

# Wine analyser helps to make the best of great grapes



The Châteauneuf du Pape region needs little introduction as a source of quality wine. But even here, winemakers can always improve results.

Local producers such as Maison Brotte are using a FOSS OenoFoss analyser to provide rapid analysis of grape must and wine as an extra perspective in the winemaking process. The information is used for sourcing grapes and controlling the process. Oenologist Cyril Tisopulot says: "It is a very fast tool and gives almost instantaneous results."

The OenoFoss offers a number of different measurements each giving opportunities for improved knowledge and decision making. "The parameters are very interesting," says Tisopulot. "You have sugars for maturity, degree of alcohol for labelling purposes, malic acid for monitoring malolactic fermentation, total acid for acidity and volatile acid for daily checks."

Tisopulot explains that the instrument only requires a few drops of wine or must so there is no loss involved. His only wish is that the OenoFoss could also perform

analysis of sulphur dioxide. This is provided by another higher-end FOSS solution, the WineScan SO<sub>2</sub>. "One should also mention the after-sales service which is excellent," he adds.

The Châteauneuf du Pape region is well known for the large rounded heat-absorbing stones known as galets that can be found in some vineyards, but in reality a variety of soils and the strong southern Rhône sun also contribute to full-bodied reds and unique whites. There are 13 grape varieties permitted by the appellation with Grenache, Mourvèdre and Syrah playing a central role in most wines. Châteauneuf du Pape wine has a minimum strength of 12.5% alcohol - the highest of any French wine.

[More about Maison Brotte can be found here: www.brotte.com](http://www.brotte.com)

[More about new parameters for OenoFoss on page 13](#)