	/
Lézignan	20,00	3/8	45,71	7/8	27,86	7/8	6,43	2/8	0,00	/
Maritime	18,57	4/7	34,29	6/7	35,00	6/7	12,14	6/7	0,00	/

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TABLE S2. List of the descriptors used for the sensorial analysis and the standard solutions used for the training sessions.

Attributes	Reference
Amyl	Isoamyl acetate solution
Boiled vegetables	soup vegetables, sulfur wicks
Cooked Red Fruits	Blackberries and strawberry jam
Empyreumatic	Smoked flavoring solution
Pastry	Hot sugar, toffee, vanilla, baking spices
Vanilla	Vanilla
Vegetable	Fresh cut grass
Spicy	Black pepper
Wood	burnt and unburnt wood chips
Lactic	Butter, fresh cream
Humus	Humus, 2-Methylisoborneol
Laether	4-Ethylphenol solution
Alcohol	Absolute ethanol
Acidity	Tartaric acid
Bitterness	Caffeine
Fat	Pectine
Astringency	Grape stem tannin extract

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TABLE S3. Mean values and standard deviations for oenological parameters for 2018 and 2019 AOC Corbières wines.

2018 vintage											
Oenological parameters	Alaric		Durban		Lagrasse		Lézignan		Maritime		p-value
	Mean	SD	Mean	SD	Mean	SD	Mean	SD	Mean	SD	
Ethanol % (v/v)	13.86 ^b	0,61	14.07 ^{ab}	0,40	14.64 ^a	0,71	14.03 ^{ab}	0,71	14.02 ^{ab}	0,36	0,06
pH	3.68 ^{ab}	0,11	3.63 ^b	0,12	3.74 ^{ab}	0,12	3.73 ^{ab}	0,09	3.77 ^a	0,10	0,03
Total Acidity (g/L)	2,97	0,24	2,95	0,18	2,95	0,28	2,70	0,54	2,93	0,30	ns
Lactic acid (g/L)	0,90	0,22	0,70	0,12	0,87	0,42	0,88	0,17	0,97	0,45	ns
Volatile Acidity (g/L)	0,54	0,06	0,49	0,12	0,52	0,18	0,49	0,07	0,57	0,14	ns
Active SO ₂ (mg/L)	0,45	0,18	0,53	0,34	0,51	0,42	0,40	0,10	0,34	0,15	ns
Free SO ₂ (mg/L)	20,40	7,17	20,27	10,44	24,50	15,97	20,10	3,96	19,43	9,10	ns
Total SO ₂ (mg/L)	45,80	10,84	51,45	22,84	43,38	30,37	48,00	19,52	39,50	24,44	ns
Color Intensity (CI)	9,65	1,15	9,59	2,64	12,20	2,45	10,54	2,37	10,09	2,34	ns
Total Polyphenols Index (TPI)	59,30	7,60	57,27	7,71	62,25	8,55	56,40	7,86	58,57	12,13	ns
Carbon dioxide (CO ₂)	342,00	131,98	404,55	183,65	441,25	101,06	295,00	111,78	417,86	138,24	ns
Acetaldehyde (mg/L)	16,70	6,41	20,64	14,64	10,88	9,95	17,90	11,02	13,57	10,46	ns
2019 vintage											
Oenological parameters	Alaric		Durban		Lagrasse		Lézignan		Maritime		p-value
	Mean	SD	Mean	SD	Mean	SD	Mean	SD	Mean	SD	
Ethanol % (v/v)	14,10	0,56	13,91	0,38	14,44	0,59	14,32	0,54	14,16	0,46	ns
pH	3.64 ^{ab}	0,11	3.59 ^b	0,08	3.69 ^{ab}	0,11	3.75 ^{ab}	0,12	3.76 ^a	0,18	0,06
Total Acidity (g/L)	3,13	0,28	3,14	0,18	2,96	0,21	2,97	0,17	3,10	0,21	ns
Lactic acid (g/L)	0,86	0,22	0,73	0,09	0,69	0,17	0,72	0,14	0,95	0,34	ns
Volatile Acidity (g/L)	0.52 ^{ab}	0,12	0.60 ^{ab}	0,18	0.43 ^b	0,09	0.49 ^{ab}	0,10	0.66 ^a	0,17	0,018
Active SO ₂ (mg/L)	0,37	0,19	0,47	0,52	0,34	0,13	0,40	0,16	0,27	0,13	ns
Free SO ₂ (mg/L)	15,63	7,37	16,71	14,53	16,13	7,00	20,88	6,36	15,57	8,77	ns
Total SO ₂ (mg/L)	35,75	16,39	34,57	30,63	32,00	22,83	49,13	22,51	29,71	16,67	ns
Colour Intensity (CI)	52,53	17,42	55,71	6,73	64,13	8,37	59,63	8,72	65,43	7,02	ns
Total Polyphenols Index (TPI)	16,68	17,25	9,70	3,25	13,34	1,53	11,55	2,01	12,14	2,02	ns
Carbon dioxide (CO ₂)	316,25	89,59	444,29	328,68	378,75	109,34	353,75	108,75	481,43	133,59	ns
Acetaldehyde (mg/L)	16,13	4,05	9,57	5,41	17,13	9,89	38,63	60,23	16,43	8,34	ns

ns = not significant (for p-value > 0.1).

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TABLE S4. Average intensity scores and standard deviations for the descriptors found in AOC Corbières wines in 2018. Scores are reported on an intensity scale 1-10.

Descriptors	Alaric		Durban		Lagrasse		Lezignan		Maritime		p-value**
	Mean*	SD	Mean*	SD	Mean*	SD	Mean*	SD	Mean*	SD	
Olfactory attributes											
Amyl	4.28 ^{ab}	0,60	5.26 ^a	0.77	3.97 ^b	0.66	3.53 ^b	0.72	4.58 ^{ab}	0.94	0.001 (***)
Cooked vegetables	2.11 ^c	1,45	2.21 ^{bc}	0.85	3.46 ^{ab}	1.79	3.14 ^{abc}	1.20	3.68 ^a	2.11	0.0002 (***)
Jammy Red Fruit	5.22 ^a	1,30	4.75 ^a	1.38	5.25 ^a	0.92	5.04 ^a	1.25	4.69 ^a	0.81	ns
Empyreumatic	2.79 ^a	0,60	2.79 ^a	0.83	2.74 ^a	0.51	2.95 ^a	0.73	3.24 ^a	1.26	ns
Pastry	4.05 ^{ab}	1,17	4.10 ^a	1.59	4.18 ^a	1.51	4.06 ^{ab}	1.06	3.16 ^b	0.79	0.05 (*)
Spicy	4.73 ^a	0,72	4.90 ^a	0.90	4.11 ^a	0.32	4.30 ^a	1.06	4.94 ^a	0.77	ns
Woody	4.55 ^a	0,83	4.48 ^{ab}	1,36	3.35 ^b	0,81	3.83 ^{ab}	0,72	3.88 ^{ab}	1,46	0.05 (*)
Lactic	3.57 ^{ab}	1,26	2.48 ^b	1.00	3.51 ^{ab}	1.51	3.86 ^a	1.39	2.63 ^b	0.57	0.002 (**)
Humus	2.41 ^b	0,60	3.21 ^{ab}	0.59	2.93 ^{ab}	1.13	3.69 ^a	1.03	3.39 ^{ab}	1.15	0.048 (*)
Leather	4.58 ^{ab}	1,93	3.56 ^b	1.32	3.75 ^b	1.85	4.40 ^{ab}	0.57	5.31 ^a	0.90	0.0004 (***)
Gustative attributes											
Alcohol	4.34 ^a	1,11	4.20 ^a	0.99	4.62 ^a	0.87	3.64 ^a	0.68	4.35 ^a	1.12	ns
Acidity	3.87 ^a	0,64	4.20 ^a	0.78	4.41 ^a	0.63	3.76 ^a	0.96	4.37 ^a	0.61	ns
Bitterness	5.35 ^a	1,07	4.67 ^a	0.90	5.40 ^a	0.64	4.94 ^a	0.83	5.00 ^a	1.08	ns
Fat	4.37 ^a	1,09	4.27 ^a	0.76	4.79 ^a	0.79	5.00 ^a	0.60	4.96 ^a	0.54	ns
Astringency	6.47 ^a	0,86	6.97 ^a	1.06	6.55 ^a	1.22	5.93 ^a	1.15	6.58 ^a	1.76	ns

ns = not significant (for a p-value > 0.05).

* Intensities values are reported in a scale from 0-10.

** level of significance : * = 0.05 ; ** = 0.01 ; *** = 0.001.

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TABLE S5. Average intensity scores and standard deviations for the descriptors found in AOC Corbières wines in 2019. Scores are reported on an intensity scale 1-10.

Descriptors	Alaric		Durban		Lagrasse		Lezignan		Maritime		p-value**
	Mean*	SD	Mean*	SD	Mean*	SD	Mean*	SD	Mean*	SD	
Olfactory attributes											
Amyl	3.14 ^a	0,88	3.40 ^a	1.66	2.79 ^a	0.42	2.88 ^a	0.74	3.35 ^a	1.36	ns
Cooked vegetables	1.77 ^b	1,03	2.36 ^{ab}	0.81	2.79 ^{ab}	1.61	2.11 ^b	0.65	3.29 ^a	1.42	0.002 (**)
Jammy Red Fruits	4.27 ^{ab}	1,01	3.32 ^b	0.87	4.37 ^{ab}	1.44	4.89 ^a	0.93	3.29 ^b	1.09	0.0005 (***)
Empyreumatic	2.24 ^a	0,30	2.11 ^a	0.87	2.55 ^a	1.02	2.39 ^a	0.91	2.94 ^a	1.12	ns
Vanilla	2.48 ^a	0,68	2.06 ^a	0.90	2.50 ^a	0.64	2.95 ^a	0.74	2.25 ^a	0.47	ns
Spicy	3.01 ^a	0,53	3.15 ^a	0.58	2.59 ^a	0.68	3.47 ^a	0.71	3.11 ^a	0.83	ns
Woody	3.02 ^a	0,69	2.86 ^a	1,5	2.76 ^a	0,84	3.38 ^a	1,13	2.89 ^a	0,5	ns
Lactic	1.77 ^a	0,95	1.71 ^a	0.99	1.60 ^a	0.78	1.62 ^a	0.65	1.36 ^a	0.64	ns
Humus	1.74 ^a	0,97	2.41 ^a	1.10	1.69 ^a	0.66	2.09 ^a	0.53	2.13 ^a	0.82	ns
Leather	2.79 ^{ab}	0,89	2.95 ^{ab}	1.16	3.35 ^{ab}	0.91	2.36 ^b	0.87	3.52 ^a	0.84	0.03 (*)
Vegetable (Green)	1.89 ^a	0,58	1.92 ^a	0.68	1.79 ^a	0.50	1.59 ^a	0.67	2.11 ^a	0.97	ns
Gustative attributes											
Alcohol	3.84 ^{ab}	0,68	2.78 ^b	1.00	4.10 ^a	0.45	4.10 ^a	0.73	3.36 ^{ab}	0.37	0.005 (**)
Acidity	3.75 ^{ab}	0,68	4.44 ^a	0.36	3.12 ^b	0.44	3.84 ^{ab}	0.58	3.55 ^{ab}	0.85	0.021 (*)
Bitterness	4.05 ^a	0,65	3.67 ^a	0.98	4.49 ^a	0.83	3.69 ^a	0.61	3.58 ^a	0.46	ns
Fat	3.11 ^a	0,68	2.58 ^a	0.35	3.26 ^a	0.88	3.43 ^a	0.70	2.65 ^a	0.24	ns
Astringency	5.46 ^a	1,37	5.77 ^a	1.05	5.24 ^a	0.98	4.99 ^a	1.33	5.97 ^a	1.33	ns

ns = not significant (for a p-value > 0.05).

* Intensities values are reported in a scale from 0-10.

** level of significance : * = 0.05 ; ** = 0.01 ; *** = 0.001.