SUPPLEMENTARY DATA
Otheguy, M., Honoré-Chedozeau, C., & Valentin, D. (2023).
Are specific PDO wines sensorially recognisable? A study in the Beaujolais vineyard with different types of experts. *OENO One, 57*(2).
https://doi.org/10.20870/oeno-one.2023.57.2.5546

Supplementary Material

SUPPLEMENTARY TABLE S1. Detailed results of the ANOVA conducted on the study 1 (significant results are identified in bold).

Imaginary	F Appellation	Pr > F Appellation	F Expert	Pr>F Expert	F Interaction	Pr > F Interaction
Astringent	11,419	**< 0,0001**	5,398	**0,008**	6,175	**< 0,0001**
Balanced	1,793	0,132	3,034	0,057	0,318	0,959
Blackcurrant	4,043	**0,004**	4,764	**0,013**	0,985	0,449
Cherry	1,412	0,231	5,899	**0,005**	0,954	0,473
Complex	40,650	**< 0,0001**	8,879	**0,001**	1,779	0,083
Concentrated	36,792	**< 0,0001**	7,813	**0,001**	1,462	0,173
Expressive	0,551	0,699	1,406	0,255	0,740	0,656
Floral	1,906	0,111	3,723	**0,031**	0,724	0,670
Fresh	14,371	**< 0,0001**	0,646	0,528	0,663	0,723
Long	40,980	**< 0,0001**	7,328	**0,002**	3,403	**0,001**
Raspberry	6,027	**0,000**	1,890	0,162	0,906	0,512
Round	1,296	0,273	1,943	0,154	0,846	0,564
Sour	15,725	**< 0,0001**	2,229	0,118	1,143	0,336
Spicy	34,901	**< 0,0001**	6,101	**0,004**	2,381	**0,018**
Strawberry	8,029	**< 0,0001**	2,577	0,086	0,815	0,590
Supple	13,640	**< 0,0001**	0,963	0,389	0,549	0,818
Vegetal	0,314	0,868	2,470	0,095	1,234	0,281
Woody	21,511	**< 0,0001**	1,817	0,173	3,654	**0,001**

SUPPLEMENTARY TABLE S2. Detailed results of the ANOVA conducted on the study 2 (significant results are identified in bold).

Tasting	F Appellation	Pr > F Appellation	F Expert	Pr > F Expert	F Condition	Pr > F Condition
Acid	0.00	0.98	0.45	0.64	2.79	0.13
Astringent	0.60	0.46	0.43	0.66	0.90	0.37
Balanced	0.14	0.72	0.67	0.53	0.04	0.85
Bitter	5.26	**0.05**	0.04	0.96	5.40	**0.05**
Blackcurrant	0.25	0.63	1.11	0.36	0.37	0.56
Cherry	0.76	0.41	0.60	0.56	0.11	0.75
Complex	1.59	0.24	1.58	0.24	1.45	0.26
Concentrated	0.08	0.78	0.25	0.78	0.96	0.36
Expressive	0.73	0.42	1.20	0.33	0.13	0.73
Floral	0.27	0.62	0.11	0.89	0.58	0.47
Fresh	0.33	0.58	0.39	0.68	1.44	0.26
Long	0.84	0.39	0.52	0.61	0.11	0.75
Raspberry	0.01	0.92	0.43	0.66	0.30	0.60
Round	0.36	0.56	2.14	0.15	0.03	0.87
Sour	0.01	0.92	0.53	0.60	3.08	0.12
Spicy	7.13	**0.03**	0.50	0.62	2.59	0.15
Strawberry	3.47	0.10	1.56	0.24	0.28	0.61
Supple	0.82	0.39	0.60	0.56	0.04	0.85
Vegetal	0.15	0.71	2.74	0.09	0.38	0.56
Woody	1.42	0.27	0.35	0.71	0.34	0.58

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Tasting	F A*E	Pr > F A*E	F E*C	Pr > F E*C	F A*C	Pr > F A*C	F A*E*C	Pr > F A*E*C
Acid	3.48	0.06	0.01	0.99	0.09	0.77	3.06	0.07
Astringent	0.63	0.55	0.08	0.93	0.01	0.91	0.26	0.78
Balanced	1.31	0.30	0.29	0.75	1.59	0.24	0.34	0.72
Bitter	0.13	0.88	0.16	0.85	0.12	0.74	0.44	0.65
Blackcurrant	1.88	0.18	0.10	0.91	0.00	0.98	1.35	0.29
Cherry	2.47	0.12	0.28	0.76	0.35	0.57	0.09	0.91
Complex	1.18	0.33	1.09	0.36	5.08	**0.05**	1.05	0.37
Concentrated	0.15	0.87	1.14	0.34	0.45	0.52	0.50	0.62
Expressive	0.48	0.62	0.49	0.62	1.22	0.30	0.58	0.57
Floral	0.19	0.83	0.07	0.94	0.25	0.63	0.39	0.68
Fresh	0.75	0.49	4.02	**0.04**	0.13	0.72	0.96	0.40
Long	0.71	0.50	0.50	0.61	1.26	0.29	0.32	0.73
Raspberry	0.28	0.76	0.08	0.92	0.77	0.41	0.13	0.88
Round	0.94	0.41	0.19	0.83	0.23	0.65	1.17	0.34
Sour	1.44	0.27	0.25	0.78	0.22	0.65	0.80	0.47
Spicy	2.44	0.12	0.80	0.47	0.26	0.63	6.00	**0.01**
Strawberry	0.92	0.42	1.69	0.22	0.73	0.42	1.33	0.29
Supple	0.91	0.42	1.23	0.32	0.18	0.68	0.59	0.57
Vegetal	0.32	0.73	0.42	0.66	6.48	**0.03**	4.86	**0.02**
Woody	1.15	0.34	0.92	0.42	0.00	0.97	0.20	0.82