Combining polarized sensory positionning and pivot profile©: what can we expect for wines?
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French wine professionals have recently been interested by wines made from resistant grape varieties, yet not much is known on these wines.

**Aim**
- To know whether these resistant grape varietal wines are sensory close to French well-known grape varietal wines
- To highlight the main sensory differences between resistant grape varietal wines and French well-known grape varietal wines

**PSP** results showed sensory proximities between the resistant grape varietal wines and the selected Riesling and Chardonnay wines.

**PP** highlighted additional information to the PSP about the main sensory characteristics of resistant grape varietal wines which are perceived as more or less intense than the closest pole.

**This combination provides useful information to wine professionals by building a global sensory image of resistant grape varietal wines.**

**Combining those two methods provided a better understanding among resistant grape varietal wines within reasonable time compared to classical methods.**

**It represents a promising tool for future wine industry questions.**

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**RESULTS**

**POLARIZED SENSORY POSITIONING (PSP)**

- Data were analyzed using Multiple Factor Analysis coupled to Hierarchical Ascending Classification.
- Each cluster is represented by a different color.
- Poles were taken into account in the analysis and theoretically projected on the graph.

**PIVOT PROFILE® (PP)**

- Data were analyzed using Correspondence Analysis.
- Cos2 were added to better understand the representation of each descriptor on dimensions 1 and 2.
- Here the pivot was a Chardonnay

**DISCUSSION & CONCLUSION**

- PSP results showed sensory proximities between the resistant grape varietal wines and the selected Riesling and Chardonnay wines.
- PP highlighted additional information to the PSP about the main sensory characteristics of resistant grape varietal wines which are perceived as more or less intense than the closest pole.
- This combination provides useful information to wine professionals by building a global sensory image of resistant grape varietal wines.
- Combining those two methods provided a better understanding among resistant grape varietal wines within reasonable time compared to classical methods.
- It represents a promising tool for future wine industry questions.