



**AROMATIC MAPPING OF
MOLECULAR HARMONIES**



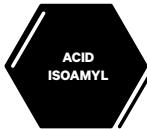
UNIQUE AROMATIC PROFILE
REVEALED BY GC-MS ANALYSIS AND ORGANOLEPTIC TASTING

SOLERA GRAN RESERVA



CHARTIER
WORLD LAB

DOMINANT
MOLECULES &
ASSOCIATED
AROMA



AROMA



MOLECULE



AROMATIC
PROFILE



MAP & GASTRONOMIC “DNA”
REVEALED THANKS TO THE AROMATIC SCIENCE OF MOLECULAR HARMONIES



CHARTIER
WORLD LAB





AROMATIC GASTRONOMIC POWER MULTIPLIED
INGREDIENTS AND BEVERAGES TO CREATE PERFECT COMBINATIONS



CHARTIER
WORLD LAB

BLACK TEA ASSAM
MATCHING BEVERAGE



Ethiopian Arabica coffee
Iris gin
Violet liqueur
Osmanthus flower tea
Fino sherry

BLACK TEA ASSAM
MATCHING INGREDIENTS



Apricot
Blackcurrant
Blueberries
Caramel
Cardamom
Cherry
Chocolate
Cooked carrot
Crustaceans (iodised)
Ginger
Grapefruit
Kombu seaweed
Oyster (iodised)
Passion fruit
Plum
Raspberry
Saffron
Sea urchin
Tomato
Tonka bean
Violet

4 SPICES
MATCHING BEVERAGE



Stout beer
Bourbon
Sauternes
Tokaj Aszu
Constance Wine

4 SPICES
MATCHING INGREDIENTS



Black olive
Blue cheese
Cinnamon
Coriander seeds
Dark chocolate
Dried tomato
Ginger
Grilled meat
Lamb
Mango
Mint
Mushrooms
Onion
Orange
Pepper
Pineapple
Saffron
Sichuan pepper
Star anise
Sweet potato
Thai basil
Very ripe banana

DRY FIG
MATCHING BEVERAGE



Belgium beer
Pedro Ximenez
Porter
Smocked tea
Sherry fino

DRY FIG
MATCHING INGREDIENTS



Apricot
Balsamic vinegar
Cactus
Caramel
Cheese
Dark chocolate
Dates
Dried ham
Grilled nuts
Mushrooms
Peach
Pork
Roast or grilled meat
Roasted/grilled green asparagus
Scallop
Toasted coconut
Toasted sesame seeds
Vanilla
Wild rice



AROMATIC GASTRONOMIC POWER MULTIPLIED
INGREDIENTS AND BEVERAGES TO CREATE PERFECT COMBINATIONS



CHARTIER
WORLD LAB

BLACK PEPPER
MATCHING BEVERAGE



Coffee
Stout beer
Fernet-Branca
Gin
Sambucca
Pine Liqueur
Blackberry liqueur
Chocolate liqueur

BLACK PEPPER
MATCHING INGREDIENTS



Basil
Black olive
Blackberry
Cocoa
Coffee
Coriander seeds
Dark chocolate
Ginger
Juniper
Lamb
Lavender
Mushrooms
Nutmeg
Orange
Oregano
Peppermint
Pine nuts
Rosemary
Saffron
Thyme

PEACH
MATCHING BEVERAGE



Maple beer
Apricot nectar
Peach nectar
Pañi colada
Sake nigori
Osmanthus blossom tea

PEACH
MATCHING INGREDIENTS



Almond
Apricot
Black pudding
Butter
Cheese
Coconut
Coconut milk
Cream
Curry
Dulce de leche
Hazelnut
Honey
Maple syrup
Mushroom toffee topping
Nutmeg
Osmanthus flower
Pecan
Pork
Roasted fenugreek seeds
Scallop
Toffee
Vanilla
Vanilla ice cream

BLACK CHOCOLATE
MATCHING BEVERAGE



Coffee
Stout beer
Lasvang Souchong tea
Oolong tea
Sherry amontillado
Sherry Oloroso

BLACK CHOCOLATE
MATCHING INGREDIENTS



Balsamic vinegar
Beetroot
Blackcurrant
Blue cheese
Chipotle
Cloves
Curry
Liquorice
Maple syrup
Mushrooms
Parmigiano Reggiano
Raspberry
Roast or grilled meat
Roasted green asparagus
Roasted pepper
Roasted walnuts
Soy sauce
Star anise
Tarragon
Toasted coconut
Black truffle
Vanilla