

Table S1. Definition of aroma and flavour attributes used in descriptive analysis of wines

Attribute	Description of attributes
<i>Aroma</i>	
Blueberry	Perception of blueberry fruit aroma, N° 16, Le Nez du Vin
Raspberry	Perception of raspberry fruit aroma, N° 13, Le Nez du Vin
Blackcurrant	Perception of blackcurrant fruit aroma, N° 15, Le Nez du Vin
Cherry	Perception of cherry fruit aroma, N° 18, Le Nez du Vin
Raisin	Perception of dried grape aroma
Dried Prune	Perception of dried prune aroma
Dried Fig	Perception of dried fig aroma
Hay	Perception of vegetative, dried grass aroma
Tobacco	Perception of fresh tobacco for pipe aroma
Smoky	Perception of woody, burned aroma
<i>Flavour</i>	
Body	Intensity of mouthfeel of overall taste in the mouth
Sourness	Intensity of sour taste in the mouth
Sweetness	Intensity of sweet taste in the mouth
Bitterness	Intensity of bitter taste in the mouth
Astringency	Intensity of astringent taste in the mouth