



CHARTIER
WORLD LAB



AROMATIC MAPPING OF MOLECULAR HARMONIES



SINGULAR AROMATIC PROFILE
REVEALED BY GC-MS ANALYSIS AND ORGANOLEPTIC TASTINGS



CHARTIER
WORLD LAB

SOLERA RESERVA

DOMINANT
MOLECULES &
ASSOCIATED
AROMATIC
FAMILIES



CREAMY /
COCONUT



VANILLINE

SWEET /
VANILLA



EUGENOL

OAKY /
CLOVE



ALPHA
TERPINEOL

OAKY /
PINE



B- IONONE

FLORAL /
BERRIES



ACID
OCTANOIC

FAT /
CHEESE



DAMASCENONE

FRUTY /
ROSE



ACID
DECAHOIC

CITRUS /
LEMON



AROMA



MOLECULE



AROMATIC
PROFILE

GASTRONOMIC DNA
DESVELAED THANKS TO THE SINGULAR AROMATIC PROFILES
LINKED TO THE SCINCE OF MOLECULAR HARMONIES



HERBS &
FLOWERS



CHAMOMILE



SAFFRON



ROSE



OSMANTHUS
FLOWER

SPICES &
HERBS



SPICES



CINNAMON



TONKA
BEAN



LEMONGRASS



CARDAMOM



TURMERIC



ROSEMARY



WASABI

LAND &
SEA



PORK



CURED
HAM



KING PRAWNS

ZESTY & SAVORY

FRUIT &
VEGETABLE



GINGER



LEMON



BLOOD
ORANGE



GRAPEFRUIT



YUZU



BEETROOT



ORANGE PEEL



MANDARINE



RASPBERRY



APRICOT



MANGO



COCONUT



CORN

OTHERS



TOASTED
BREAD



COFFEE



EGG YOLK



BUTTER



PONZU SAUCE



VANILLA



ORANGE
BLOSSOM



KIMCHI SAUCE



TOFFEE



MOLECULE



GASTRONOMIC SINGULARITY

GASTRONOMIC POWER MUTIPLIED

INGREDIENTS AND DRINKS TO CREATE THE PERFECT MATCHING



ROSE

MATCHING DRINKS



Beer (aged)
Campari
Champagne
Gin
Black tea
Rosé wine

ROSE

MATCHING INGREDIENTS



Orange blossom
Blueberry
Roasted meat
Clove
Raspberry
Strawberry
Passion fruit
Black currant
Lemon balm
Ginger
Kiwi
Lavender
Lemon
Litchee
Mango
Mint
Papaya
Cucumber
Pink grapefruit
Beetroot
Coriander seeds
Tomato

ORANGE BLOOD

MATCHING DRINKS



IPA beer
Campari
Grand Marnier
Muscat wine

ORANGE BLOOD

MATCHING INGREDIENTS



Orange blossom
Rose water
Basil
Lemon balm
Meat
Lemon peel
Turmeric
Galanga
Ginger
Chamomile
Mint
Grapefruit
Rosemary
Coriander seeds
Shiso
Yuzu

GINGER

MATCHING DRINKS



Weiss beer
Campari
Gin
Ginger beer
Muscat wine

GINGER

MATCHING INGREDIENTS



Orange blossom
Blueberry
Cinnamon
Cardamon
White chocolate
Cheese curd
Turmeric
Strawberry
Hibiscus
Lemon grass
Jalapeño pepper
Kimchi sauce
Lavender
Coconut milk
Mashmallow
Mango
Oyster
Guinea pepper
Pineapple
Banana
Pink grapefruit
Gruyere cheese

GASTRONOMIC POWER MUTIPLIED

INGREDIENTS AND DRINKS TO CREATE THE PERFECT MATCHING



CINNAMON
MATCHING DRINKS



Amaretto
Chartreuse liquor
Red Garnacha wine
Sauternes wines
Tokaji Aszu

CINNAMON
MATCHING INGREDIENTS



Apricot
Almond
Star anise
Bergamot
Coffee
Coriander
Clove
Strawberry
Strong chili guindilla
Ginger
Lavender
Laurel
Hops
Sechuan pepper
Rosemary
Sassafras
Balsamic vinegar

CORN
MATCHING DRINKS



Weiss beer
Hefeweissen beer
Bourbon whisky
Sake
Genmaicha Green tea

CORN
MATCHING INGREDIENTS



Kewra water
Basmati rice
Hazelnut
Bok choy
Crab meat
Clove
Coconut
Curri
Roasted asparagus
Spinach
Duck grease
Tonka bean
Maple syrup
Mango
Chestnut
Honey
Pineapple
Soy sauce
Egg yolk
Orange juice
Balsamic vinegar

APRICOT
MATCHING DRINKS



Apricot nectar
Peach nectar
Piña colada
Nigori sake
Osmanthus flower tea
Maple whisky

APRICOT
MATCHING INGREDIENTS



Almonds
Hazelnuts
Pork
Coconut
Cream
Curry
Dulce de leche
Cheese
Osmanthus flower
Vanilla ice cream
Maple syrup
Honey
Coconut milk
Butter
Peach
Black pudding
Nutmeg
Pecan nuts
Toasted Fenugreek seeds
Toffee
Scallops
Balsamic vinegar