RESSENTI project : Adoption of fungus-resistant grapevines by the Occitanie wine industry

CATA (Check-all-that-apply) / Focus Group session

Name and surname:
……

Gender: M / F / Other (please circle)

Age: ……

Production mode:

- ☐ **Cooperative**
- ☐ **Independent**

Are you a (co-)decision maker for planting?

- ☐ **Yes**
- ☐ **No**

Years of experience: ……

Multiple job-holding:

- ☐ **Yes**
- ☐ **No**

Date of test: ……..

Place of test: ..……..

PHASE 1 : BLIND TASTING

Roundtable and start of recording

You are going to taste 6 wines blind (4 whites, 2 reds).

Among them:
− Three are made with *Vitis vinifera* grape varieties
− Three are made with fungus-resistant grape varieties

Wines are coded and served in different orders depending on the taster.

For each wine, you are invited to:
- **First, check the attributes** (adjectives) that suit (you can check several or none).

- **Then, assign an overall liking score to each wine from 1 to 9** (1 for ‘I don’t like it at all’, 9 for ‘I like it a lot’).

PHASE 1, *PART 1:* ATTRIBUTES

Wine code (served 1st): …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*	***Wine code (served 2nd):*** …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*
Wine code (served 3rd): …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*	***Wine code (served 4th):*** …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*

Liking score reminder: 1 for ‘I don’t like it at all’, 9 for ‘I like it a lot’

NO DISCUSSION AT THIS STAGE OF THE STUDY

Wine code (served 5th): ……	***Wine code (served 6th):*** ……
(Red)	***(Red)***
□ Fresh fruit □ Jammy fruit □ Spicy □ Woody □ Vegetal □ Sweetness □ Acid □ Warm □ Astringent □ Drying □ Bitter □ Full-bodied	□ Fresh fruit □ Jammy fruit □ Spicy □ Woody □ Vegetal □ Sweetness □ Acid □ Warm □ Astringent □ Drying □ Bitter □ Full-bodied
Overall liking score from 1 to 9: ……..	*Overall liking score from 1 to 9: ……..*

Liking score reminder: 1 for ‘I don’t like it at all’, 9 for ‘I like it a lot’

NO DISCUSSION AT THIS STAGE OF THE STUDY

PHASE 1, *PART 2:* A PRIORI IDENTIFICATIONS (without discussion)

I) Which wines do you think come from Vitis vinifera grapevines?

White wine code …… White wine code ……

Red wine code ……

Why this choice?

……
……
……
……
……

II) Which wines do you think come from fungus-resistant grapevines?

White wine code …… White wine code ……

Red wine code ……

Why this choice?

……
……
……
……
……

END of the BLIND TASTING

Questionnaires are collected.

PHASE 2: TASTING WITH INFORMATION

Name and surname:

…….....

You are going to taste the previous 6 wines again with additional information.

The moderator reveals part of the coding scheme for FRG and vinifera. Each panelist receives wines with different codes, but there's a pattern: the middle digit is even for FRG wines and odd for vinifera wines *(note for readers: codes were different between phases 1 and 2)*

For each wine, you are invited to:

- **First, check the attributes** (adjectives) that suit (you can check several or none).

- **Then, assign an overall liking score to each wine from 1 to 9** (1 for ‘I don’t like it at all’, 9 for ‘I like it a lot’).

PHASE 2, *PART 2:* ATTRIBUTES

Wine code (served 1st): …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*	***Wine code (served 2nd):*** …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*
Wine code (served 3rd): …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*	***Wine code (served 4th):*** …… ***(White)*** □ Floral □ Spicy □ Citrus □ Candy □ Fruity □ Mineral □ Vegetal □ Sweetness □ Acid □ Warm □ Full-bodied □ Watery □ Bitter *Overall liking score from 1 to 9: ……..*

Liking score reminder: 1 for ‘I don’t like it at all’, 9 for ‘I like it a lot’

STILL NO DISCUSSION AT THIS STAGE OF THE STUDY

Wine code (served 5th): ……	***Wine code (served 6th):*** ……
(Red)	***(Red)***
□ Fresh fruit □ Jammy fruit □ Spicy □ Woody □ Vegetal □ Sweetness □ Acid □ Warm □ Astringent □ Drying □ Bitter □ Full-bodied	□ Fresh fruit □ Jammy fruit □ Spicy □ Woody □ Vegetal □ Sweetness □ Acid □ Warm □ Astringent □ Drying □ Bitter □ Full-bodied
Overall liking score from 1 to 9: ……..	*Overall liking score from 1 to 9: ……..*

Liking score reminder: 1 for ‘I don’t like it at all’, 9 for ‘I like it a lot’

The moderator provides details on the grape varieties that were used and vintages for each wine, which are to be recorded in the corresponding large squares of the table above, to facilitate the discussion. Then, the moderator announces that wine analysis reports conducted by the ..... laboratory will be available at the end of the session.

PHASE 2, *PART 2*: Distinctive ATTRIBUTES of WINES from FUNGUS-RESISTANT GRAPEVINE (to be filled individually)

I) First, for wines made from **fungus-resistant grapevines, RANK** the **NEGATIVE attributes** previously selected
('1' being the most NEGATIVE attribute).

Wine code: ……..
White variety: …….
1: ……
2: ……
3: ……
4: ..……

Wine code: ……..
White variety: …….
1: ……
2: ……
3: ……
4: ……

Wine code: ……..
Red variety: ……
1: ……
2: ……
3: ……
4: ……

II) Second, for wines made from **fungus-resistant grapevines**, **RANK** the **POSITIVE attributes** previously selected ('1' being the most POSITIVE attribute).

Wine code: ……..
White variety: …….
1: ……
2: ……
3: ……
4: ..……

Wine code: ……..
White variety: …….
1: ……
2: ……
3: ……
4: ……

Wine code: ……..
Red variety: ……
1: ……
2: ……
3: ……
4: ……

Possibility to taste again (self-service)

PHASE 3, DISCUSSION PHASE

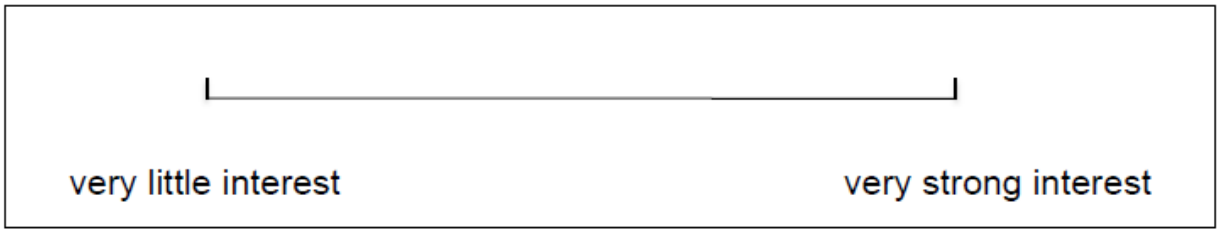
A) *Discussion of the* ***RANKINGS of NEGATIVE*** *attributes for each wine made from* ***resistant grape varieties****. Which attributes did you rank as the most negative? Do you agree?*

B) *Discussion of the* ***RANKINGS of POSITIVE*** *attributes for each wine made from* ***resistant grape varieties****. Which attributes did you rank as the most positive? Do you agree?*

C) *Have you tasted other wines made from resistant grape varieties? Which ones caught your attention?*

D) *In today's tasting, what* ***SURPRISED*** *or* ***CONFIRMED*** *your opinion about these varieties? Why?*

E) *What is your* ***INTEREST*** *in producing wines made from resistant grape varieties? Why?*



(please draw a vertical line where you position your interest)

F) *Do you see a FUTURE for wines made from resistant grape varieties in your region? Why?*

G) *What* ***percentage*** *of vineyard area do you think* ***resistant grape varieties*** *will occupy in your department in 30 years?*

0 10 20 30 40 50 60 70 80 90 100

(please circle the number)

H) *Before we conclude this discussion, can you tell me what you see as the obstacles and incentives for planting resistant grape varieties (arguments that have not yet been mentioned)?*

I) *Did this tasting and discussion change your initial opinion on resistant grape varieties? Why?*

Yes / No

(please circle the answer)

END of the SESSION, THANK YOU.