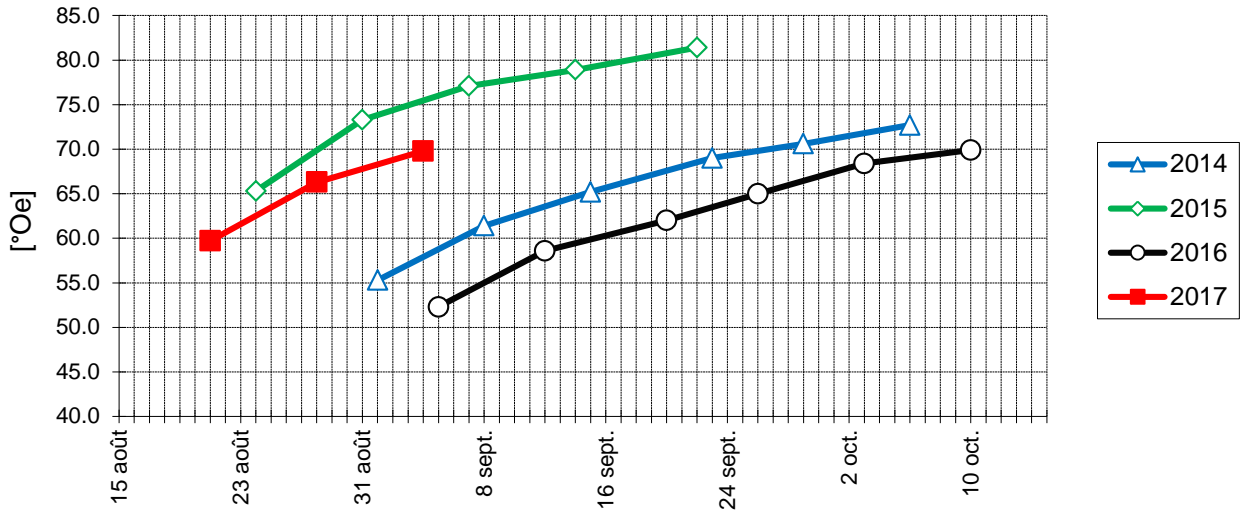
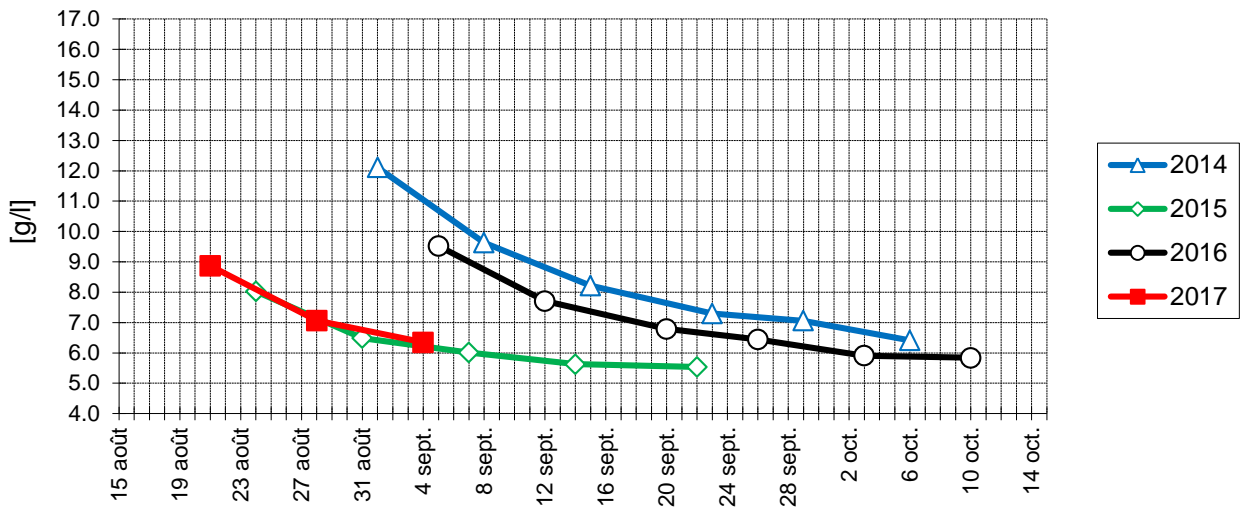


**Maturation du  
CHASSELAS**

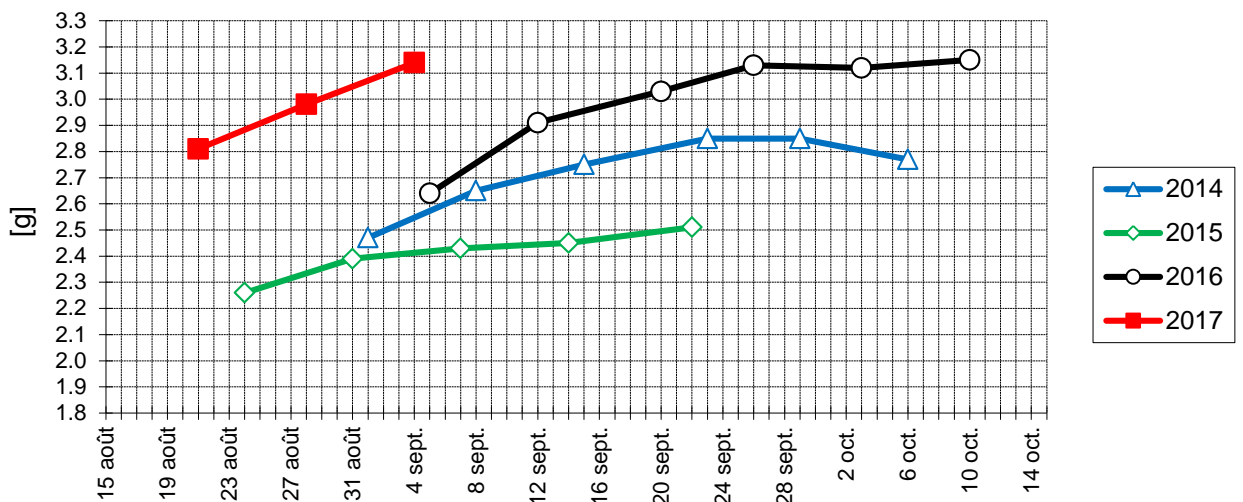
Teneur en sucre



Acidité totale

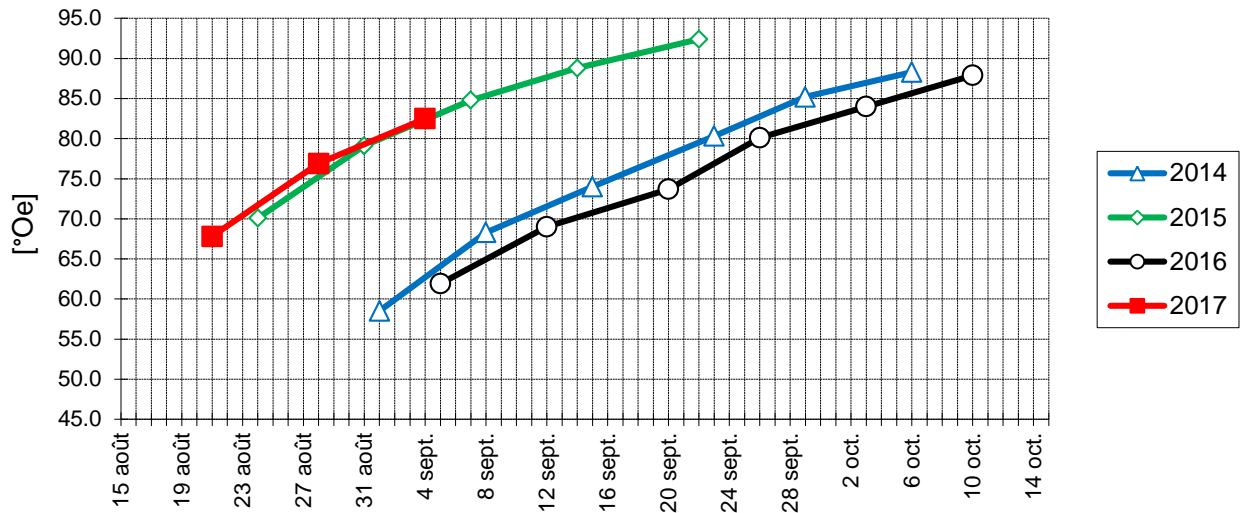


Poids de la baie

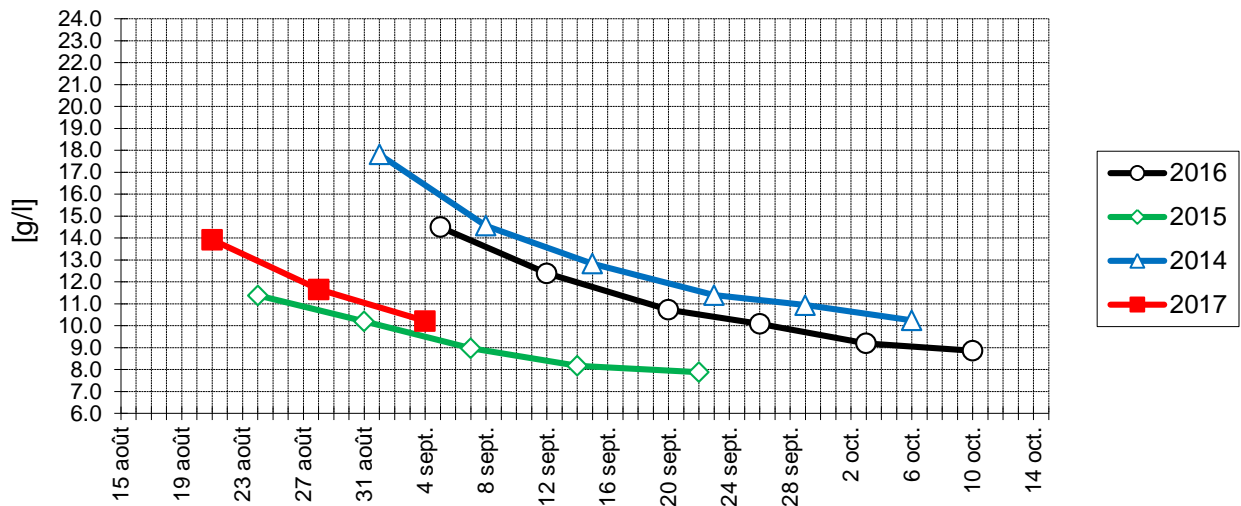


## Maturation du GAMAY

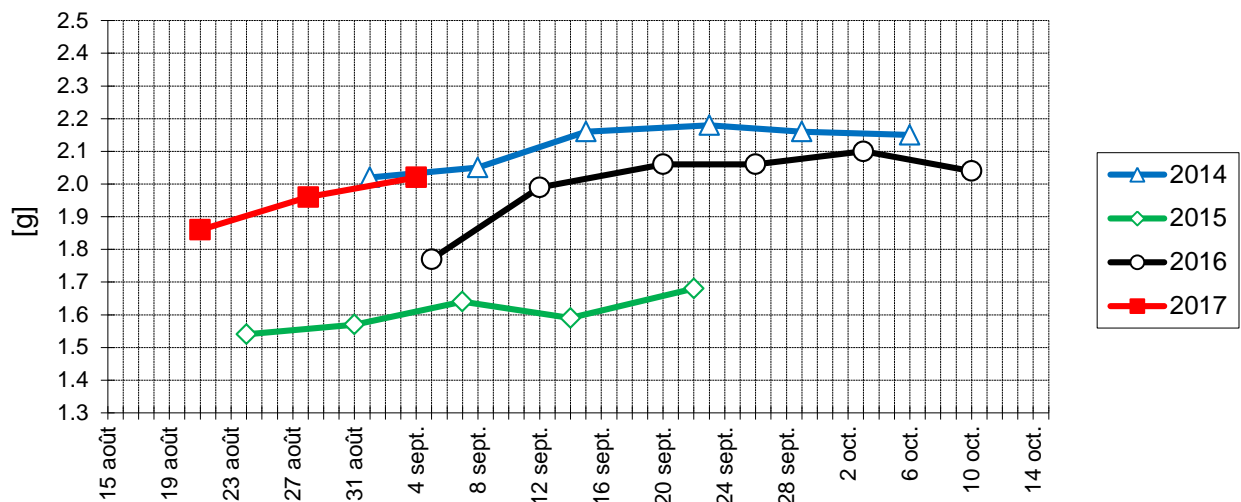
### Teneur en sucre



### Acidité totale

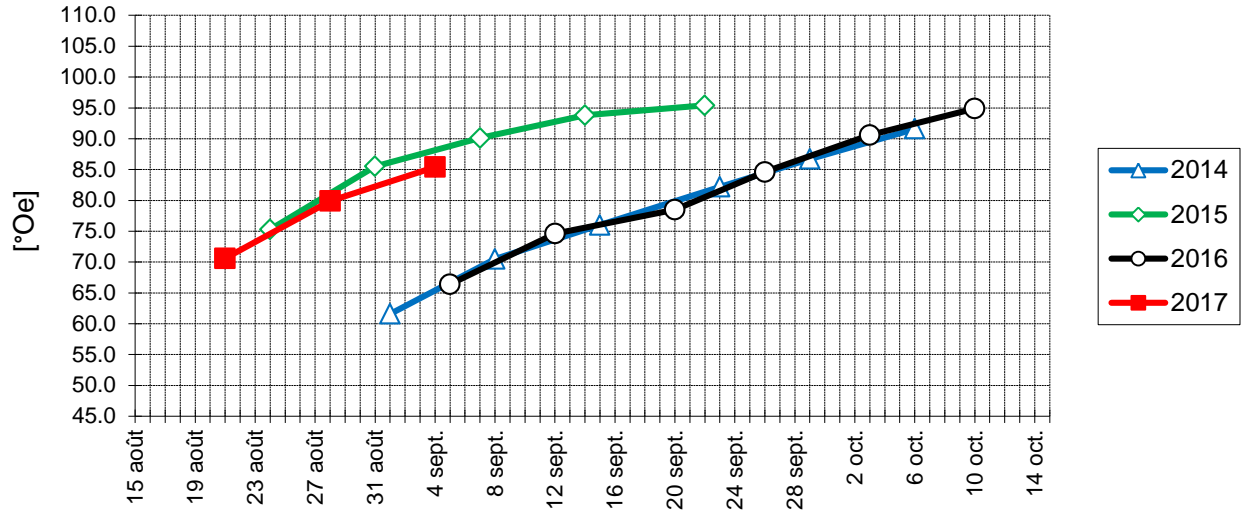


### Poids de la baie

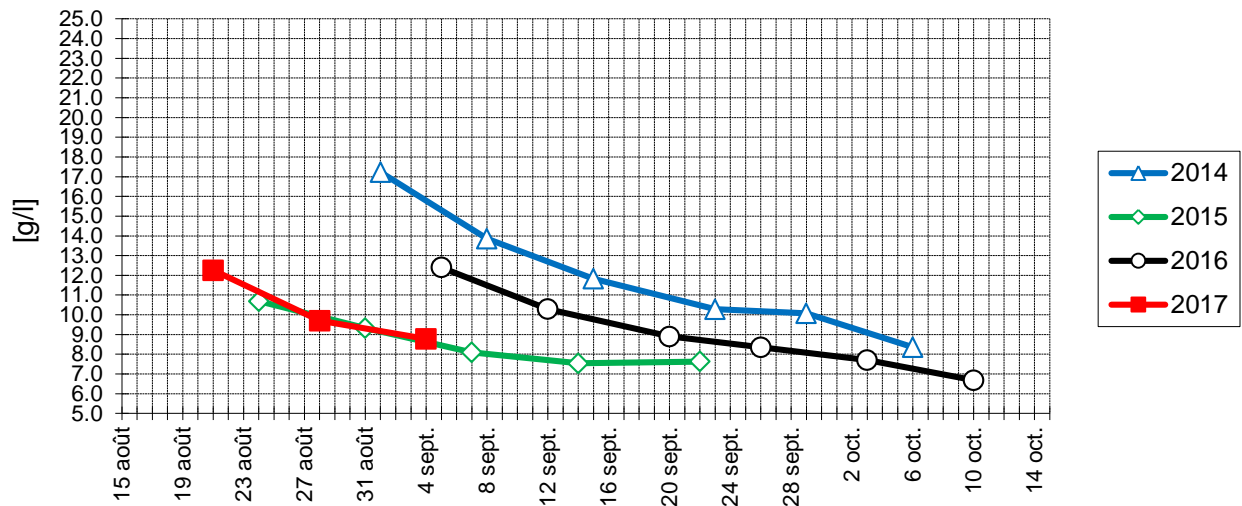


## Maturation du PINOT NOIR

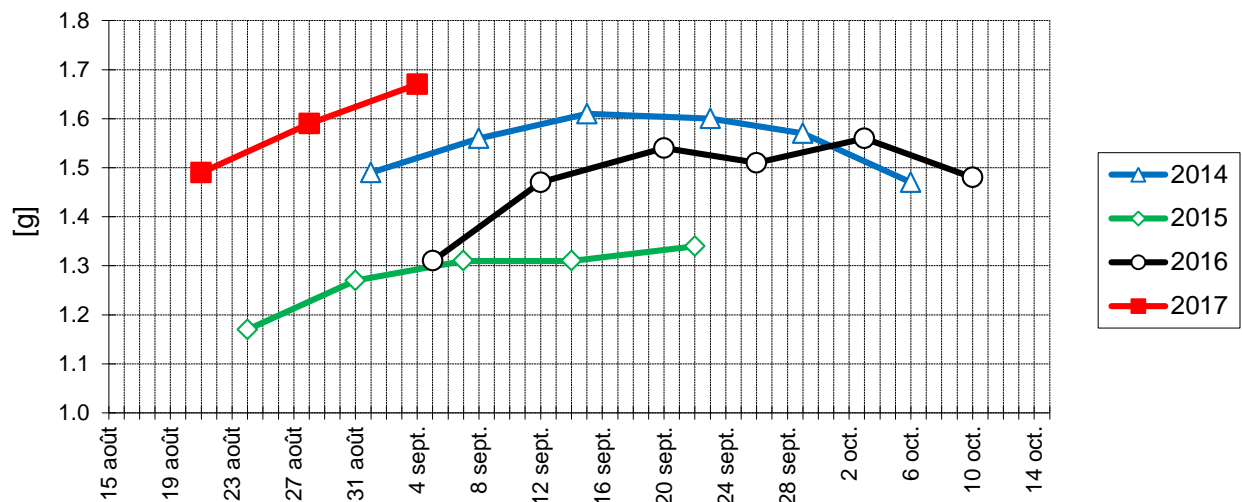
### Teneur en sucre



### Acidité totale

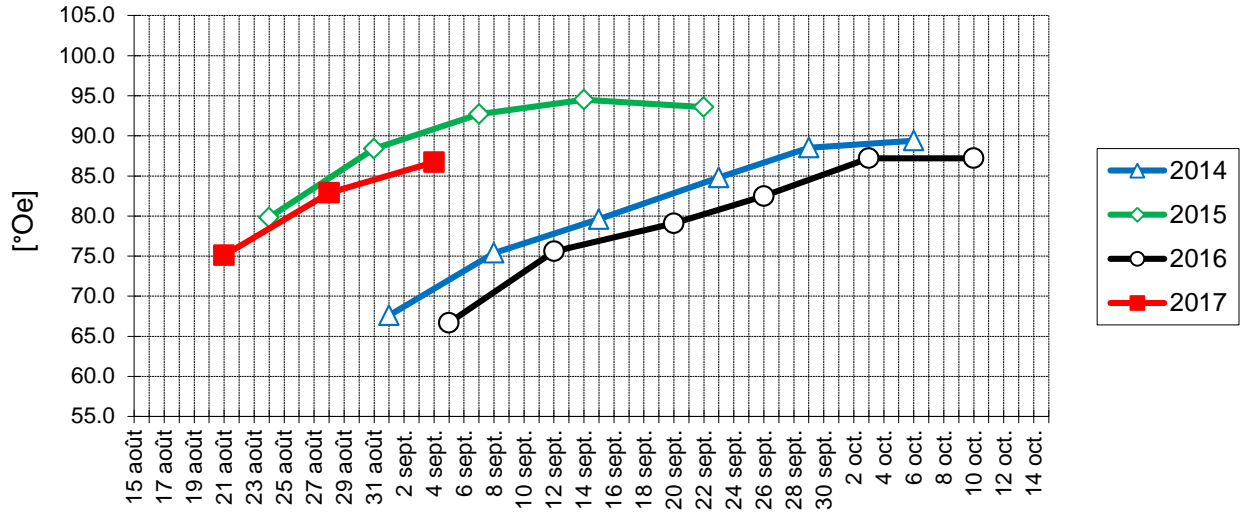


### Poids de la baie

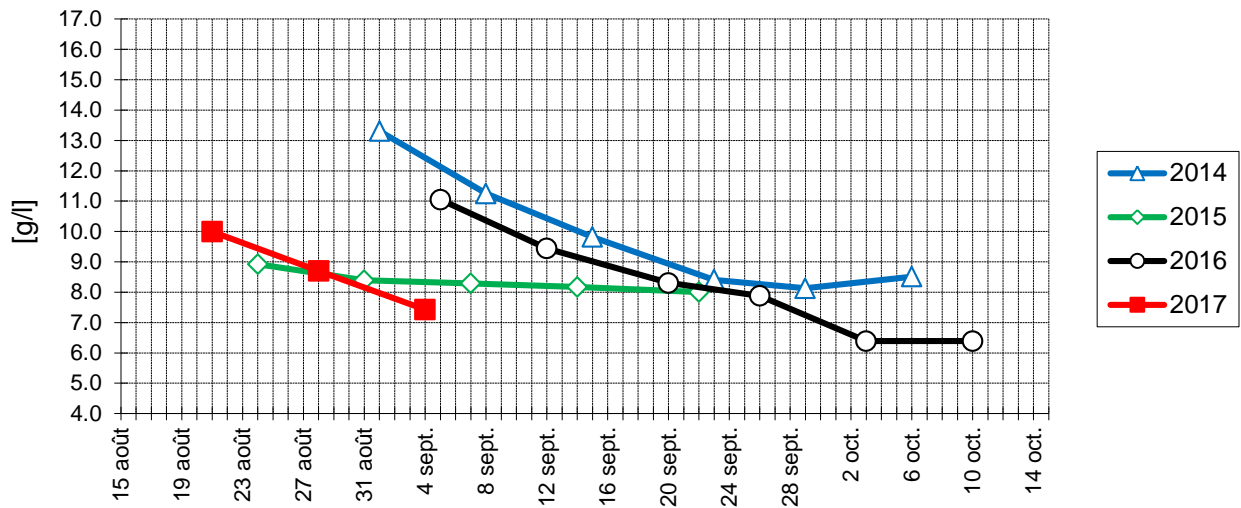


## Maturation du GAMARET

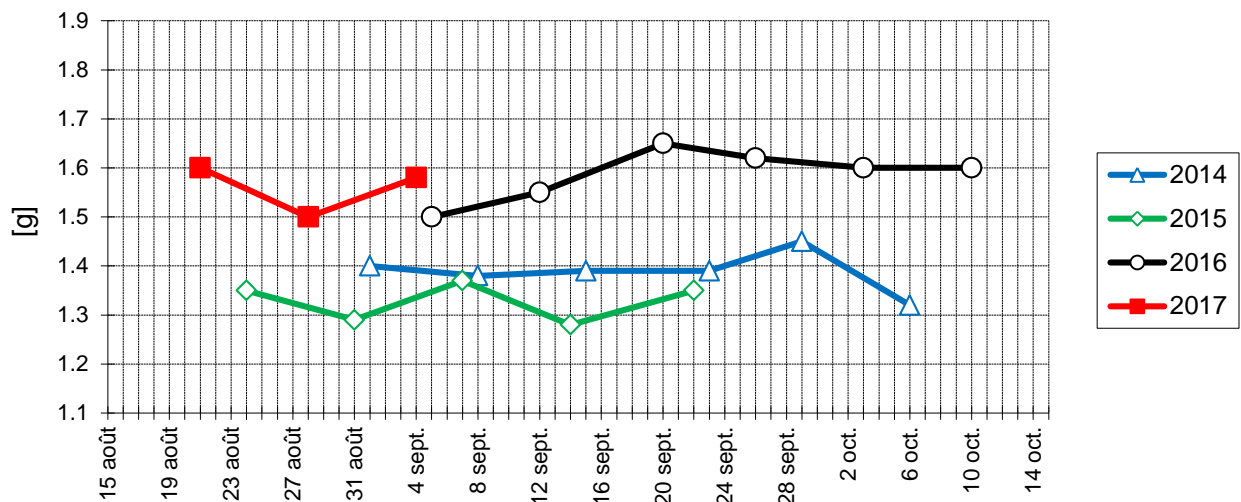
### Teneur en sucre



### Acidité totale

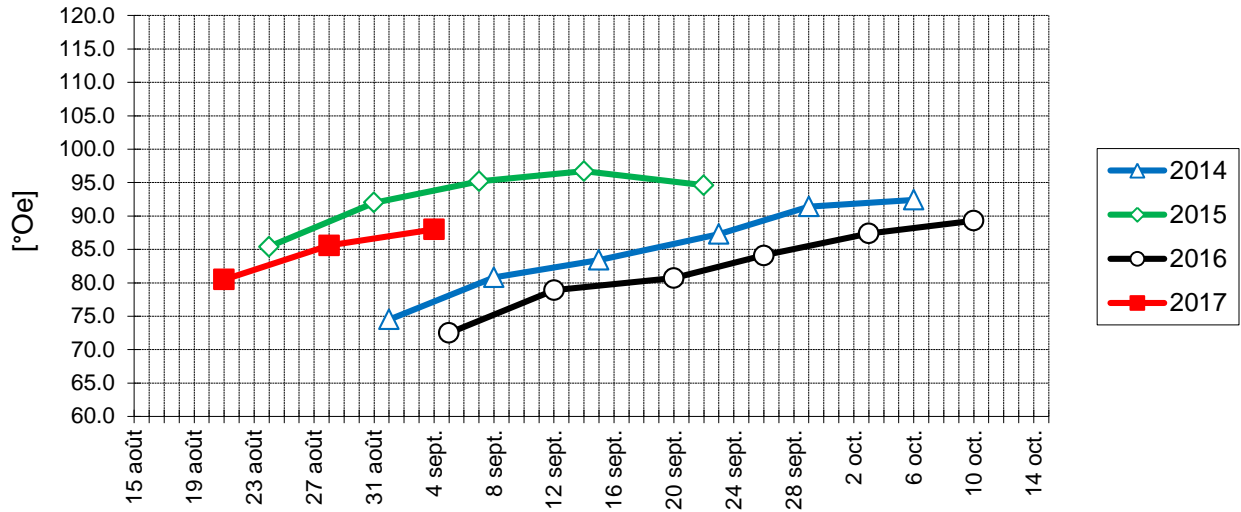


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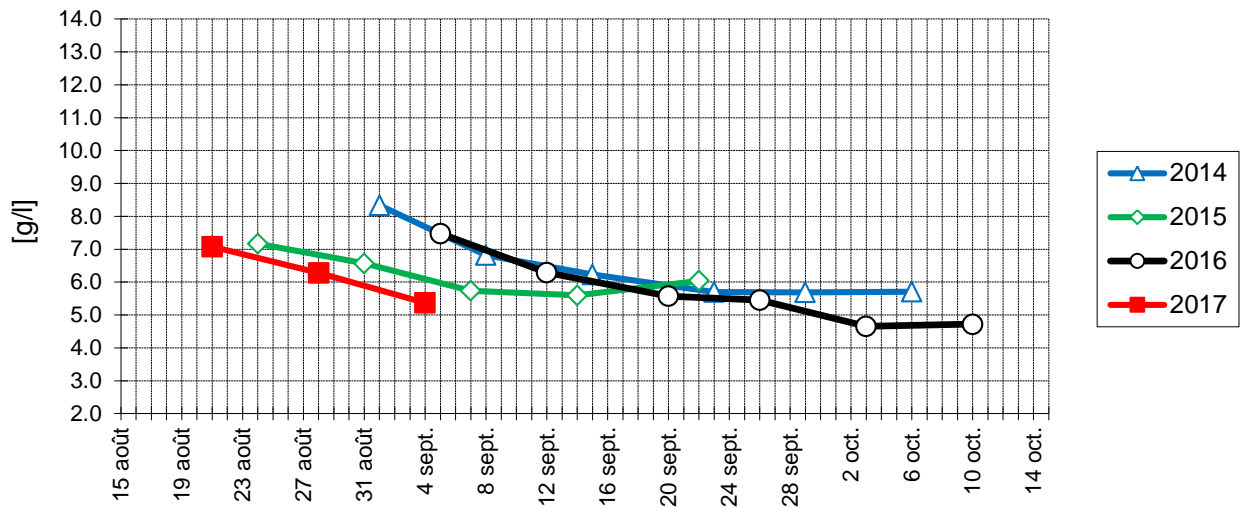


## Maturation du GARANOIR

### Teneur en sucre



### Acidité totale



### Poids de la baie

