

# PEPPER IN WINES ?

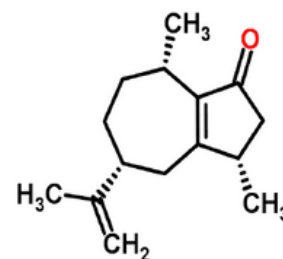


Of all the grape varieties, Syrah is a varietal that has a wide range of aromatic flavors that vary from region to region. Nevertheless, among its aromatic descriptors, we notice very often **peppered and spicy notes**.

Recently discovered, **Rotundone is the aromatic component responsible for this peppery character** that we find in **Syrah** wines but also in many other grape varieties: **Pinot noir, Gamay, Négrette, Mondeuse**, and probably in some **Cabernet Sauvignon and Cabernet francs**.

Despite the fact that Rotundone is a powerful aromatic component (with a perception threshold of 16ng/L !), the method of determination is relatively delicate. It required a long work of development since its discovery in 2008.

**The accurate determination of Rotundone is now possible in SARCO laboratory.**



In the vineyard, the synthesis of Rotundone is particularly favored during relatively cool climates. In France, the summer of 2018 tends to be the second hottest summer since 1900 (after 2003), but the water constraints have taken time to set up. Thus, to be able to analyze the contents of Rotundone on grapes and musts will allow to **estimate the intrinsic potential of expression of this aromatic typicity**, and when necessary, to **optimize the extraction treatments and the post-maceration treatments** on certain batches (Researches of IFV have for example demonstrated that if the Rotundone content increased during the maceration (depending on the conditions implemented), the lees could clearly absorb this compound).

**Do not hesitate to contact us for any further information:**

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