

## WINES INTERLABORATORY COMPARISONS TECHNICAL PROGRAM 2019

- ✦ **InterLaboratory Comparisons (ILC)** organized by the French Oenologists since 1981
  - ✦ More than **230 participants** in **11 countries**
  - ✦ Annual campaign from **January to December** (according to the following calendar)
  - ✦ **8 still wines** (white, rose, red) - **2 sparkling wines**<sup>1</sup> (brut and rich) - **1 grape juice**<sup>1</sup> - **2 sweet white wines**<sup>1-2</sup> (<100 g/L et >100 g/L)
  - ✦ Time to analyse the samples : **2 weeks** – Publication of the report in **7 working days** maximum
- ✓ Average time in 2018 : **4 working days**

### SCHEDULE 2019

	JAN	FEB	MARCH	APR	MAY	JUNE	JULY - AUG	SEPT	OCT	NOV	DEC
Annual campaign from January to December – 8 still wines											
Red wine		19-1 28 jan → 08 feb				19-5 17 → 28 june		19-6 02 → 13 sept			
Sweet white wine			19-2 04 → 15 march								
Rose wine				19-3 08 → 19 april					19-7 14 → 25 oct		
Dry white wine					19-4 13 → 24 may					19-8 18 → 29 nov	
Complementary ILC – not included in the annual campaign of 8 ILC still wines											
Sparkling wine				BRUT 19 -EFF-1 08 → 19 april					RICH 19 -EFF-2 14 → 25 oct		
Sweet white wine <sup>2</sup>						> 100g/l 19 -LIQ-1 17 → 28 june				< 100g/l 19 -LIQ-2 18 → 29 nov	
Grape juice							19 -JUS 08 july → 23 august				

### ANALYTICAL PARAMETERS

The samples are packed in carton bricks of 1L or in glass bottles of 750 mL.

The sample diversity is guaranteed by offering wines of different color, from various regions for each ILC.

The measurement range of the analytical parameters is similar to the measurement range usually analyzed by the laboratories.

Sample types	Wines (still, sparkling and sweet) and grape juice according to the definitions of the European Rule n°479/2008
Testing scope	Physicochemical parameters
Still wine Sparkling wine Sweet white wine <sup>2</sup>	Alcoholic strength; Density at 20°C; Total acidity; Volatile acidity; Acetic acid; Free sulphur dioxide; Total sulphur dioxide; pH; Reducing sugars; Total sugars <sup>3</sup> ; Iron; Copper; Absorbance 420; Absorbance 520; Absorbance 620; Color intensity <sup>3</sup> ; Folin index; Absorbance 280; Carbon dioxide; L-malic acid; L-lactic acid; Total lactic acid <sup>3</sup> ; Tartaric acid; Glucose + Fructose; Sorbic acid; Sodium; Potassium; Calcium; Saturation temperature; Total dry extract; Gluconic acid; Ascorbic acid; Turbidity; Overpressure (Sparkling wines only) <b>New 2019</b> : Anthocyanins <sup>3</sup> ; Clarity L* <sup>3</sup> ; Red/green colour component a* <sup>3</sup> ; Blue/yellow colour component b* <sup>3</sup> (CIELab)
Grape juice	Density at 20°C; Brix degree <sup>3</sup> ; Refractive index <sup>3</sup> ; Reducing sugars; Glucose + Fructose; Total sulphur dioxide; pH; Total acidity; L-malic acid; Tartaric acid; Gluconic acid; Calcium; Copper; Iron; Magnesium <sup>3</sup> ; Potassium; Sodium; Absorbance 280; Absorbance 420; Absorbance 520; Absorbance 620; Color intensity <sup>3</sup> ; Assimilable nitrogen; Alpha-amino nitrogen <sup>3</sup> ; Ammoniacal nitrogen <sup>3</sup> ; Turbidity <b>New 2019</b> : Anthocyanins <sup>3</sup> ; Clarity L* <sup>3</sup> ; Red/green colour component a* <sup>3</sup> ; Blue/yellow colour component b* <sup>3</sup> (CIELab)

<sup>1</sup> Complementary ILC – not included in the annual campaign of 8 ILC still wines

<sup>2</sup> ILC out of COFRAC accreditation

<sup>3</sup> Analytical parameters out of COFRAC accreditation

## PRICE LIST 2019

Service	LABORATORY OUTSIDE FRANCE	
	LABORATORY WITH UOEF MEMBER <sup>4</sup>	LABORATORY WITHOUT UOEF MEMBER <sup>5</sup>
<b>8 still wines ILC</b> (ILC 19-1 to 19-8)	<b>850 € net of tax</b>	<b>990 € net of tax</b>
<b>1 still wine ILC</b> (ILC 19-1 to 19-8)	<b>110 € net of tax</b>	<b>130 € net of tax</b>
<b>1 complementary ILC</b> <i>Sparkling wine – Grape juice – Sweet white wine</i>	<b>60,50 € net of tax</b>	

You can subscribe to the number of ILC you want.

Participate to an ILC involves receiving a **single sample**. To receive more samples, thank you for specifying it during your order:

ADDITIONAL SAMPLES	
<b>1 additional sample - Still wine</b> (ILC 19-1 to 19-8)	<b>50,50 € net of tax</b>
<b>1 additional sample – Complementary ILC</b> <i>Sparkling wine – Grape juice – Sweet white wine</i>	<b>60,50 € net of tax</b>
<b>Special discount for laboratories outside of the European Union</b>	<b>- 150 € net of tax</b> <i>Valid only if the laboratory subscribe to the complete annual campaign (from ILC 19-1 to 19-8) – Laboratories outside the EU support shipping costs.</i>

You can subscribe whenever you want during the year.

**TO TAKE PART IN OUR INTERLABORATORY COMPARISONS, PLEASE COMPLETE AND RETURN THE REGISTRATION FORM, TOGETHER WITH THE PAYMENT.**

## SUBCONTRACTORS AND SUPPLIERS 2019

### Bottling – Packaging:

<b>Chambre d'agriculture de la Gironde</b> Service Vigne & Vin 39 rue M. Montaigne 33 290 BLANQUEFORT	<b>S.A Trilles</b> Avenue de l'Europe 34 370 MAUREILHAN	<b>SARL Domaine de Rochebin</b> 1520 route de Normont 71 260 AZE	<b>Yvon MAU</b> Rue Sainte-Pétronille 33 190 GIRONDE-SUR-DROPT	<b>ESAT Thierry Albouy</b> 10 rue Evariste Galois 34 500 BEZIERS
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### Reference laboratories:

<b>Chambre d'agriculture de la Gironde</b> Service Vigne & Vin 39 rue M. Montaigne 33 290 BLANQUEFORT	<b>Laboratoire ICV Nîmes</b> ZI Saint Césaire 30 900 NÎMES	<b>Laboratoire VINEAL</b> 78 Grande Rue 69 220 CERCIE	<b>Laboratoires DUBERNET</b> 35 rue de la Combe Meunier - 11 100 MONTREDON-CORBIERES	<b>Laboratoire ICV Béziers</b> 5 bis rue André Blondel 34 500 BEZIERS	<b>SOFRALAB</b> 79, avenue A.A. Thévenet BP 1031 - Magenta 51 319 EPERNAY
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### Shipment:

<b>TNT National</b> ☎ : 0825 033 033 - 🌐 : <a href="http://www.tnt.fr">www.tnt.fr</a>	<b>TNT International</b> ☎ : 0825 071 071 - 🌐 : <a href="http://www.tnt.fr">www.tnt.fr</a>
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The information included in this document may be modified.

Only the electronic version, available online on the EURL Oenologues de France website and sent by email, is valid (<http://analyse.oenologuesdefrance.fr/>).

<sup>4</sup> Laboratory with an UOEF member oenologist in 2018, accession paid before the 1<sup>st</sup> December 2018

<sup>5</sup> Laboratory without an UOEF member oenologist in 2018