

Multispectral fluorescence sensitivity to acidic and polyphenolic changes in Chardonnay wines – The case study of malolactic fermentation

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| 1 2 | MULTISPECTRAL FLUORESCENCE SENSITIVITY TO ACIDIC AND POLYPHENOLIC CHANGES IN CHARDONNAY WINES – THE CASE STUDY OF MALOLACTIC FERMENTATION | | | | |
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27 Abstract :

In this study, stationary and time-resolved fluorescence signatures, were statistically and chemometrically analyzed among three typologies of Chardonnay wines (A, B and C) with the objectives to evaluate their sensitivity to acidic and polyphenolic changes. For that purpose, a dataset was built using Excitation Emission Matrices of fluorescence (N=103) decomposed by a Parallel Factor Analysis (PARAFAC), and fluorescence decays (N=22), mathematically fitted, using the conventional exponential modeling and the phasor plot representation.

Wine PARAFAC component C4 coupled with its phasor plot g and s values enable the description of malolactic fermentation (MLF) occurrence in Chardonnay wines. Such proxies reflect wine concentration modifications in total acidity, malic/lactic and phenol acids. Lower g values among fresh MLF+ wines compared to MLF- wines are explained by a quenching effect on wine fluorophores by both organic and phenolic acids. The combination of multispectral fluorescence parameters opens a novel routinely implementable methodology to diagnose fermentative processes.

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41 Keywords :

| 42 | Malolactic fermentation - organic acids - traceability - PARAFAC components - fluorescence lifetime |
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55 **1. Introduction**

Fluorescence spectroscopy techniques offer the advantage of a fast, robust and non-destructive 56 57 characterization ability over expensive and time-consuming separative techniques. Their high 58 sensitivity and specificity are important and allow the study of fluorescent compounds and chemical 59 families among the complex chemistry present in food matrices and particularly wine. Over the past decade, much has been written on fluorescence usefulness in providing helpful classification 60 indicators regarding cultural practices, varieties distinction, technological practices, regional 61 62 authentication, adulteration and spoilage problematics (Airado-Rodríguez, Durán-Merás, Galeano-63 Díaz, & Wold, 2011; Cabrera-Bañegil, Valdés-Sánchez, Moreno, Airado-Rodríguez, & Durán-Merás, 64 2019; Coelho, Aron, Roullier-Gall, Gonsior, Schmitt-Kopplin, & Gougeon, 2015; Elcoroaristizabal, Callejon, Amigo, Ocana-Gonzalez, Morales, & Ubeda, 2016; Mierczynska-Vasilev et al., 2021; Moret 65 et al., 2019; Ranaweera, Gilmore, Capone, Bastian, & Jeffery, 2021; Robert-Peillard, Boudenne, & 66 67 Coulomb, 2014; Saad, Bouveresse, Locquet, & Rutledge, 2016; Sadecka, Jakubikova, & Majek, 2018; 68 Santos, Bosman, Aleixandre-Tudo, & du Toit, 2022; Wan, Pan, & Shen, 2012; Zhong et al., 2014).

69 From a practical point of view, fluorescence spectroscopy is classically used by winegrowers and 70 winemakers to help them in their decision-making process. For instance, red grape maturity can be 71 estimated using anthocyanins and chlorophyll steady state fluorescence proxies (Agati et al., 2013; Agati, Meyer, Matteini, & Cerovic, 2007). Trivellin et al. used the fluorescence lifetime variations of a 72 73 metal/porphyrin complex to measure oxygen concentrations in wine fermentation and ageing tanks 74 (Trivellin et al., 2018). This technology is widely used in wine industries for dissolved oxygen 75 measurement during winemaking steps and wine bottling. The detection of wine yeasts and bacteria 76 is also based on the steady state fluorescence response of labelled microorganisms, sorted by a flow 77 cytometer and used by several oenological laboratories (Longin, Petitgonnet, Guilloux-Benatier, Rousseaux, & Alexandre, 2017). Other applications consisted in analysing the total steady state 78 79 fluorescence of wines using Excitation Emission Matrices of fluorescence (EEMF) coupled to multivariate approaches in order to discriminate grape varieties, vintages, oenological or 80 81 fermentation practices (Airado-Rodríguez, Galeano-Díaz, Durán-Merás, & Wold, 2009; Coelho et al., 2015). The measurement of fluorescence lifetimes of wine chemicals (resveratrol, flavylium and 82 83 pyranoflavylium cations) when adsorbed on clay fining agents or adsorbents enabled the study of 84 organic complexations and organic/inorganic interactions (Silva et al., 2019; Trigueiro et al., 2018). 85 Some authors tried to relate wine fluorescence patterns to wine quality and to wine chemical 86 composition (Coelho et al., 2015; Coelho, Gougeon, Perepelkine, Alexandre, Guzzo, & Weidmann, 87 2019; Elcoroaristizabal et al., 2016; Saad et al., 2016; Sadecka et al., 2018).

Among the qualitative criteria enhancing wine quality, malolactic fermentation (MLF) is often 88 89 achieved in cellars by endogenous or exogenous lactic acid bacteria, reducing acidity by conversion 90 of malic acid into lactic acid and increasing organoleptic properties by generating new volatile 91 compounds (Bauer & Dicks, 2017). MLF is a fermentative process that brings a reorganisation of the 92 chemical composition of wines and contributes to flavour complexity. During this fermentative 93 process, the phenolic profile of wines evolves and depends on the strains of lactic bacteria realizing 94 MLF (T. Hernández, Estrella, Pérez-Gordo, Alegría, Tenorio, & Moreno-Arribas, 2007). MLF has been 95 shown to influence the concentrations of hydroxycinnamic acids and their derivatives, increasing the concentrations of caffeic/p-coumaric/ferulic acids and decreasing those in their precursors such as 96 97 caftaric/coutaric/fertaric acids (Cabrita, Torres, Palma, Alves, Patão, & Costa Freitas, 2008; Teresa 98 Hernández, Estrella, Carlavilla, Martín-Álvarez, & Moreno-Arribas, 2006; T. Hernández et al., 2007; 99 Martínez-Pinilla, Martínez-Lapuente, Guadalupe, & Ayestarán, 2012). MLF can also be accompanied 100 by a wood contact time in wines providing novel sensory attributes to Chardonnay wines (González-101 Centeno, Chira, & Teissedre, 2019). Additionally MLF could distinguish cool-climate and warm-102 climate wine producing regions in the world (Bartowsky, 2005). In those regions, differences in malic 103 lactic consumption and derived metabolisms during berry maturation phase, would increase the 104 chemical variability on grapes and therefore on MLF+/-Chardonnay wines on a world scale 105 (Bartowsky, 2005; Ruffner, 1982). For that reason, the use of high-throughput fluorescence 106 spectroscopic techniques to diagnose an elevated number of diverse wine samples combining 107 chemometric tools, appears to be a good alternative to evaluate both MLF+/- wine discrimination 108 and associated chemical modifications.

109 In this paper, we discuss the application of multispectral fluorescence with chemometrics to differentiate Chardonnay wines based on their acidic modification once malolactic fermentation was 110 achieved (MLF+) or not (MLF-). For that purpose, Excitation Emission Matrices of fluorescence 111 112 (N=103) were decomposed by a Parallel Factor Analysis (PARAFAC) and fluorescence lifetime decays 113 (N=22) were mathematically fitted, using the conventional exponential modeling and the phasor plot representation. The chemical significance of MLF discrimination among Chardonnay wines by 114 115 multispectral fluorescence was evidenced by organic acids and polyphenol concentration measurement on the analyzed wines. 116

117 2. Materials and Methods

118 2.1 Wine Samples

One hundred and three Chardonnay wines were analyzed in this study gathering three typologies ofChardonnay wines, named as A, B and C wines. Twelve fresh wines during vintage 2021 from two

Burgundian wineries, Jean Claude Boisset at Nuit Saint Georges (named as A) and Domaine de I'Université de Bourgogne at Marsannay La Côte (named as B), were sampled before (MLF-) and after (MLF+) malolactic fermentation. Ninety-one Chardonnay wines were sampled during the "Chardonnay du Monde 2018" wine contest (named as C) organized in March 2018 at Chateau des Ravatys (Saint Lager, France), originating from 18 countries of the world, with no information concerning the MLF achievement. Table Supplementary Information (S.I.) 1, 2 & 3 gathers information collected for the different analyzed wines.

128 2.2 Chemical analyses

Each wine was analyzed by the OenoFoss[™] (Foss, Nanterre, France) analyser for classical oenological 129 parameters: ethanol, total acidity, glucose, pH and volatile acidity. A Beckman[®] P/ACE 5000 capillary 130 131 electrophoresis (Beckman Coulter, Brea, CA, USA) equipped with a UV detector was used to 132 determine the amount of the four main organic acids in wine : tartaric acid, malic acid, lactic acid and citric acid following the methodology recommended by Organisation Internationale de la Vigne et du 133 134 Vin (OIV, 2011). Polyphenolic compounds in wines were separated and quantified using an Acquity 135 Waters UHPLC-DAD-fluorometer (Waters Corporation, Milford, MA, USA), using a previously 136 described methodology (Coelho et al., 2019).

137 2.3 Wine Fluorescence measurements

All wines were diluted forty times with ultrapure water and poured in a 1 cm path-length quartz cuvette prior to steady state and time resolved spectroscopic measurements. For time-resolved fluorescence, five MLF+ wines and five MLF- wines were also diluted forty times with ultrapure water.

142 2.3.1 Steady state fluorescence

Excitation-Emission Matrices of Fluorescence (EEMF) were acquired on a Horiba Aqualog (Horiba Scientific, Kyoto, Japan) unit by setting the excitation wavelengths from 225 nm to 600 nm (3 nm interval) and the emission wavelengths from 200 to 600 nm (3.22 nm). Each EEMF was corrected daily for Rayleigh scattering and inner filtering and normalized to 1ppm quinine sulfate solution, using the constructor software (Aqualog software). All EEMF were gathered in a Chardonnay wine database and mathematically analyzed with a PARAFAC model using the Matlab (Mathworks, Natick, MA, USA) drEEM box (Murphy, Stedmon, Graeber, & Bro, 2013).

150 **2.3.2 Time resolved fluorescence**

151 Fluorescence decay measurements were performed using time-correlated single-photon counting 152 (TCSPC) with a Horiba Jobin Yvon FluoroMax-4 (Horiba Scientific, Kyoto, Japan). Excitation was 153 generated using a 950 ps pulsed 280 nm LED head source (DD-280L, pulse duration <1.5 ns) with a 154 fixed working frequency of 1 MHz. We used a 280 nm diode instead of a 315 nm diode to be as close as possible to the maximum excitation with the pulsed light sources at our disposal. A Ludox® 155 156 solution (Sigma Aldrich, Saint Louis, MI, USA) solution was used to daily calibrate the impulsional 157 response function of the instrument. The fluorescence signal collected at emission maximum 158 corresponding to PARAFAC component C4: 440 nm. In TCSPC the time difference between each 159 photon detection and the corresponding excitation pulse is measured and stored into a histogram, 160 showing the fluorescence decay after an excitation pulse. A total of 10000 photons were counted in 161 the peak of each histogram before stopping the acquisition. Histograms were 4096 gates (4096 162 channels = 224.746 ns). The fluorescence decay was analyzed using the conventional exponential decay fitting function by the "DAS6 Analysis" analysis software (Horiba Scientific, Kyoto, Japan) and 163 164 the phasor plot representation using the MAPI software (IRI, USR 3078 CNRS, BCF, available on 165 request: http://biophotonique.univ-lille1.fr/spip.php?rubrique60) (Leray, Padilla-Parra, Roul, Héliot, 166 & Tramier, 2013).

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2.3.2.1. Exponential decay fitting

168 If a uniform population of fluorophores are excited at a single excitation wavelength, the 169 fluorescence intensity decay after an excitation pulse is described by a mono-exponential function, 170 as follows:

171
$$F(t) = F_0 e^{-t/\tau}$$
 (Equation

172 Where F(t) is the fluorescence intensity measured at time t, F_0 is the initial fluorescence intensity and 173 τ is the fluorescence lifetime.

1)

For complex samples, due to different fluorescent subpopulations and different chemical environments, a multi-exponential fitting procedure should be used to estimate as best as possible the number of fluorescent subpopulations contributing to the fluorescence decay curve. Such fitting procedures are validated by a " χ^{2} " (CHISQ) close to 1 (Moore, McCabe, & Craig, 2017).

178 In this study, we used a double exponential fitting function for all Chardonnay wines fluorescence179 decays, as follows:

180
$$F(t) = B_1 \cdot e^{-t/\tau_1} + B_2 \cdot e^{-t/\tau_2}$$
 (Equation 2)

181 With
$$F_1 = B_1 / (B_1 + B_2)$$
 and $F_2 = B_2 / (B_1 + B_2)$

F(t) is the fluorescence intensity measured at time t, B₁ and B₂ are the pre-exponential factors, F₁ and F₂ the fractional intensities expressed in percentage, respectively for the subpopulations with fluorescence lifetimes τ_1 and τ_2 ($\tau_1 < \tau_2$).

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• 2.3.2.2. Phasor plot representation

The phasor plot is a graphical representation of all the raw TCSPC data in a vector space obtained by the mathematical Fourier transform decomposition. Each wine fluorescence decay curve is converted into [g; s] coordinates, calculated by the cosine and sine transforms of the measured fluorescence intensity decay I(t), defined by:

190
$$g_{i,j}(\omega) = \frac{\int_0^T I(t) \cdot \cos(n\omega t) dt}{\int_0^T I(t) \, d(t)}$$
(Equation 3)

191
$$s_{i,j}(\omega) = \frac{\int_0^T I(t) \cdot \sin(n\omega t)dt}{\int_0^T I(t) d(t)}$$
 (Equation 4)

192

193 Where ω is the laser repetition angular frequency, n is the harmonic frequency and T is the finite 194 width of the temporal measurement window. For a mono-exponential decay, the [g; s] coordinates 195 are located on a semicircle centred on a point [0.5;0] with a radius 0.5. Whereas for a multi-196 exponential decay, the [g; s] coordinates will no longer be located on the semicircle but rather 197 inside this semicircle. In the semicircle, the short fluorescence lifetimes are close to the coordinates 198 [1;0], and the long fluorescence lifetimes approach the origin [0;0].

Fluorescein (fluorescence lifetime: 4.1 ns) was used in the phasor plot representation for calibrating
 measurements between values obtained by exponential decay fitting and phasor plot analysis.

201 2.4. Statistical analysis

202 The measured oenological parameters, PARAFAC components Fmax values, fluorescence lifetimes 203 and phasor plot g and s values of Chardonnay wines were statistically analyzed with a variance 204 analysis (p-value < 0.05) to evaluate the significance of differentiation between MLF+ and MLF- wines. 205 This was conducted with Origin pro 8.0 software (OriginLab, Northampton, MA). Two types of 206 multivariate analysis were carried out with SIMCA software (Umetrics, AB, Umea, Sweden): principal 207 component analysis (PCA) with PARAFAC components Fmax with and without g and s values, and 208 partial least square analysis (PLS) to evaluate the discrimination of MLF achievement in Chardonnay 209 wines based on PARAFAC components Fmax values and g and s values obtained for the three 210 typologies of Chardonnay wines (N=22).

212 **3.** Results and discussion

213 **3.1 Wine chemical composition**

214 Table 1 illustrates the chemical constituents that statistically differentiate wines according to MLF 215 achievement among the 103 Chardonnay wines. Citric acid and pH were not significantly different. 216 Tartaric acid, volatile acidity and glucose appeared to be significantly different between the two 217 groups at 95% of confidence interval. Mean values of glucose concentrations were comprised between 2.59 and 3.03 g.L⁻¹, indicating that all wines are dry white wines. Total acidity, malic acid 218 and lactic acid are the only three parameters that are significantly different at 99 % of interval of 219 220 confidence. Mean values of ethanol and malic acid are higher in MLF- wines compared to MLF+ 221 wines, respectively. Inversely, total acidity and lactic acid mean values are higher in MLF+ wines 222 compared to MLF- wines. The great variability of provenance among the Chardonnay contest wines 223 (Table S.I.3), led to a statistical differentiation of alcohol content in wines, principally due to grape 224 maturity variability among all countries, but no differentiation in ethanol content is generally 225 admitted. Results from fresh wines highlight the same tendency. Hence only the Total acidity and 226 Malic/Lactic content of wines are-truly statistically differentiate those wines. Additionally, for 227 Chardonnay contest wines, the distinction between MLF+ and MLF- wines should be attenuated by the fact that malic and lactic acid could be added up to 4 g.L⁻¹ (expressed in tartaric acid equivalent) 228 229 in musts and wines for acidification purposes according to OIV regulations (OIV, 2017). Some wines 230 could have been bottled and stabilized while malolactic fermentation was still in progress.

| | | MLF- wines | MLF+ wines |
|---|------------------------------------|--------------|---------------|
| 5 | Alcohol (%v,v) | 13.28 (0.83) | 12.98 (0.67)* |
| | pH | 3.48 (0.14) | 3.46 (0.14) |
| | Glucose (g.L⁻¹) | 2.59 (1.87) | 3.03 (1.62) |
| | TA (g.L ⁻¹) | 4.04 (0.42) | 3.72 (0.34)** |
| | Malic acid $(g.L^{-1})$ | 2.56 (0.71) | 0.52 (0.53)** |
| | Lactic acid $(g.L^{-1})$ | 0.39 (0.24) | 3.59 (1.10)** |
| | Tartaric acid (g.L ⁻¹) | 1.81 (0.57) | 2.05 (0.54)* |
| | Citric acid (g,L^{-1}) | 0.50 (0.79) | 0.61 (0.85) |
| | N | 50 | 53 |

Table 1 : Physicochemical parameters of wines for the 103 analyzed Chardonnay wines samples (A+B+C).

TA: total acidity expressed in tartaric acid equivalent per liter; N: number of wine samples; figures in
parentheses, standard deviations; **: significant with p-value < 0.01 between the two groups of wines (MLF+/-);
*: significant with p-value < 0.05 between the two groups of wines (MLF+/-).

3.2 PARAFAC components describing Chardonnay wine diversity and sensitivity towards MLF achievement on full sample (A+B+C)

244 Fresh wines from two wineries (A and B), and Contest Chardonnay wines (C) were described by their 245 EEMFs (examples of each group shown in Figure S.I.1). A wine PARAFAC model generates 4 PARAFAC components C1, C2, C3 and C4 describing all the analyzed wines (Figure 1). The PARAFAC model was 246 247 pre-validated with a core consistency of 80% and further split half validated with four independent 248 splits on the 4 component PARAFAC model, according to previously published procedures (Murphy et 249 al., 2013). Figure 1A shows that the first two components of the PCA model cover 62.2 % of the 250 fluorescence variability among the 103 analyzed wines. At a first glance, Chardonnay wines were 251 heterogeneously distributed in terms of MLF achievement among these wines. Chardonnay wines 252 from the two wineries A and B were clearly differentiated by means of their steady-state 253 fluorescence. A less evident distinction appeared between fresh wines and wines from the 254 Chardonnay wine contest. Such differentiation could be related to some particular attributes already 255 discussed in literature (Coelho et al., 2015; Suciu, Zarbo, Guyon, & Magdas, 2019) gathering the 256 vintage effect (2020 for the fresh wines compared to 2015-2017 for the contest wines) and the 257 winemaking techniques (stabilization, fining, filtration, bottling and surely the bottle ageing enabling 258 to differentiate Chardonnay fresh wines from bottled contest wines). Even if it was not the objective 259 of the study, some wine origins were rather well discriminated among wines from the typology C, particularly when representing Fmax values of PARAFAC C3 against C4 (Figure S.I.2). 260



Figure 1 : Biplot representation of the first two components of a PCA model describing Fmax values of PARAFAC components for Chardonnay fresh wines from wineries A (green) and B (blue) and from Chardonnay wine contest C (red) (A). PARAFAC components EEMFs that were used as loadings for the PCA model (B). Analysis of variance of the four PARAFAC components Fmax values depending on the malolactic fermentation achievement (MLF+) or not (MLF-) (C). Different letters above box plot (a,b) represent significant differences (p=0.05) between the fermentative conditions.

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269 EEMFs of the four PARAFAC components were generated with a PARAFAC model validated with a 270 core-consistency diagnostic and a split-half validation made on four independent splits. They were in accordance with results from recent studies carried out on wines (Coelho et al., 2015; 271 272 Elcoroaristizabal et al., 2016; Ranaweera et al., 2021; Suciu et al., 2019). We further study the ability 273 of PARAFAC components to differentiate MLF achievement among wines, even though a global heterogeneity and variability from the wine provenance were previously discussed. Figure 1C shows 274 275 the boxplot of the four PARAFAC components Fmax values. Within this variability and heterogeneity 276 of Chardonnay wines: C1, C2 and C3 were not sensitive enough to distinguish the MLF achievement 277 (same letter "a" between groups above the box plots). Nevertheless, PARAFAC component C4 Fmax 278 values appeared to be statistically higher in MLF+ wines (0.41 +/- 0.14) compared to MLF- wines 279 (0.34 + / - 0.12).

Previous studies highlighted this point among non-flavonoid compounds and more particularly tartaric esters of phenolic acids that are metabolized during MLF due to esterase activities present in several malolactic bacteria and liberating free phenolic and hydroxycinnamic acid derivatives (Cabrita et al., 2008; Collombel, Melkonian, Molenaar, Campos, & Hogg, 2019; Pérez-Martín, Seseña, Izquierdo, & Palop, 2013). As an example, caftaric acid has already been indicated as a good candidate with optical similarities and well correlated with PARAFAC component C4 but obviously this is not the only one sole (Roullier-Gall et al., 2017).

287 **3.3 Fluorescence lifetime decay of PARAFAC component C4 in Chardonnay wines**

288 3.3.1. Exponential decay fitting analysis of sample C

289 To interpret the discrimination between MLF- and MLF+ wines in terms of physico-chemistry of wine 290 fluorophores behaving like the PARAFAC component C4 (Ex 315 nm/Em 440 nm) we investigate the 291 fluorescence decays of wine fluorophores emitting at 440 nm when excited at 280 nm and not 315 292 nm for all this study. Figure 2 shows the fluorescence decays of MLF- and MLF+ Chardonnay wines, 293 taken randomly from the Chardonnay contest wine series (C). They all present at least a bi-294 exponential decrease of intensity with short lifetimes τ_1 comprised between mean values of 4.19 ns and 4.53 ns and longer fluorescence lifetimes τ_2 comprised between 13.28 ns and 13.86 ns. 295 296 Regardless of MLF achievement, fractional intensities were higher for the short fluorescence lifetime

297 τ_1 comprised between 61.1 and 63.7 % compared to 36.3 and 38.9 % for lifetime τ_2 showing this 298 general tendency for Chardonnay wines at constant pH equal to 5. This heterogeneous distribution of 299 fluorescence lifetimes indicated that fluorescence decay is not attributed to sole monomeric 300 fluorescent compound but also to condensed structures, which have already been associated with 301 flavonoids dimers (Bergmann, Barkley, Hemingway, & Mattice, 1987) and for polyphenolic associations with proteins (Mueller-Harvey et al., 2012). Such chromophoric macromolecular 302 303 compounds derived from flavonoids or non-flavonoids should be present in Chardonnay white wines 304 (Coelho et al., 2017). The four mathematical parameters (τ_1 , τ_2 , F_1 and F_2) present no statistical difference between MLF- and MLF+ wines, indicating that the fluorophores should reveal intimately 305 306 close environments related to an abundant phenolic population. Those wine emitting moieties are 307 characterized by a majority of short fluorescence lifetimes and they should be associated in larger 308 structures covalently bound or attached by interaction as reflected by the contribution of longer 309 fluorescence lifetimes.



Figure 2: Decay of fluorescence measured at pH=5 of MLF+ (blue) and MLF- wines (red) sampled during Chardonnay wine contest C with an excitation wavelength set as 280 nm and emission set as 440 nm. The baseline of the blue curve is shifted to better observe changes in fluorescence decay (A). Mean values of decay lifetimes $\tau 1$ and $\tau 2$, expressed in ns and their associated fractional intensities F1 and F2 expressed in percentage, as indicated in equation 2, at a fixed pH=5. Values in parenthesis indicate the mean standard deviations for the five MLF+ wines (N=5) and MLF- wines (N=5) (B).

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317 3.3.2. Phasor plot analysis

318 For the following part, we use the (g,s) coordinates of wines to characterize fluorescence lifetime

decays of wines from wineries A (N=6) and B (N=6) and from Chardonnay wine contest C (N=10). This

320 type of analysis is commonly used in biology and medicine but has never been reported in food or

321 wine science to our knowledge. This approach better assesses heterogeneous fluorescence as 322 encountered in wine environments (Ranjit, Malacrida, Jameson, & Gratton, 2018; Stringari, Cinquin, 323 Cinquin, Digman, Donovan, & Gratton, 2011) and to depict physico-chemical interactions of 324 fluorophores due to changes in pH, metal and metabolite concentration (Battisti, Digman, Gratton, Storti, Beltram, & Bizzarri, 2012; Celli, Sanchez, Behne, Hazlett, Gratton, & Mauro, 2010; Martelo, 325 Fedorov, & Berberan-Santos, 2015). In our experimentation, the phasor plot approach helps to 326 327 visualize the entire dataset of wine fluorescence decays dataset for MLF+/- wines. From the phasor 328 plot (Figure 3) MLF+ wines appear to shift to higher g values. In order to validate this observation, we apply a variance analysis with a confidence interval of 95%. Mean values for the three typologies of 329 330 wines are represented in the boxplot representations (Figure 3B, 3C, 3D and 3E). When all 331 Chardonnay wines (N=22) are represented, g values are not statistically different between MLF- and 332 MLF+ wines due to a high variability, even if a trend to higher g mean values is observed (from 0.60 to 0.62 in Figure 3B). This variability comes essentially from unfollowed fermentative processes 333 334 during wine elaboration as observed in Figure 3E. Additional variability is brought by great 335 discrepancies observed for g-values from winery A (Figure 3C) and winery B (Figure 3D) presenting mean g values of 0.65 and 0.55, respectively. Interestingly, for these fresh wines, regardless of the 336 337 winery origin, MLF+ wines present systematically higher g mean values, meaning that wine 338 fluorescence lifetimes decrease after the malolactic fermentation. This suggests the possibility of an 339 input of wine quenchers during malolactic fermentation. This will be discussed in the next part in 340 relation to wine acidic and polyphenolic composition (Table S.I.4).



Figure 3: Phasor plot of fresh Chardonnay wines in winery A (squares), winery B (triangles) and Chardonnay contest wines C (circles) analyzed before and after malolactic fermentation, with an emission wavelength set at 440 nm for a fixed excitation at 280 nm (A). Chardonnay wines g values for all analyzed wines A+B+C (partly)

(N=22) (B), fresh wines from winery A (N=6) (C), fresh wines from winery B (N=6) (D) and a selection of
Chardonnay contest wines (N=10) (E). Different letters above box plot (a,b) represent significant differences
(p=0.05) between the fermentative conditions.

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349 3.4. Discussion of potential quenchers occurring during malolactic fermentation in Chardonnay 350 wines

In order to deepen wine fluorescence lifetime changes upon malolactic fermentation, g and s values 351 352 were plotted for the 22 Chardonnay analyzed wines upon total acidity expressed in tartaric acid 353 equivalent. A low correlation between g values and total acidity of each wine was found (correlation 354 coefficient r= 0.36 and coefficient of determination $R^2 = 0.1278$, Figure S.I.3), strengthening the role 355 of organic acid in the fluorescence lifetimes decreasing with an increase of organic acids in wines 356 upon MLF. Nevertheless, the increase in total acidity upon malolactic fermentation is not suspected due to the metabolization of a stronger acid, malic acid into lactic acid. Generally, pH tends to 357 358 increase with MLF but in our study the correlation was not good (correlation coefficient r= 0.06 and 359 coefficient of determination R^2 = 0.0039, Figure S.I.4). Nevertheless, the study of wine pH on wine 360 fluorophores should be carefully detailed in the future due to deprotonation of polyphenolic moieties, changing drastically the fluorophores lifetimes. We also look at the correlation with 361 362 polyphenolic compounds without satisfactory results meaning that their concentration does not 363 influence wine fluorescence lifetime measurement (results not shown here).

364 In order to understand the increase of g values during MLF, we supplement one MLF- fresh wine with 365 potential acidic and polyphenolic quenchers at their determined concentrations in wines. Results are 366 presented in Figure 4. It appears that all organic acids present a quenching effect towards 367 fluorescence decay in a similar order of magnitude for concentrations ranging from 2 to 4 g/L. With increasing concentration of tartaric acid in wine from 4 to 5 and to 6 g/L, g values of MLF- wine 368 369 increase at 0.700, 0.710, 0.715. This is in accordance with the positive correlation of g values of wines 370 as a function of their total acidity (shown previously in Figure S.I.3). Interestingly caffeic acid and 371 caftaric acid when supplemented at 10 mg/L in MLF- wine present a quite stronger quenching effect, 372 as visualized by a g value reaching up to 0.737.



Figure 4: Fluorescence decays measured at pH=5 of a Chardonnay wine from winery A that has not achieved malolactic fermentation (MLF-) (red) and its supplemented wines with potential quenchers of wine fluorescence: organic acids (blue) and polyphenols (green) at realistic concentrations that could be encountered in Chardonnay wines (A). Table presenting g and s values from the phasor plot analysis of (MLF-) Chardonnay wine and supplemented wines fluorescence decays (B).

378 3.5. MLF distinction in Chardonnay wines (sample A+B+C) using multispectral fluorescence and 379 chemometric analysis

380 Chardonnay wines multispectral fluorescence parameters generated by PARAFAC modeling and 381 phasor plot analysis (PARAFAC components Fmax, g and s values) were interpreted with a 382 multivariate analysis in order to discuss MLF achievement among wines depending on their 383 typologies. Results are illustrated in Figure 5. The three categories of Chardonnay wines were 384 clustered separately in Figure 5A, along PC1 (55.7%) and PC2 (20.8%), but with no visible separation 385 in relation with MLF achievement. In order to gain significance in MLF distinction, a PLS-DA model 386 was attempted on the same dataset (Figure 5B). The PLS model fits with a pretty good predictive 387 ability $Q^2Y = 0.632$ (N=21, with an exclusion of one MLF- Chardonnay contest wine). Results show a clear discrimination of MLF- wines (blue) and MLF+ wines (red) regardless of the three typologies of 388 389 wines. The loadings of the models are represented and confirmed the importance of values from 390 PARAFAC component C4 Fmax values and g values for the optimization of the MLF separation among 391 Chardonnay wines. Such combined multispectral data could be used in future for a better traceability among Chardonnay wines, particularly related to fermentative processes during 392 393 winemaking. Further research could deepen multispectral fluorescence in wines to diagnose 394 microbiological and chemical processes naturally occurring in wines that could impact its final 395 quality. Such developments could be applied to other fermented food products and to research on 396 adulteration and authentication issues.



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Figure 5: Biplot representation of the multispectral fluorescence Chardonnay wines from fresh wines from
 winery A (squares), winery B (triangles) and Chardonnay contest wines C (circles) obtained by a Principal
 component analysis (A) and by a Partial Least Square – Discriminant Analysis oriented on MLF achievement (B).

401

402 Conclusions

403 In conclusion, the combination of steady-state and time-resolved fluorescence techniques could be 404 used to study the biochemical differences in Chardonnay wines. This study reveals that PARAFAC 405 component C4 is a good biomarker index for MLF realization in wines. Chardonnay wine fluorophores 406 with similar optical characteristics to the PARAFAC component C4 have been characterized at pH=5, 407 by two fluorescence lifetimes: τ 1 (4.19 - 4.53 ns) and τ 2 (13.28 to 13.86 ns), respectively with two 408 fractional intensities: F1 (61.1-63.7) and F2 (38.9-36.3). By applying a phasor plot analysis, wine fluorescence decays could be easily described by their (g,s) coordinates. g values appeared to 409 410 systematically increase under malolactic fermentation on Chardonnay wines. Such an increase has 411 been discussed by a quenching effect on wine fluorophores, occurring after acidic and polyphenolic modifications after MLF achievement in Chardonnay wines. When combining multispectral 412 413 fluorescence to chemometric analysis, (MLF+) wines were clearly separated from (MLF-) wines, 414 regardless of the origin of wines. Results from this study could motivate further wine research to 415 combine multidimensional fluorescence measurements to gain in traceability towards fermentative 416 processes occurring during winemaking.

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