

WQS

Bottle to bottle variations studies

service

Improving the consistency of the wine that goes on the market

Different bottles of a particular wine (same label, same vintage etc.) bought from the same place should all be identical, but in reality they can have major differences, due to various factors. For example, a study that we carried out in France on 25 batches of wines purchased from retail outlets revealed the existence of chemical differences within the same batch for 10 of the wines studied. Sensory variations were also observed for almost half of these batches. The results of this study show that these bottle to bottle variations within the same batch, even though known in the industry, tend to be underestimated. Within the context of this research, we have developed a comprehensive procedure to assess these variations from one bottle to the next within the same batch of wine. This allows us to identify the potential source of the variations observed and recommend strategies for the wineries to guarantee consistency in the wine that they put on the market.

PREMIUM FEATURES INCLUDE:

- Bottles taken straight from the shelf or the producer
- Physical and chemical analyses carried out in our laboratory:
 - Free and total SO₂ measurements
 - Color measurements
 - Analysis of oxidizable components
 - CO₂ measurements
 - TPO (total package oxygen) measurements
 - Extraction force
 - Analysis of TCA (optional)
- Sensory assessment
- All the physical, chemical and sensory analyses carried out on the same day for a given batch





STUDYING VARIATIONS FROM ONE BOTTLE TO THE NEXT

Applications:

- Analysis of the consistency of products put on the market
- Identification of the sources of variations:
 - Variation in bottling performance between the beginning and the end of the process
 - Consistency of the oxygen ingress via the closure
 - Variation of the internal diameter of bottlenecks or cap-screwing standards
 - Presence of undesirable aromatic components released by the closure (TCA etc.)
- Recommendations for ways to improve the processes to optimize production consistency
- Help with decisions relating to the choice of packaging
- Comparison of the performance of a product with the competition
- Possible reduction of the amount of SO₂ used in wine
- Optimization of bottle to bottle consistency within the same batch



In brief:

Carrying out an analysis of variations between one bottle and another helps give producers an accurate idea of the consistency of their products on the market, and find out how to improve that consistency.

Greater consistency in the same batch of wine is a real advantage over competitor products in the same sector of the market, both in terms of the quality of a brand's image and when it comes to customer satisfaction.

This is also a way of understanding the performance of the packaging used, or highlighting certain technical problems that had previously been underestimated or unknown.

This kind of analysis therefore leads to improving best practices overall and encourages producers to choose the best dry materials to improve the consistency of the wine sold.