

# Grape, must and wine analyses

*Quality, reliable and quick analysis results.*



To guarantee the quality of your wines and meet the demands of your buyers, ICV Group offers analytical services for every stage of the production process. Cutting edge equipment and in-service training for technicians ensures that results are reliable and accurate.






The location of our nine laboratories in the heart of the wine regions of Languedoc-Roussillon, Provence and the Rhone Valley enables us to be extremely proactive.

**Services geared to your needs, the best value for high quality analysis !**

## How to send samples?

### Analysis ordering:

wineanalysis@icv.fr  
+33 623 553 639

-  **Identify samples**
-  **Pack it securely**
-  **Shipping by transporter**
-  **Reception - Analysis**
-  **Results**

## A combination of on-the-ground experience and technical expertise

By combining the experience of ICV Group's consultants – both engineers and winemakers – with the analytical chemistry skills of our laboratory managers, we can offer you **personalised analytical services**.

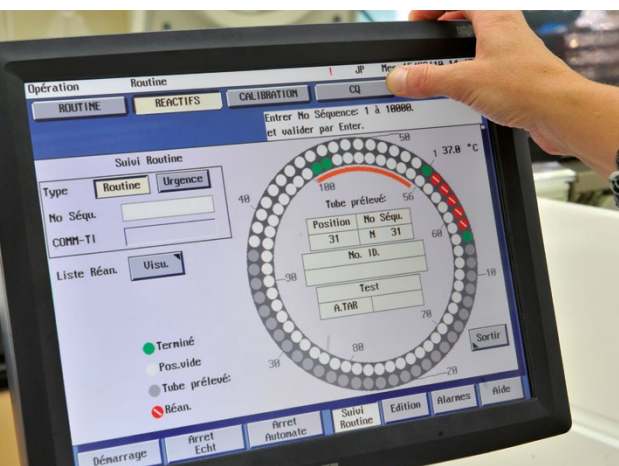
## A quality management system guarantees analysis results

For over 25 years, the laboratories belonging to ICV Group have been committed to a **quality scheme** and have been accredited by COFRAC since 1993 for the NF ISO 17025 standard. An ongoing commitment by our specialists to OIV (an expert is a member of the analysis method sub-committee) and COFRAC (technical assessors) guarantees that our services are always up-to-date and secure.

## Analysis from vineyard to glass

### Analyse your grapes to maximise harvest schedules

- > Build up a vineyard benchmark so that you can characterise each vintage. Monitor progress of the classic characteristics in the **grapes** (berry weight, potential alcohol, acidity and pH).
- > Monitor **acidity balance** in the grapes (tartaric, malic and potassium).
- > Measure progress of **phenolic potential** (ICV and Glories method) in order to segment the quality of your products.
- > Determine **harvest start dates** accurately for each of your vineyard plots.
- > Assess the **fermentation risk** and manage your nutrient inputs by gauging available nitrogen.



### Monitor each stage of winemaking and maturation so that you can make the right timely decisions

- > All **routine analyses** on fermenting must, dry wines and dessert wines: volatile acidity, glucose + fructose, actual alcoholic strength, free and total SO<sub>2</sub>, active SO<sub>2</sub>, total acidity, pH, colour intensity, nuance, malic and lactic acid, polyphenols...
- > **Specific analyses**: OTA, chromametry, biogenic amines...
- > **Microbiological analyses**: identification and quantification of bacterial spoilage (*Brettanomyces*, *Oenococcus*, *Leuconostoc*, *Acetobacter*,...).

### Secure your packaging and the stability of your wines

- > Analyse your products before packaging in order to assess the appropriate final treatments (whites/rosés/reds, bottles, boxes, sweetened wines...).
- > Prevent risks by using **stability analyses**: iron, copper, protein stability, tartaric stability...
- > Adjust **packaging parameters**: CO<sub>2</sub>, SO<sub>2</sub>, dissolved oxygen, clogging index, turbidity...
- > Ensure **tracking** for your products by using batch analysis monitoring, pre- and post-bottling, in order to validate the packaging and guarantee marketability.

### Ensure marketability by using accredited analyses

All ICV Group laboratories are INAO and France AgriMer approved.

- > COFRAC discharge analyses.



- > Export analyses with the relevant certificates (purity...).
- > Self-testing (operator), internal analysis testing (producers' organisation) and external analysis testing (independent body + inspection body) with declaration of compliance to PGI and PDO analytical standards.

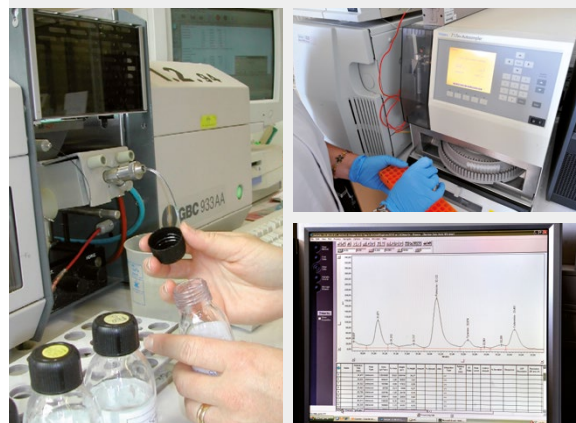
- > Declarations of compliance, covered by the accreditation, for all your production specifications.
- > Analyses for competitions
- > Analyses for enrichment.

The laboratories and their accreditation numbers: Toulouges (N°1-0517), Carcassonne (N°1-0516), Narbonne (N°1-0518), Béziers (N°1-0502), Nîmes (N°1-0185), Ruoms (N°1-0504), Beaumes de Venise (N°1-0566), Brignoles (N°1-0503), closure and packaging laboratory (N°1-1626).

Scope available at [www.cofrac.fr](http://www.cofrac.fr)

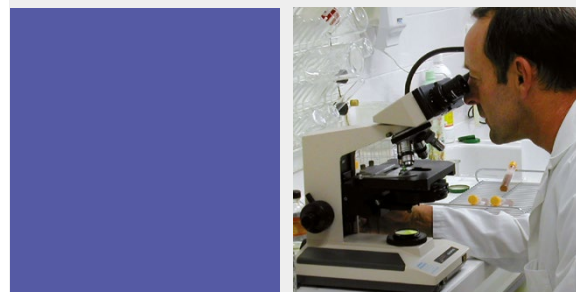
### Did you know ?

ICV laboratories provide you with advice and offer numerous routine and benchmark analysis techniques tailored to your requirements such as colorimetry, infra-red, enzymology, atomic absorption spectrometry, spectrophotometry, UV-visible, HPLC, electronic densimetry, titrimetry....



### Additional analyses: Dry good testing – bottles and corks

*This service enables you to test dry good closure suitability or to identify the source of faults. The mechanical or physical analyses are COFRAC accredited and comply with requirements for all quality management standards (ISO 22000, IFS, BRC...).*



Our winemaking laboratories are on hand to help you in your decision-making and provide you with assistance so that you can reach your targets.



For any question and order, please contact :

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+33 623 553 639

Find all of ICV Group's products and services on: [www.icv.fr](http://www.icv.fr)

GROUPE  
**ICV**  
Art and expertise for wine

