	Chardonnay	Floreal	Sauvignon/Char.	Souv.gris/Flor./Soreli
Vintage	**2023**	**2023**	**2023**	**2023**
Alcohol (%)	14.62	13.33	12.94	10.55
Volatile acid. (g H_2SO_4/L)	0.37	0.2	0.27	0.15
pH	3.17	3.5	3.65	3.51
Titratable acid. (g H_2SO_4/L)	4.39	2.94	3.51	4.14
Free SO_2 (mg/L)	24	4	24	4
Total SO_2 (mg/L)	113	78	132	119
OD 420 nm	0.1	0.12	0.07	0.07
OD 520 nm				
O 620 nm				
Tot. Polyphenols (OD 280 nm)				
Anthocyanins (mg/L)				
L*	99.4	98.8	99.2	99.1
a*	-1.58	-1.19	-0.89	-0.62
b*	7.25	9.3	5.57	5.54
[a]Chroma	7.4	9.4	5.6	5.6
[a]Hue angle	102.3	97.3	99.1	96.4
colors obtaines from web site				
			Sauv. 50% Char. 50%	Souvi. 50% Flor. 25% Sore. 25%

[a] calculations as in Chervin et al . 1996 HortSci. 31(3):471.

Merlot	Cabernet noir	
2022	**2022**	Vintage
13.25	12.33	Alcohol (%)
0.48	0.52	Volatile acid. (g H_2SO_4/L)
3.52	3.53	pH
3.31	5.35	Titratable acid. (g H_2SO_4/L)
28	0	Free SO_2 (mg/L)
105	0	Total SO_2 (mg/L)
2.8	5.88	OD 420 nm
3.33	8.16	OD 520 nm
0.71	2.32	O 620 nm
53	75.9	Tot. Polyphenols (OD 280 nm)
248	655	Anthocyanins (mg/L)
25.4	4.2	L*
52.86	25.87	a*
41.71	7.26	b*
67.3	26.9	[a]Chroma
38.3	15.7	[a]Hue angle

