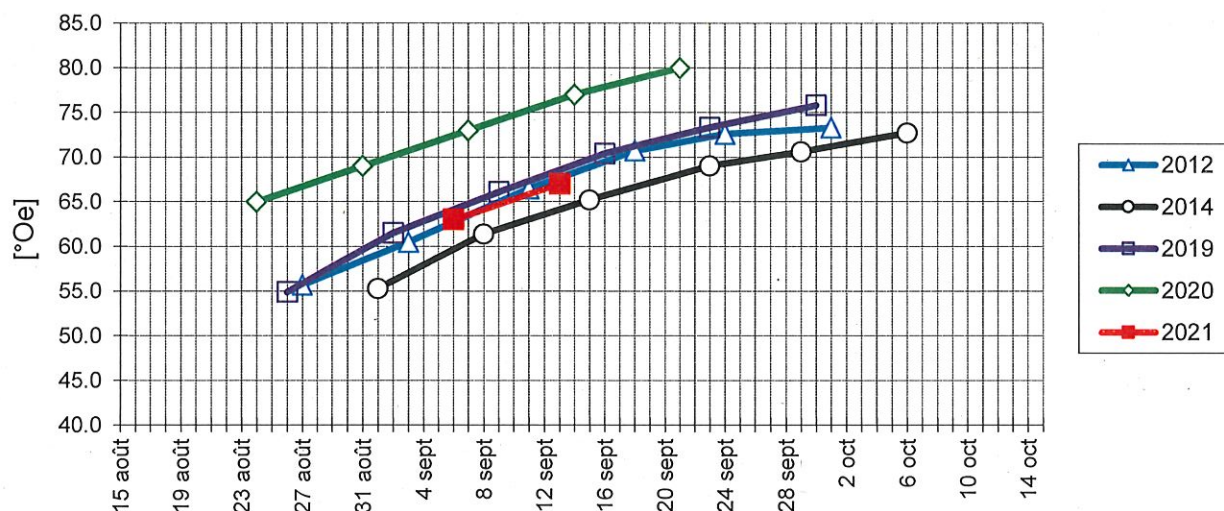
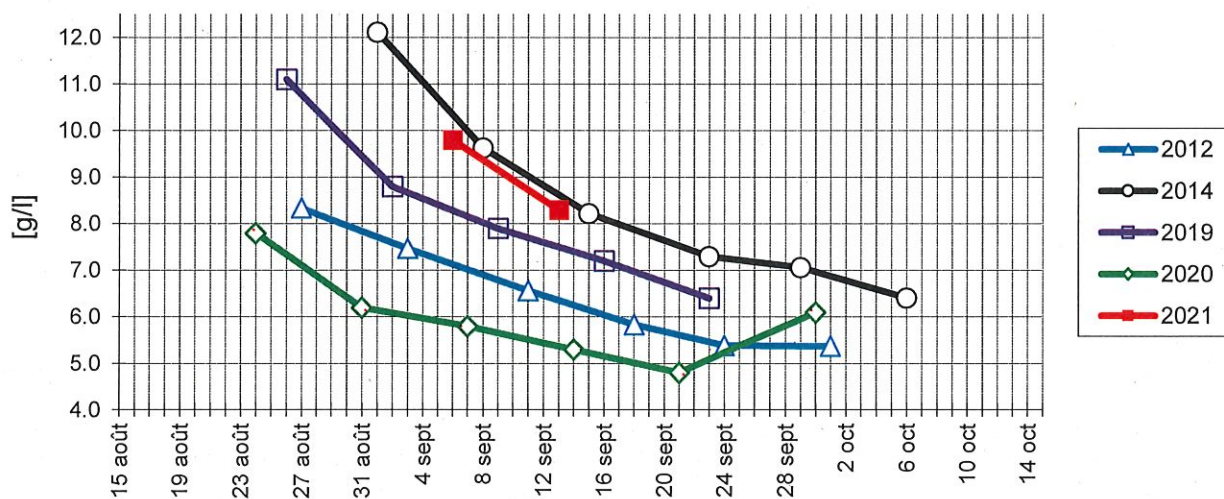


Maturation du CHASSELAS

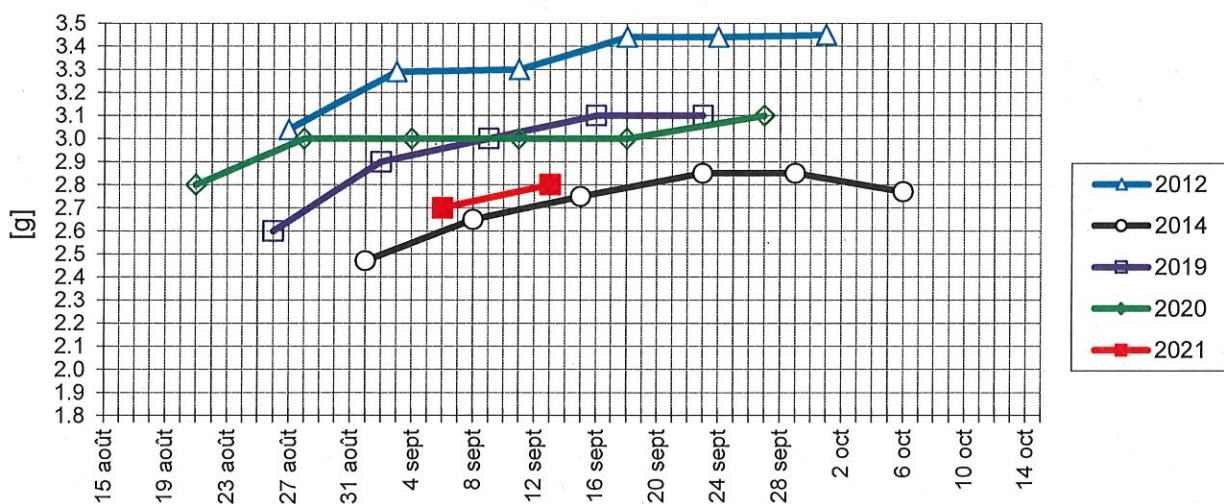
Teneur en sucre



Acidité totale

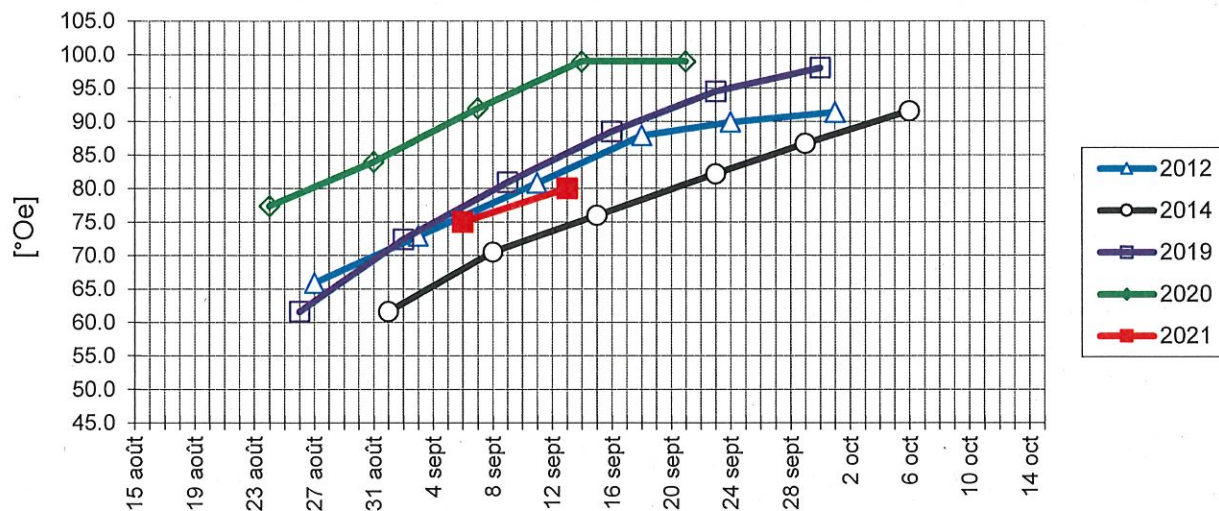


Poids de la baie

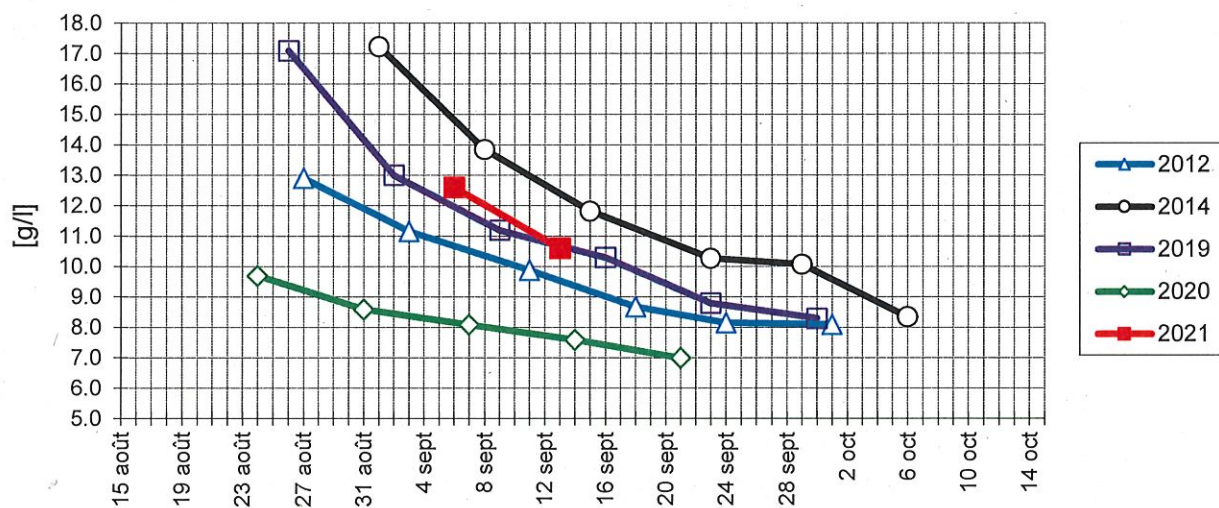


Maturation du PINOT NOIR

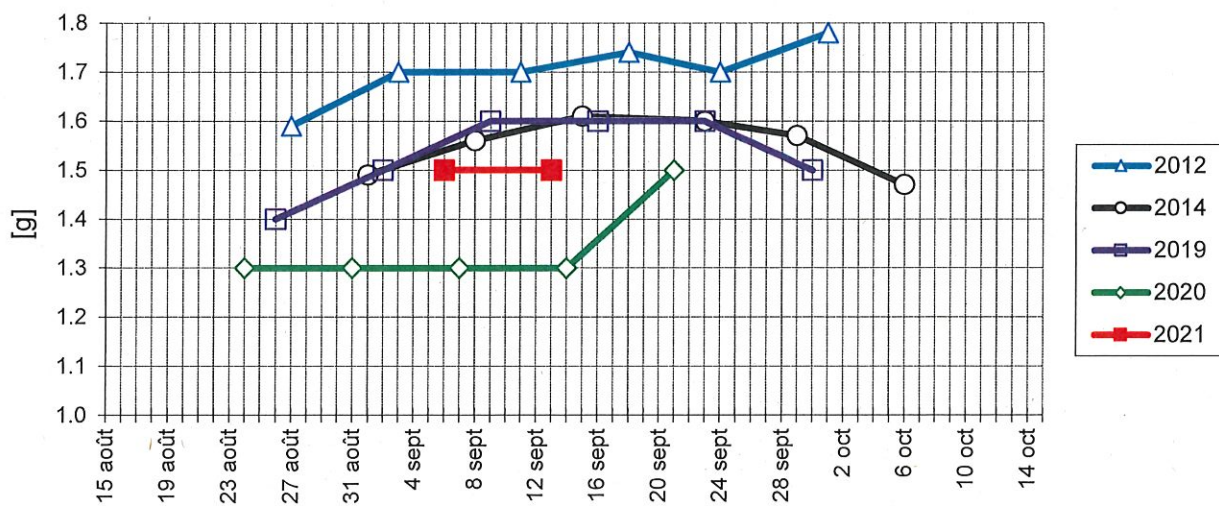
Teneur en sucre



Acidité totale

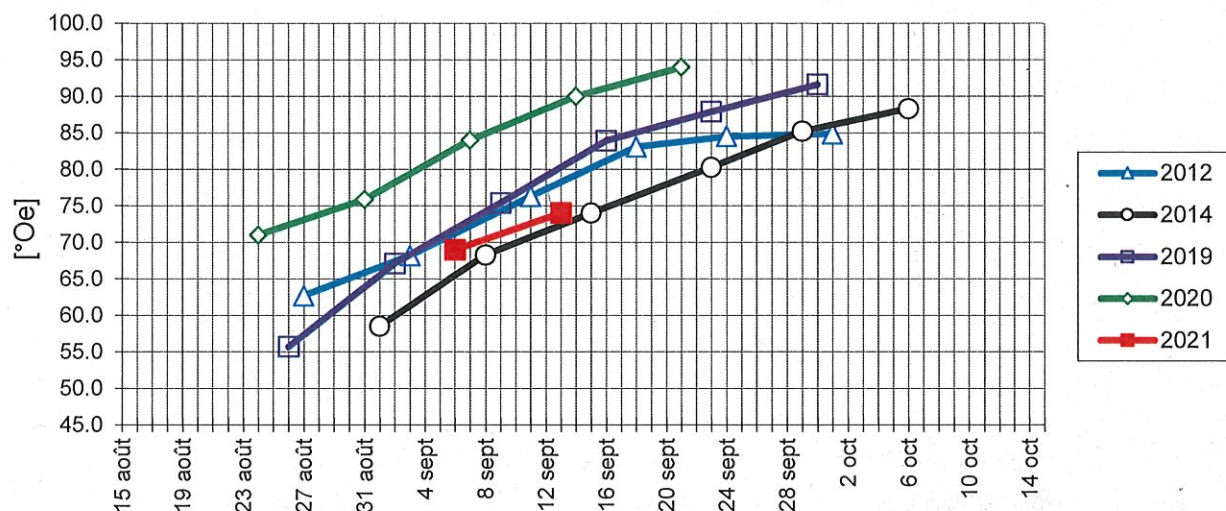


Poids de la baie

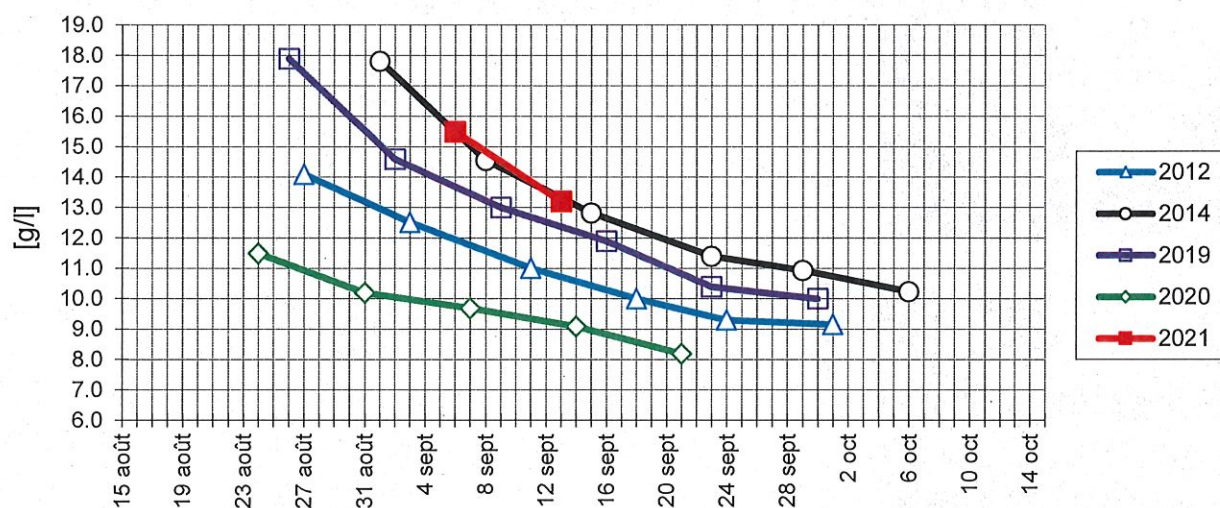


Maturation du GAMAY

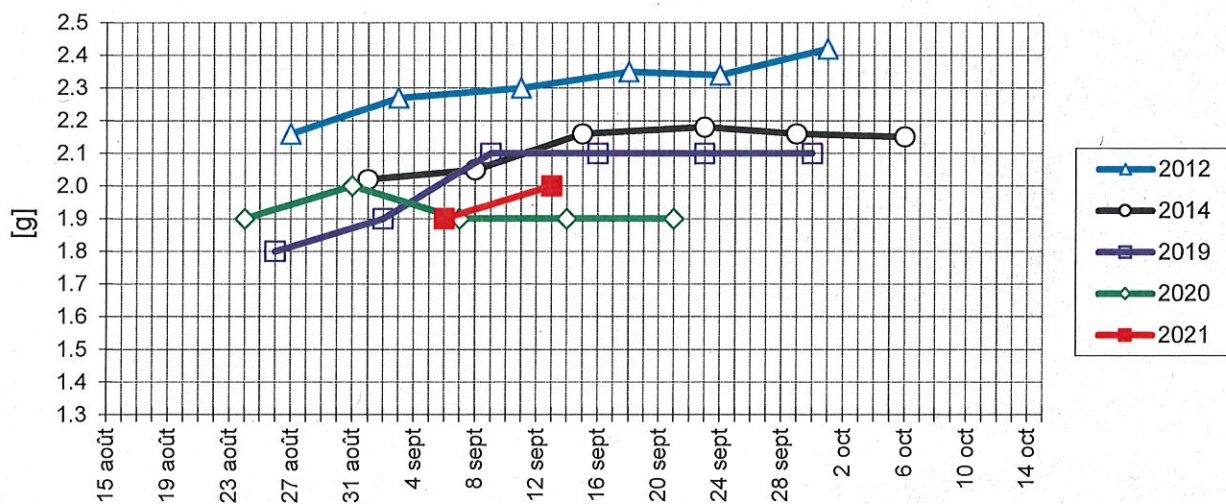
Teneur en sucre



Acidité totale

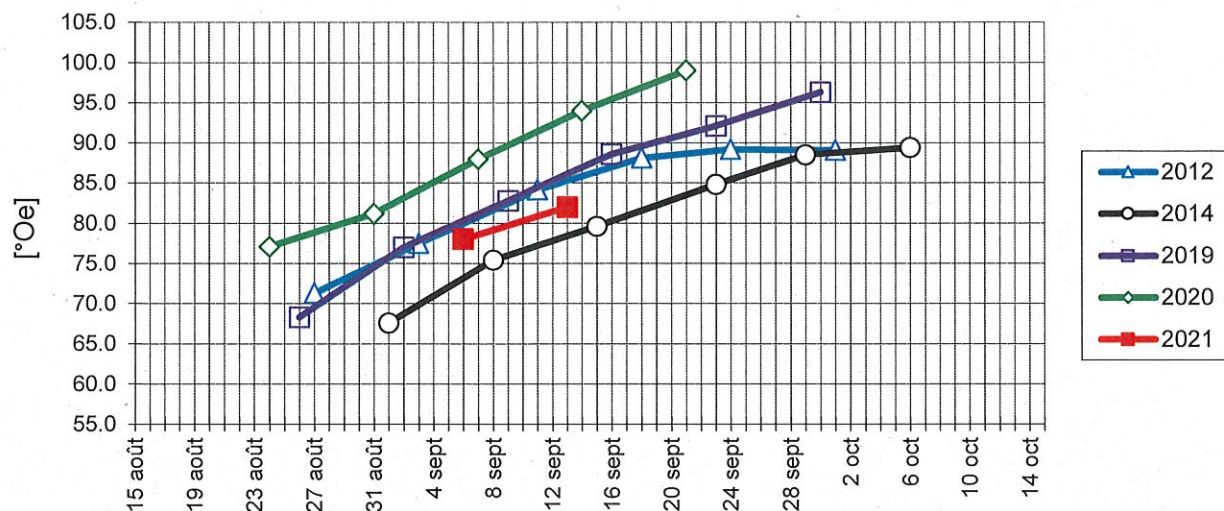


Poids de la baie

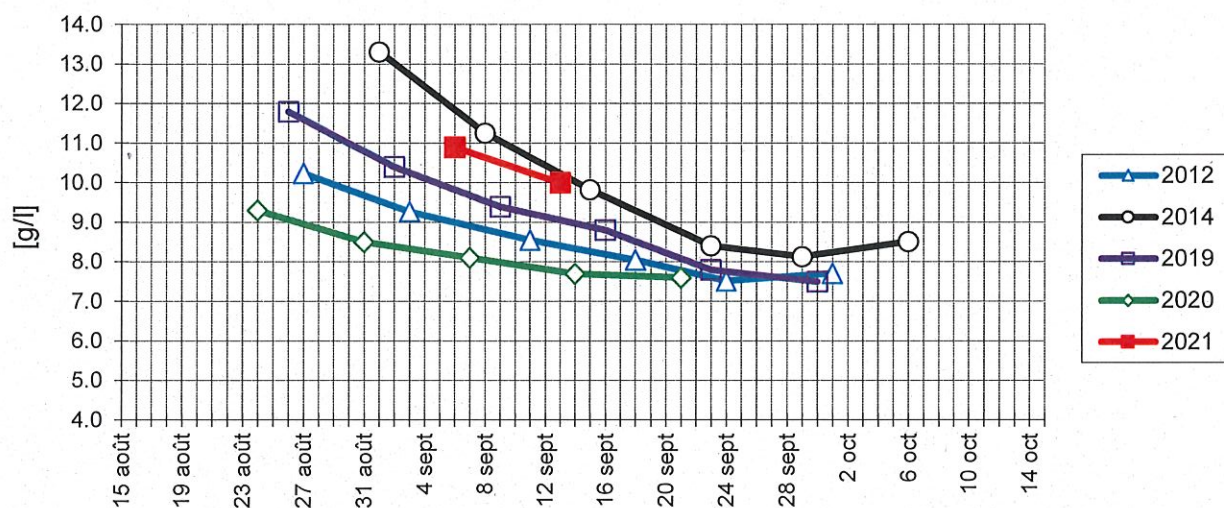


Maturation du GAMARET

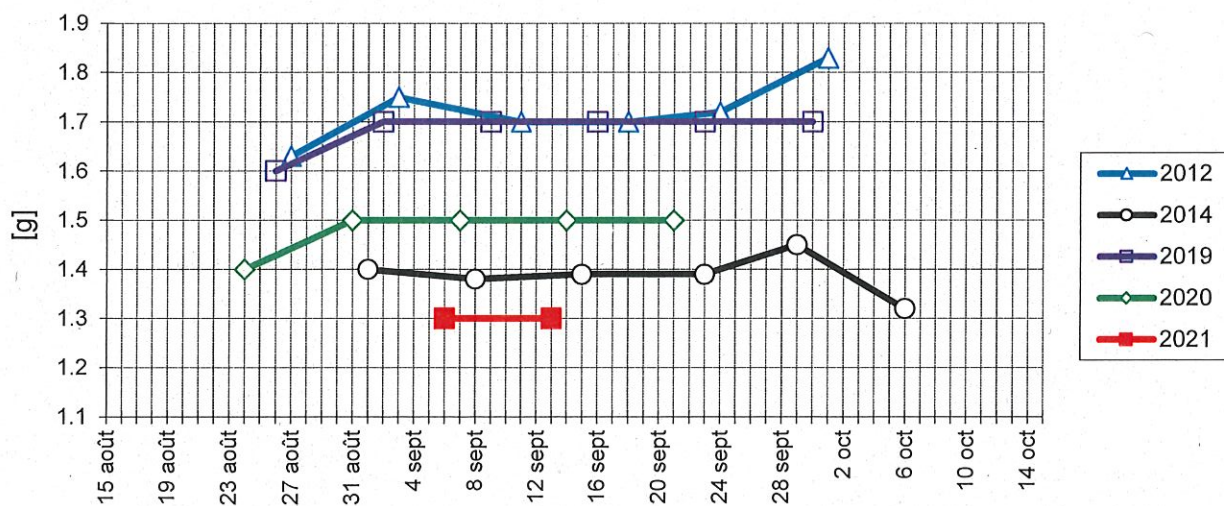
Teneur en sucre



Acidité totale

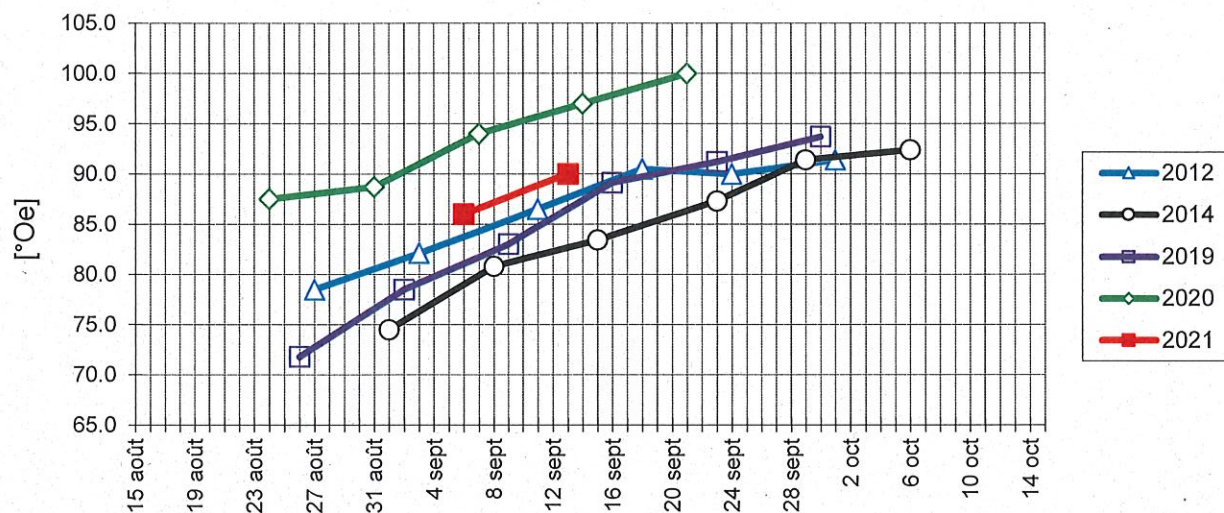


Poids de la baie

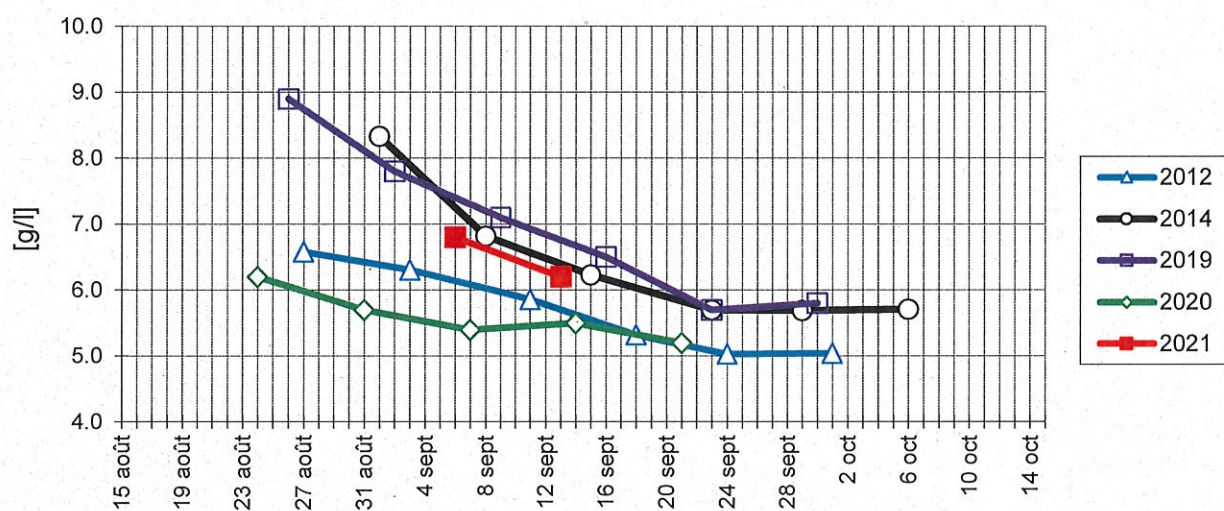


Maturation du GARANOIR

Teneur en sucre



Acidité totale



Poids de la baie

