

Supplementary Material:

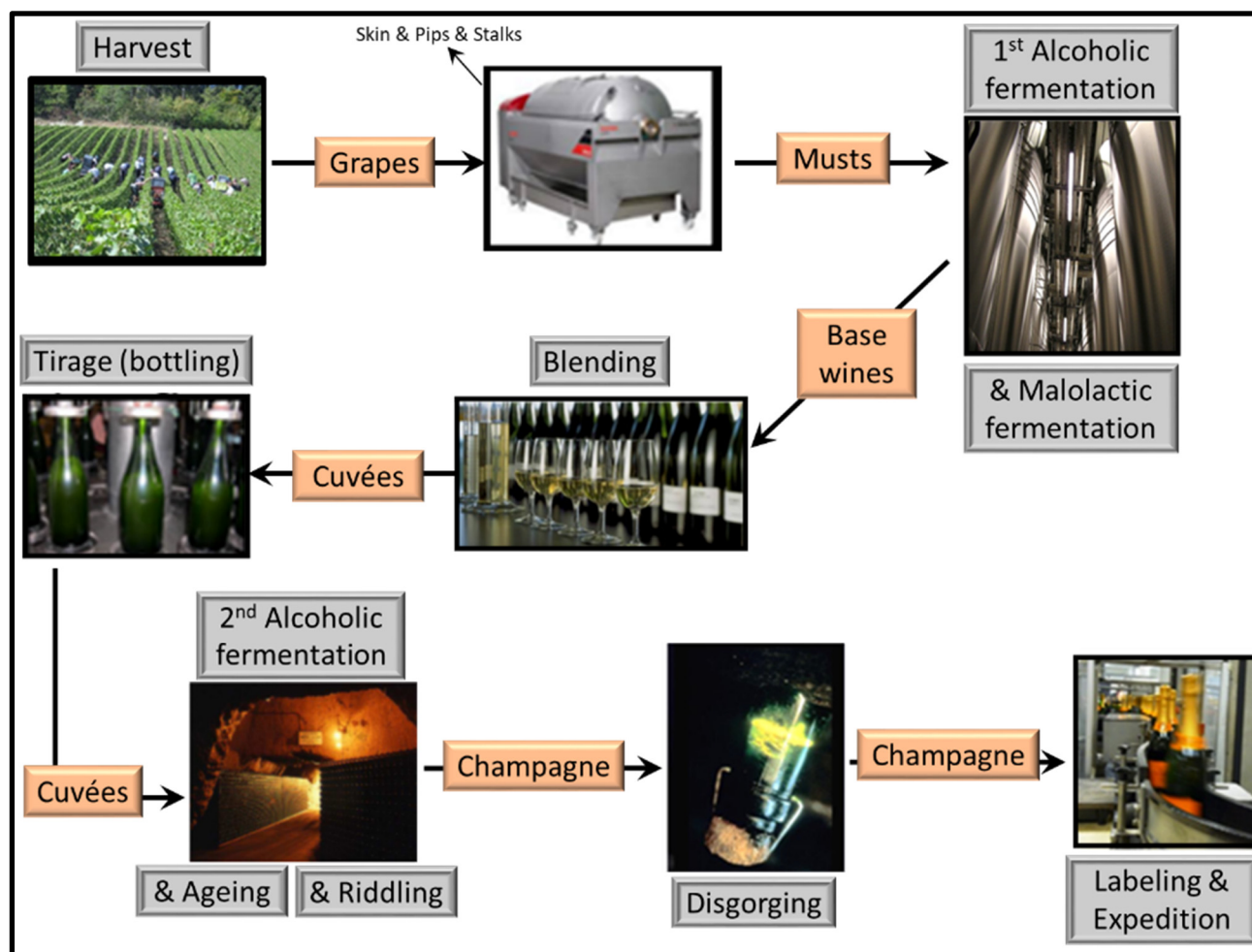


Figure S1: Traditional and typical steps for the elaboration process of the champagne – “Méthode traditionnelle”.

2 types of samples		Number of Samples			
		Grape	Must	Base wine	Champagne
Whole AOC Champagne		0	25	11	39
Years		/	2018	2019	1983 to 2016
Blending		/	/	Yes	Yes
Area		/	from 3 departments		
Small Plots	A	1	1	1	1
	B	1	1	1	1
Years		2019	2019	2019	2000
Blending		No			
Area		A = 1,8 hectare ; B = 0,7 hectare			

Table S1: Description of the different samples analyzed for this study.

MC-ICP-MS	
General Parameters	
Plasma gas flow rate (L.min ⁻¹)	13
Auxiliary flow rate (L.min ⁻¹)	0,8
RF power (W)	1300
Acceleration voltage (V)	6000
Mass resolution	Low
Sr measurments	
Plasma mode	Wet
Sample Introduction	200 µL.min ⁻¹ nebulizer + cyclonic spray chamber
Interface sampler cone	Ni, type A
Interface skimmer cone	Ni, type A
Sensitivity (V _{88Sr} /ppm _{Total Sr})	34 to 44
Aquisition	600 s
Uptake flow rate (mL.min ⁻¹)	0,2
Blank	OPZ aquired during 60s

Table S2: Operating conditions for the MC-ICP-MS for Sr isotopic analysis.