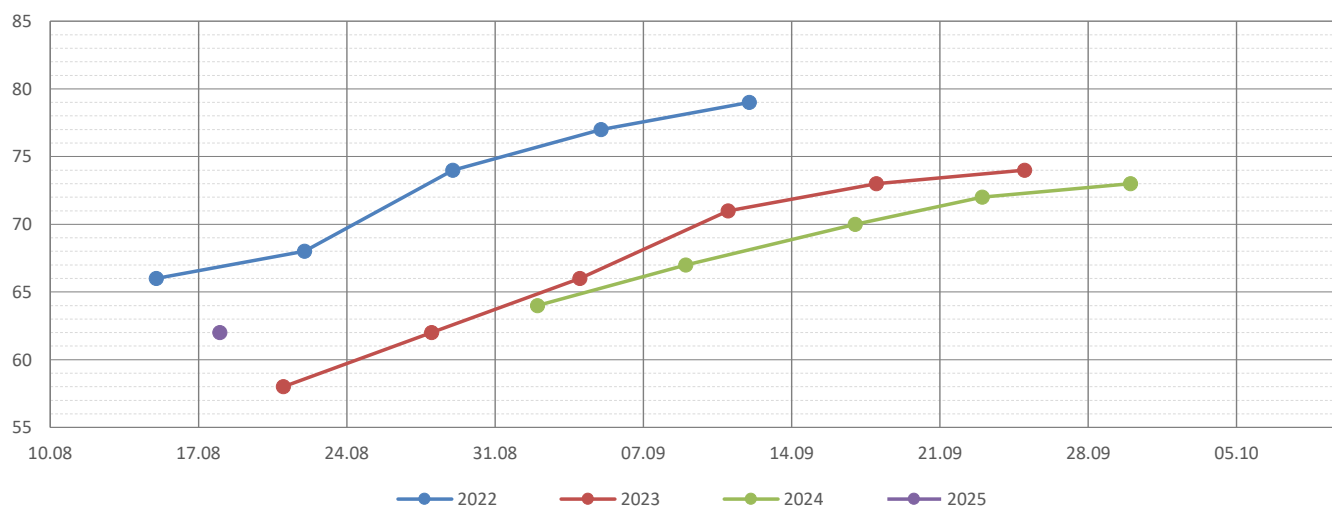
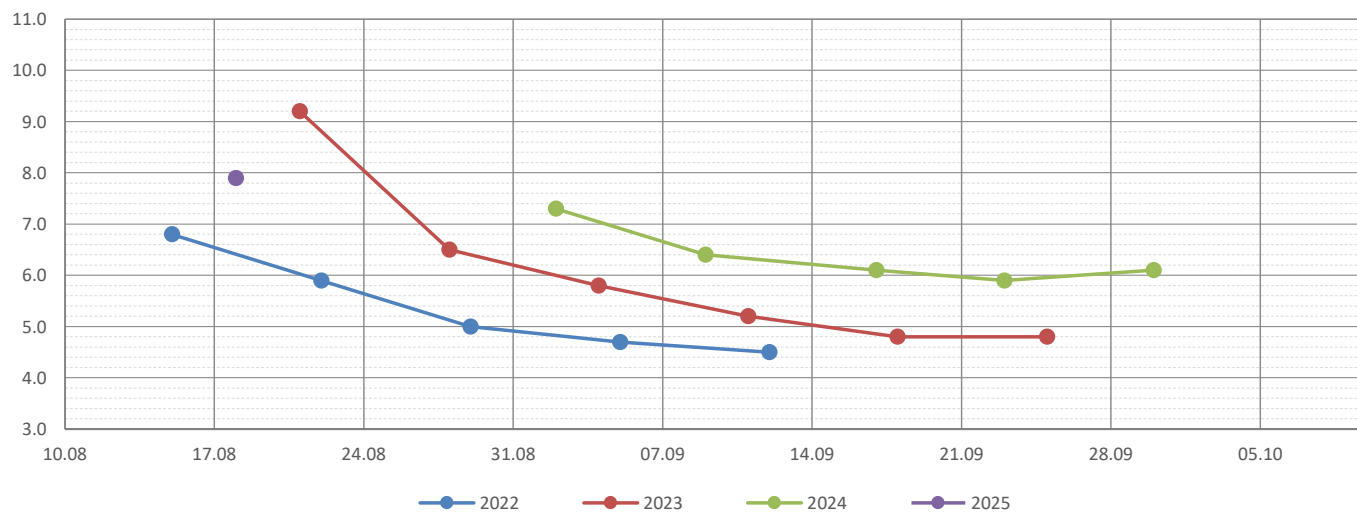


Maturation CHASSELAS

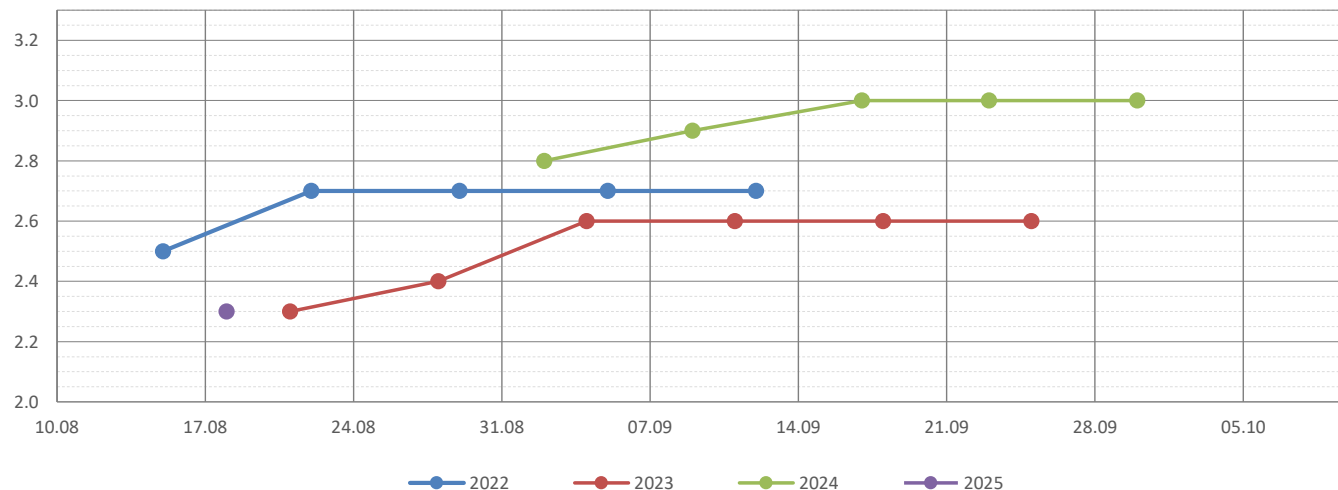
Teneur en sucre [°Oe]



Acidité totale [g/l]

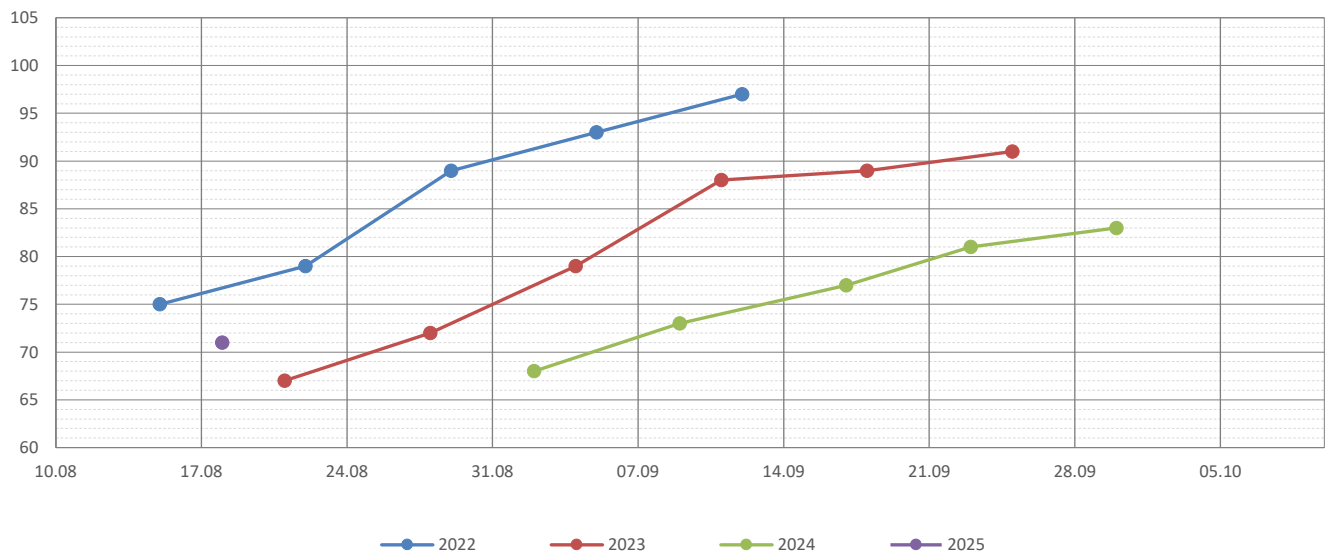


Poids de la baie [g]

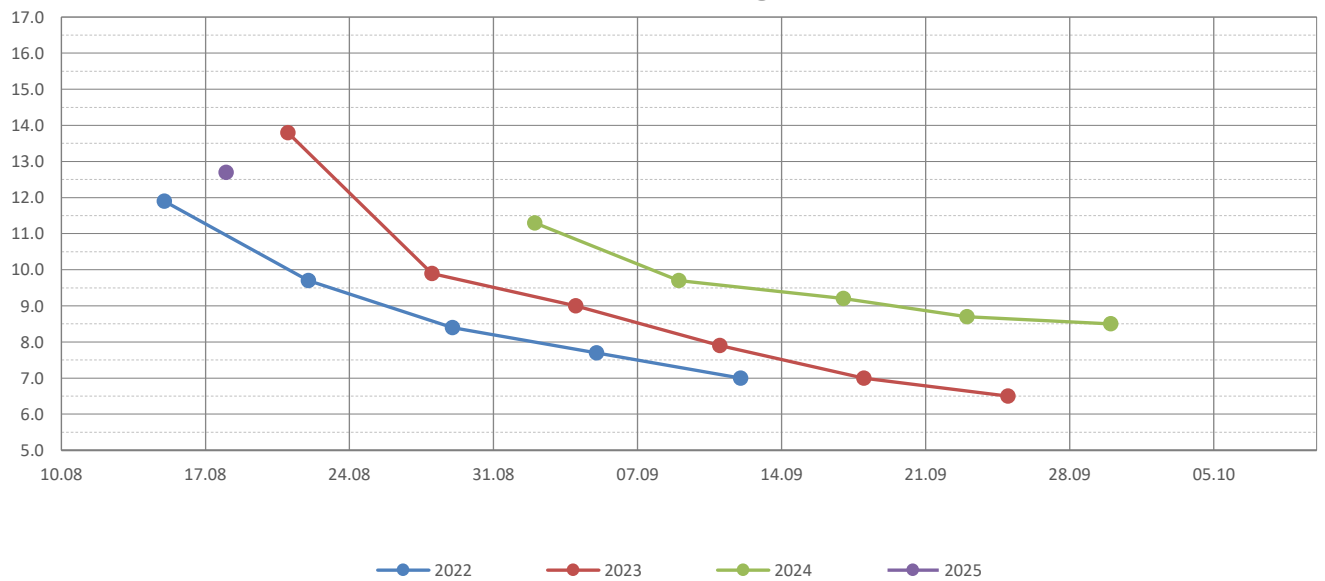


Maturation
GAMAY

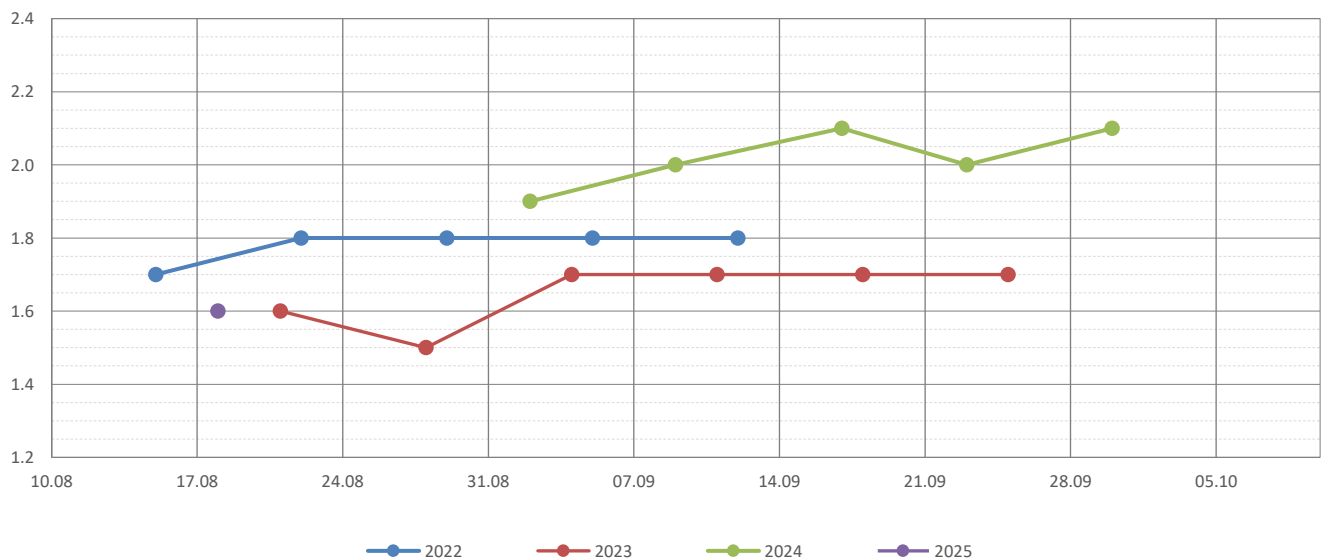
Teneur en sucre [°Oe]



Acidité totale [g/l]

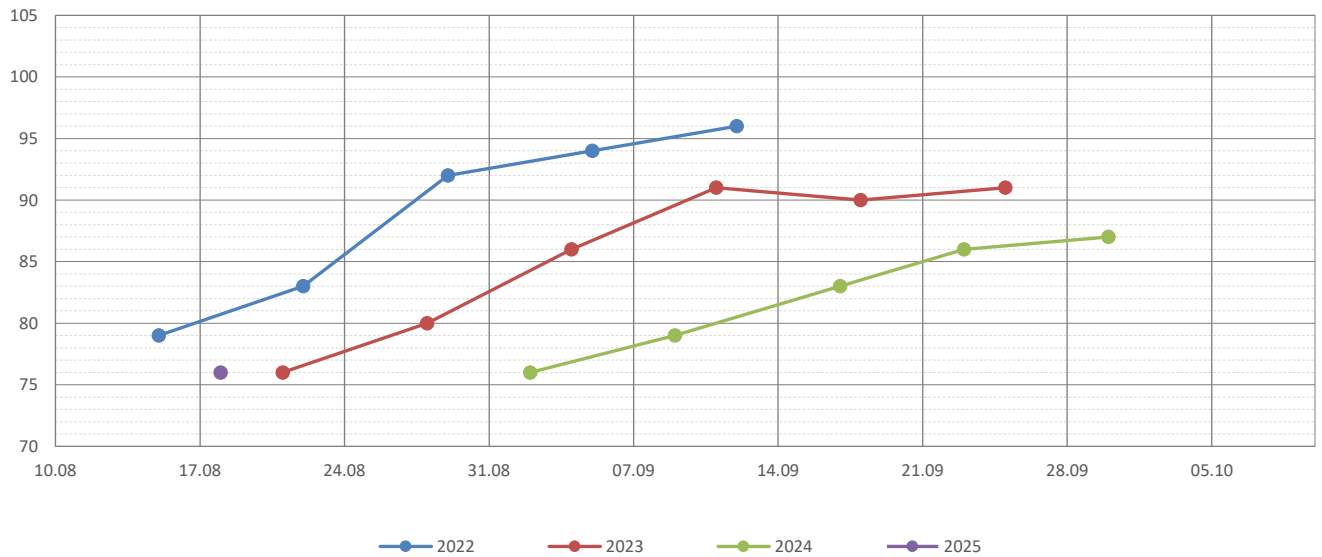


Poids de la baie [g]

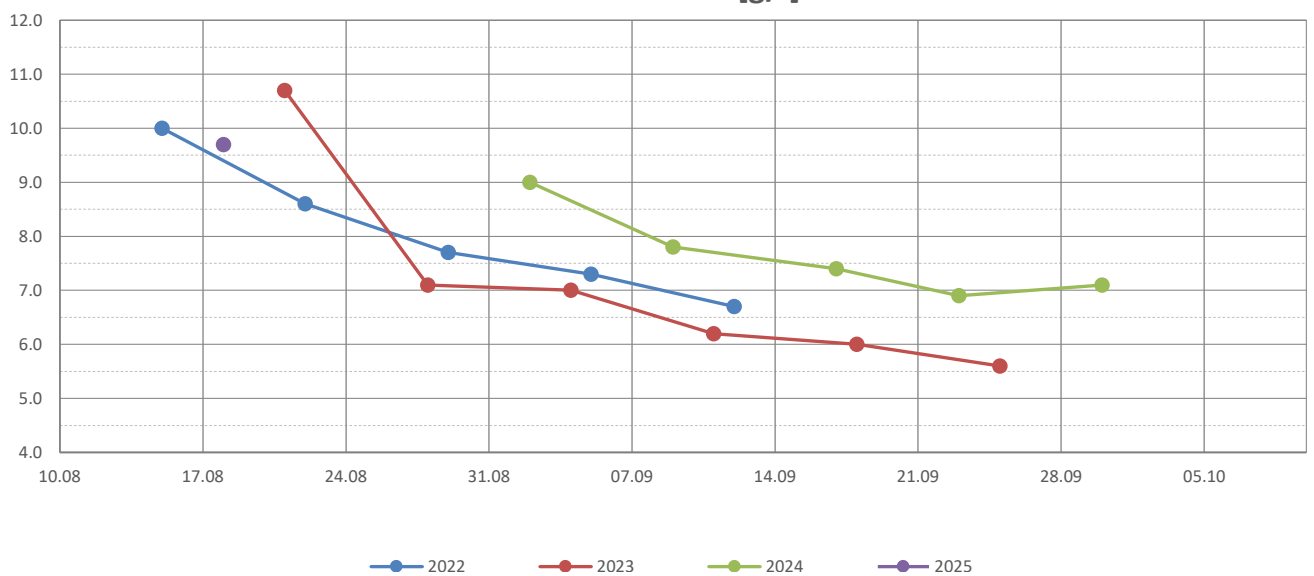


Maturation
GAMARET

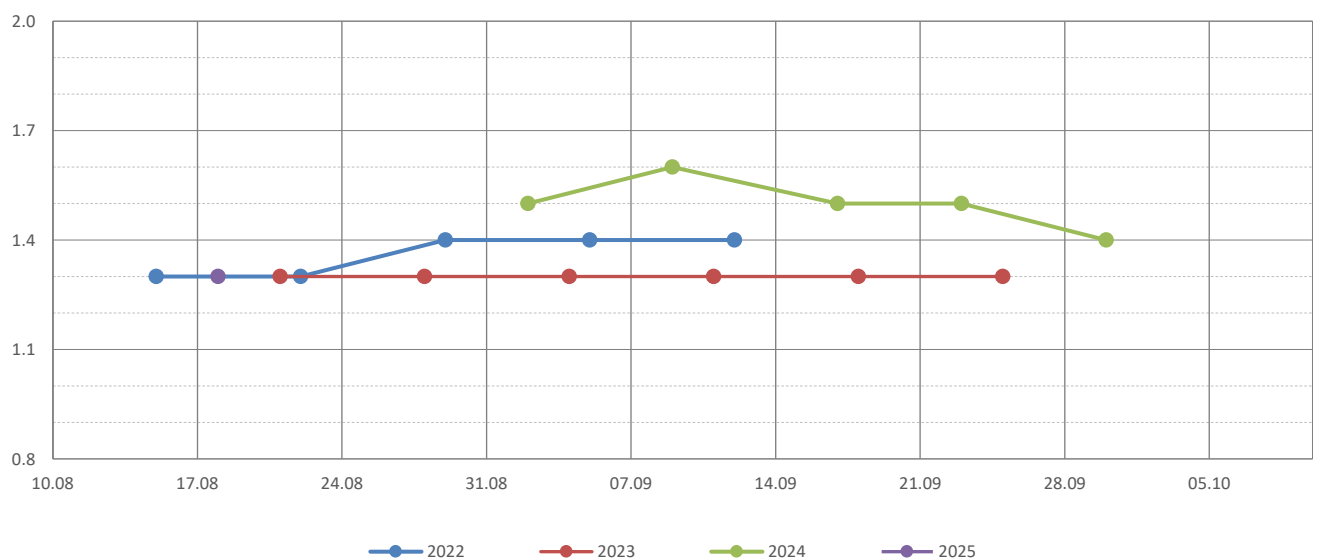
Teneur en sucre [°Oe]



Acidité totale [g/l]

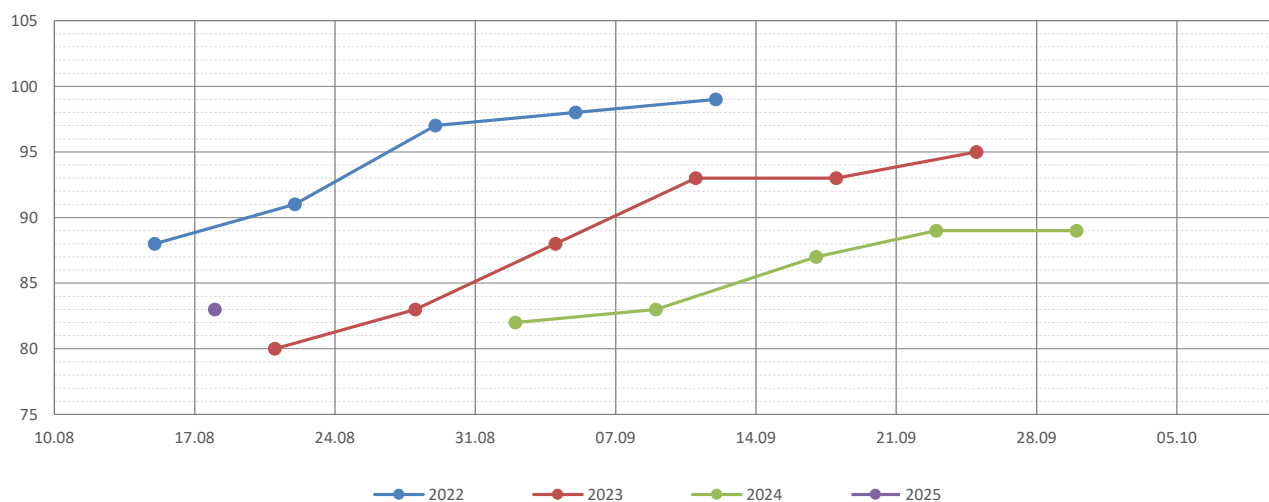


Poids de la baie [g]

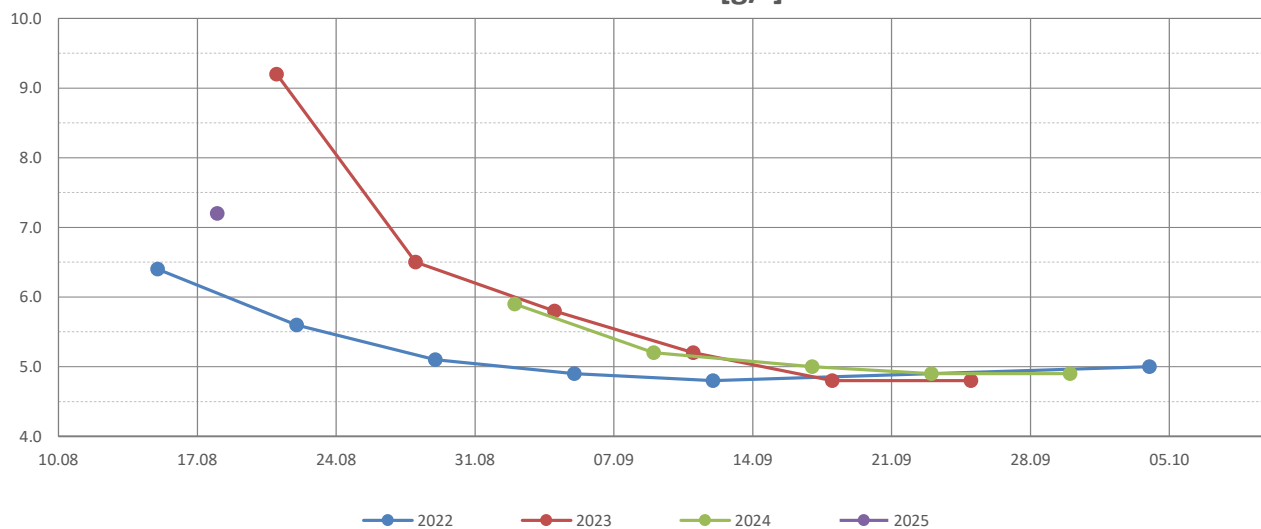


Maturation
GARANOIR

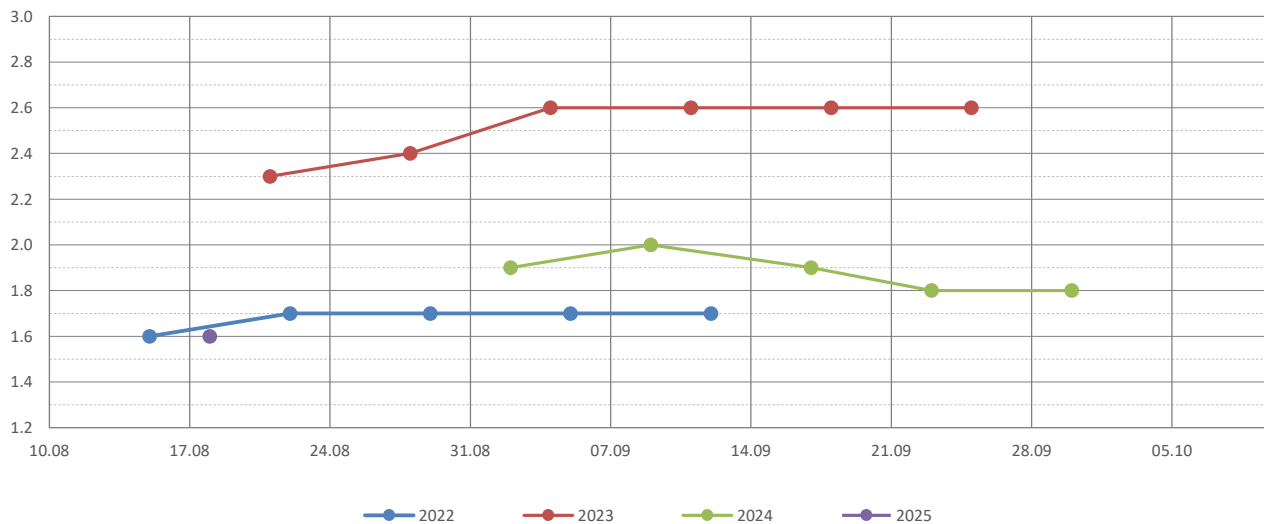
Teneur en sucre [°Oe]



Acidité totale [g/l]

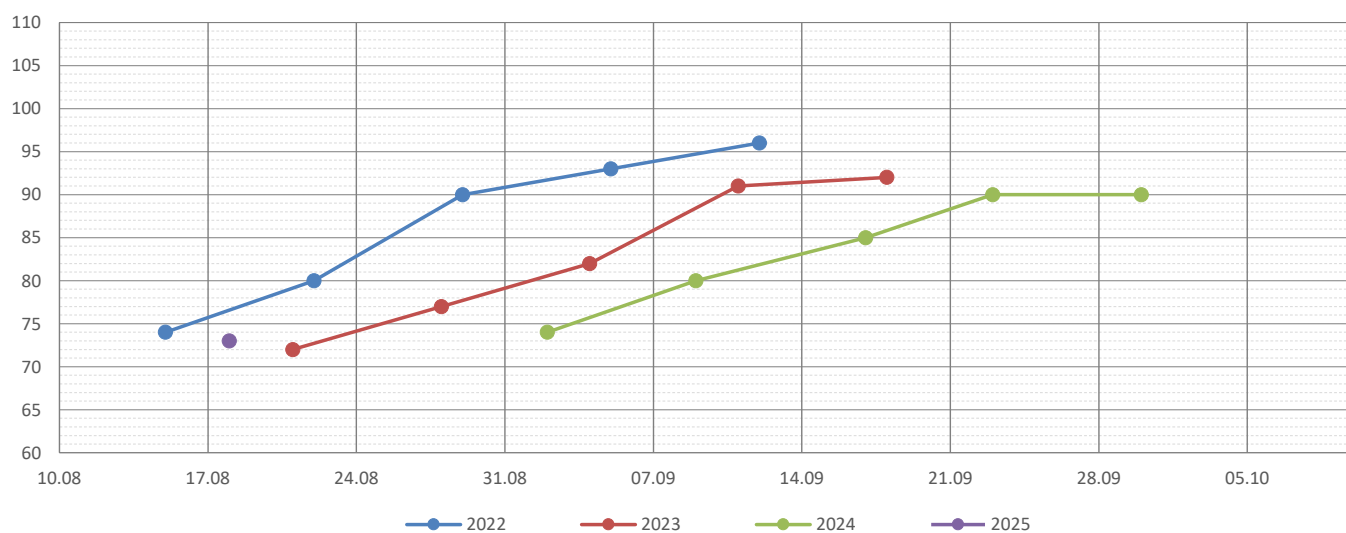


Poids de la baie [g]

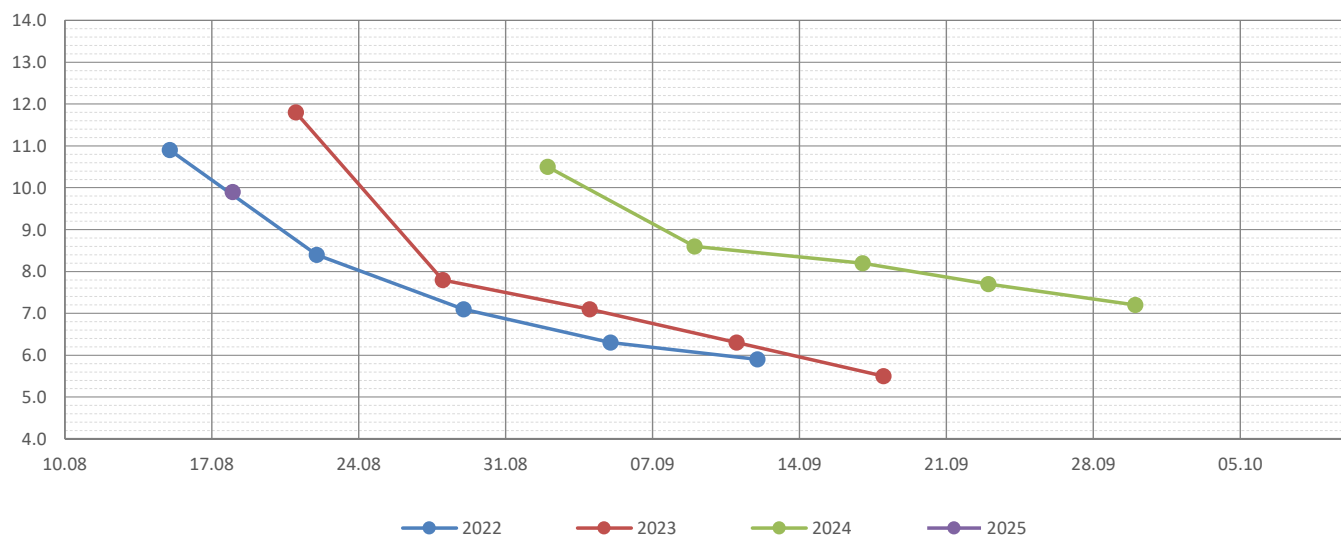


Maturation
PINOT NOIR

Teneur en sucre [°Oe]



Acidité totale [g/l]



Poids de la baie [g]

