SUPPLEMENTARY DATA
Cesson , A., Ducasse, M.-A., Carrillo, S., Roy, A., Roi, S., Sachot, S., … Poncet-Legrand, C. (2026). Disentangling variety and *terroir* effects on red wine chemical composition: A subregional harvest location analysis of three grape cultivars across Occitanie vineyards. *OENO One, 60*(4).
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SUPPLEMENTARY DATA



Figure S1. Map of the harvest locations of the three varieties selected for the study with a scale of 5 km. In red square, the harvest location and its name written in black.

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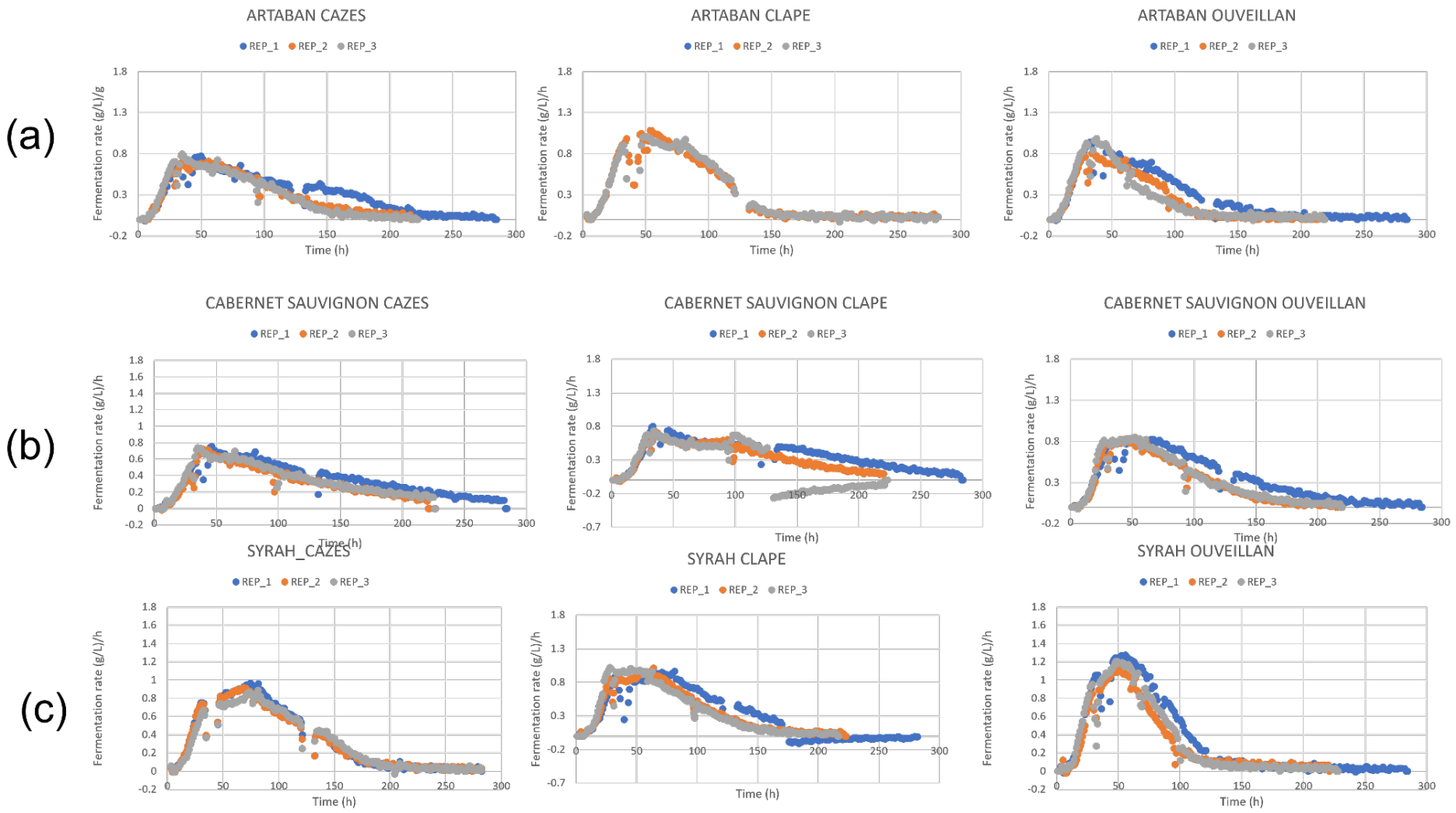

Figure S2. Graph of fermentation kinetics for the three biological replicates of Artaban (a), Cabernet-Sauvignon (b), and Syrah (c) for the three harvest locations. Fermentation rate (g/L.s) as a function of time (h).

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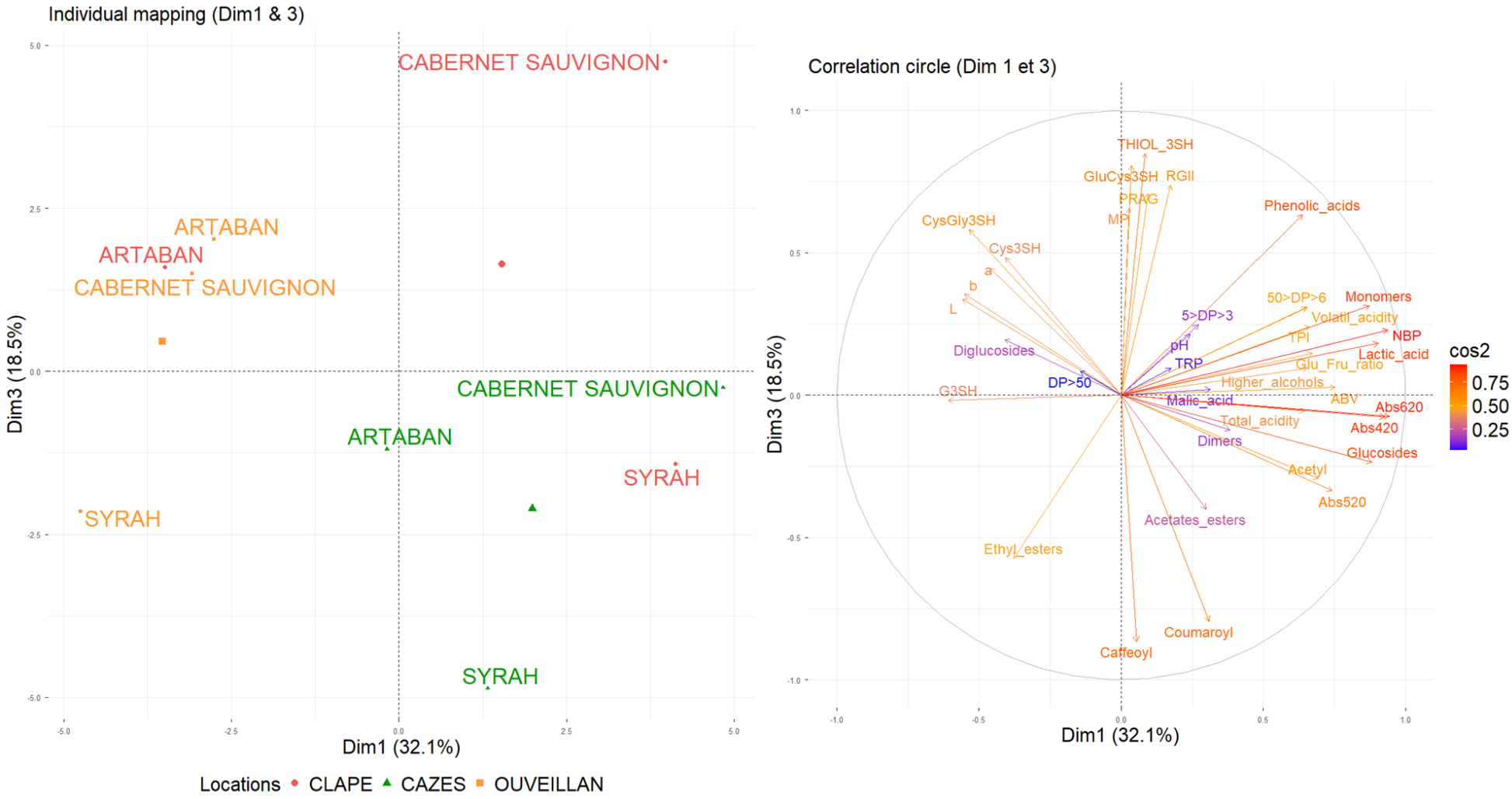

Figure S3. 2-dimensions (Dim1 and Dim3) Principal Component Analysis (PCA) (left: individual mapping; right: correlation circle) of oenological and chemical wine parameters. The varieties are classified by colour regarding their harvest location: Clape (red), Cazes (green), and Ouveillan (orange). The factors in the correlation circle are coloured according to their cos^2 values.

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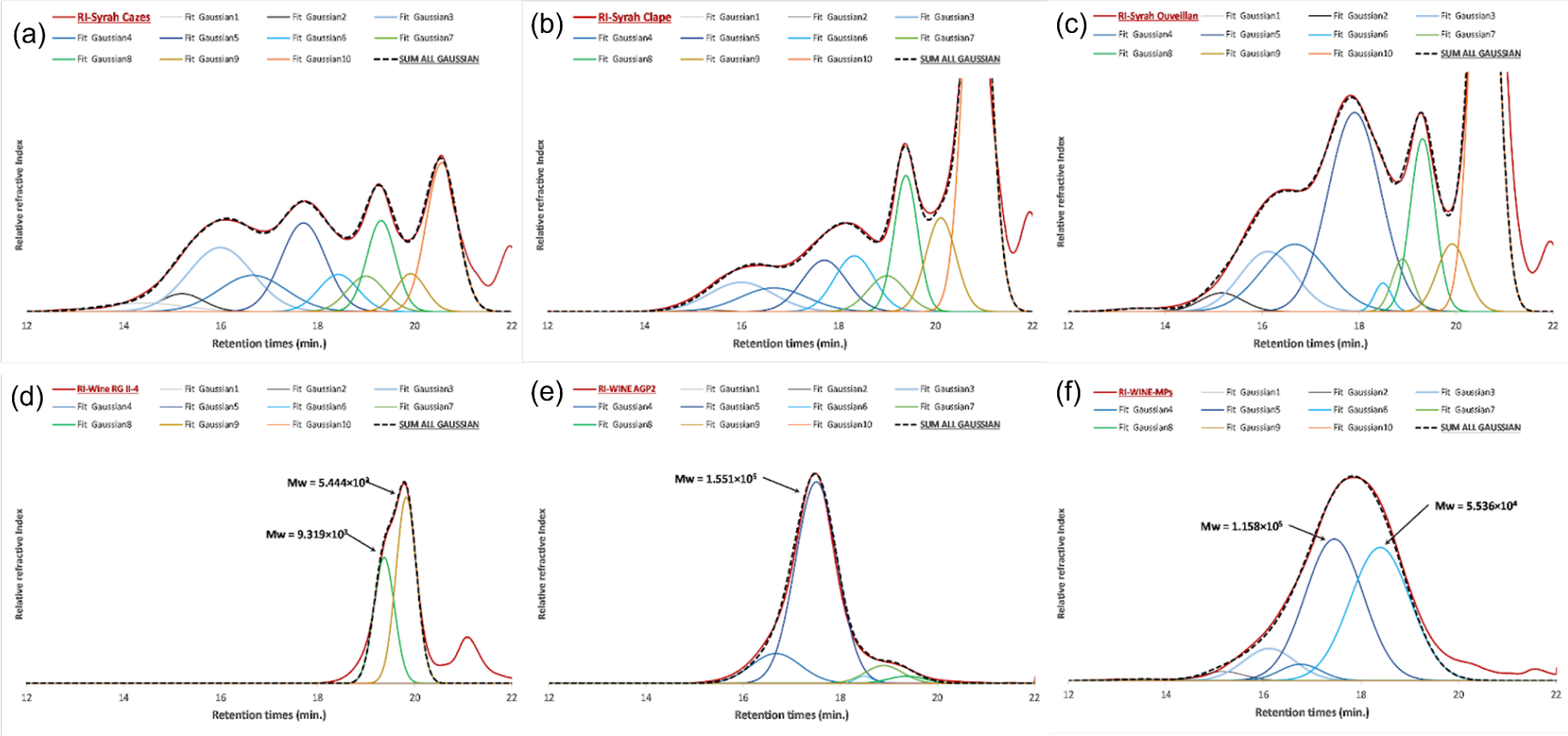

Figure S4. SEC-MALLS-RI profiles of Syrah wine polysaccharides harvested in Cazes (a), Clape (b), and Ouveillan (c) and purified standard of Type-II rhamnogalacturonan RGII (d), Arabinogalactan Protein AGP (e), and Type-I rhamnogalacturonan RGI (f). In red and black dotted lines: RI profiles and the sum of Gaussians, representing overall profiles. In colour, their peak deconvolutions.

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Table S1. Grape varieties, their harvest locations for vintage 2022, and their must characteristics. Results obtained with one batch of 200 randomly sorted grape berries.

Variety	Harvest location	Sugar (g/L)	ABV[1] (%vol)	pH	Total acidity (mgH_2SO_4/L)	Organic nitrogen (mg/L)	Inorganic nitrogen (mg/L)	Nass[2] (mg/L)	Sugar / Acidity	Sugar / Nass	Inorganic / Organic nitrogen
Artaban	Cazes	213	12.6	3.35	2.78	32.0	10.0	42.0	76.4	5.06	3.20
Artaban	Clape	178	10.6	3.40	3.27	46.0	21.0	67.0	54.5	2.66	2.19
Artaban	Ouveillan	181	10.7	3.61	2.45	40.0	19.0	59.0	73.7	3.06	2.11
Cabernet-Sauvignon	Cazes	250	14.8	3.24	3.52	30.0	3.00	33.0	71.0	7.57	10.0
Cabernet-Sauvignon	Clape	278	16.5	3.35	3.90	71.0	16.0	87.0	71.3	3.19	4.44
Cabernet-Sauvignon	Ouveillan	238	14.2	3.70	2.45	71.0	49.0	120	97.2	1.98	1.45
Syrah	Cazes	220	13.0	3.36	3.21	96.0	63.0	159	68.4	1.38	1.52
Syrah	Clape	273	16.2	3.76	3.90	147	46.0	193	70.1	1.42	3.20
Syrah	Ouveillan	217	12.9	3.40	3.45	135	73.0	208	63.0	1.04	1.85

Table S2. Grape varieties, their harvest locations for vintage 2022, and their must characteristics. Results obtained with one batch of 200 randomly sorted grape berries.

Variety	Origine	pH	Total acidity (mg H_2SO_4/L)	ABV[1] (%vol)	Glucose/ Fructose	Volatile acidity (mg/L)	Malic acid (mg/L)	Lactic acid (mg/L)	TPI[2]	Anthocyanins (mg/L)	Absorbance at 420nm[3]	Absorbance at 520nm[3]	Absorbance at 620nm[3]	Color intensity (CI)	L*[3]	a*[3]	b*[3]	NBP[4] (mg/L)
Artaban	Cazes	3.30 ±0.01	4.30 ±0.03	12.5 ±0.14	0.19 ±0.14	0.19 ±0.05	1.00 ±0.09	0.04 ±0.01	85.3 ±3.06	1508 ±37	5.93 ±0.23	14.5 ±0.6	2.03 ±0.10	22.5 ±0.95	7.53 ±0.65	35.60±0.93	13.00 ±1.04	1.41 ±0.06
Artaban	Clape	3.46 ±0.03	4.09 ±0.27	12.5 ±0.12	0.02	0.19 ±0.01	1.60 ±0.32	0.03 ±0.01	65.0 ±1.73	1187 ±35	4.09 ±0.22	8.30 ±0.7	1.40 ±0.08	13.8 ±0.97	12.73 ±0.90	42.20 ±1.03	21.80 ±1.46	0.95 ±0.06
Artaban	Ouveillan	3.38 ±0.01	3.91 ±0.11	10.6 ±0.50	0.04 ±0.01	0.16 ±0.03	1.23 ±0.21	0.04 ±0.01	77.7 ±3.51	1273 ±36	4.86 ±0.21	9.9 ±0.5	1.69 ±0.10	16.4±0.77	9.77 ±0.99	38.50 ±1.3	16.80 ±1.70	1.17 ±0.03

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Cabernet Sauvignon	Cazes	3.33 ±0.01	4.49 ±0.06	14.9 ±0.11	1.58 ±0.70	0.30 ±0.03	1.07 ±0.11	0.10 ±0.03	80.0 ±1.73	1071±10	7.33 ±0.14	16.7 ±0.2	2.49 ±0.06	26.5 ±0.41	10.80 ±0.42	41.30 ±0.55	18.70 ±0.67	2.48 ±0.11
Cabernet Sauvignon	Clape	3.51 ±0.02	5.11 ±0.06	15.8 ±0.16	0.64 ±0.27	0.31 ±0.02	1.78 ±0.05	0.08 ±0.02	77.3 ±5.51	872±55	6.29 ±0.45	11.83 ±1.1	2.16 ±0.19	20.3 ±1.78	13.50 ±1.30	45.00 ±1.66	23.30±2.21	2.66 ±0.25
Cabernet Sauvignon	Ouveillan	3.63 ±0.02	4.00 ±0.08	13.6 ±0.14	0.19 ±0.05	0.21 ±0.02	2.01 ±0.09	0.04 ±0.01	46.7 ±1.15	598±28.3	3.66 ±0.08	6.44 ±0.31	1.22 ±0.04	11.3 ±0.43	15.1 ±0.59	44.6 ±0.61	25.9 ±0.93	1.34 ±0.01
Syrah	Cazes	3.30 ±0.02	4.87 ±0.05	13.8 ±0.07	0.06 ±0.02	0.21 ±0.03	1.60 ±0.09	0.04	60.7 ±1.53	842 ±41.1	6.25 ±0.23	15.46 ±0.49	2.10 ±0.03	23.8 ±0.4	6.50 ±0.89	33.4 ±2.07	11.2 ±1.54	1.74 ±0.16
Syrah	Clape	3.91 ±0.02	4.28 ±0.02	15.2 ±0.36	0.32 ±0.16	0.20 ±0.01	3.07 ±0.08	0.07 ±0.01	80.0 ±3.46	997±27.0	6.16 ±0.20	10.98 ±0.36	2.38 ±0.10	19.5 ±0.64	5.53 ±0.38	31.2 ±1.10	9.53 ±0.63	1.91 ±0.11
Syrah	Ouveillan	3.35 ±0.03	4.29 ±0.07	13.3 ±0.24	0.19 ±0.2	0.21 ±0.02	1.21 ±0.04	0.03 ±0.01	34.3 ±1.53	489 ±17.8	2.89 ±0.06	6.98 ±0.04	0.94 ±0.04	10.8 ±0.12	19.5 ±0.72	49.6 ±0.80	32.7 ±1.13	0.78 ±0.03