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Influence of berry ripeness on seed tannins extraction in wine

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1 **ABSTRACT**

2 The extraction of seed and skin tannins in wine has been investigated at three different grape
3 maturity stages. For that, the tannins content and composition of seeds and skins at three
4 different maturity stages were characterized. After that, an original approach of
5 nanovinification was conducted. At each maturity stages, three winemaking modalities have
6 been produced: (i) a control modality, (ii) a seed modality made of exclusively with seed and
7 (iii) a skin modality made of exclusively with skins.

8 The aim of this work is to describe and explain the seed tannins kinetics release in wine but
9 also the impact of grape maturity on seed tannins extractability. For that, the evolution of seed
10 and wine tannins content have been followed during the winemaking, from alcoholic
11 fermentation to post-fermentative maceration.

12 Keywords: Wine, Tannins, Seeds, Skins, Extractibility, *Vitis vinifera*

1. INTRODUCTION

Tannins are known to be one of the most determinants of the quality of red wine. Their importance in red wine is linked to their participation of wine sensory attributes such as colour, mouthfeel, astringency and bitterness. Condensed tannins also called proanthocyanidins (PAs) are found in both skins and seeds berry (Bordiga et al., 2011; Ćurko et al., 2014; Downey et al., 2003; Lorrain et al., 2011; Mattivi et al., 2009; Monagas et al., 2003; Obreque-Slier et al., 2010, 2012), and in smaller amount, in pulp (Bindon et al 2010, 2014; Mané et al., 2017; Sparrow et al., 2015). The quantity and the structure of PAs differ with their location in grape tissue and with the berry developmental stage (Rousserie et al., 2019). The extraction of grape phenolic compounds in wine during fermentation differs according to their origins (Bindon et al., 2014). Generally, it is well accepted that skins PAs are more easily extracted in the must during winemaking than the seeds one. Indeed, their diffusion is known to be directly linked with the disruption of cell walls which allows vacuoles, containing tannins, to release their content into the must. In other words, the diffusion of skin PAs in wine is essentially a diffusion process. On the other hand, seed PAs extraction in wine require more time contact than skin PAs. If it is true that the scientific community have found an agreement on this point, it is still not clear why extraction takes more time. According to different studies, it can be due to the apparition of ethanol, to the rehydration of seeds, to the seed maturity degree or both (Bindon et al., 2014; Canals et al., 2005; Federico Casassa et al., 2013; Hernandez-Jimenez et al., 2012). Even though the amount of PAs at the beginning of winemaking represents the main variable which will affect the amount of tannins extracted into wine, all researches conducted on seeds PAs extraction have not taken it in account.

The main aim of this work was to study the relation between the tissue origins of berry PAs (skin and seed), the maturity stage of the berry and the composition of extracted tannins in

38 wine. In this purpose, the present study focuses on Merlot grapes of the vintage 2018 at three
39 different maturity stages (under-ripeness, ripeness and over-ripeness) using °Brix as a
40 maturity indicator. In order to better understand the seed tannins extraction in wine, an
41 original approach of nanovinification has been set up that allows to follow the evolution of
42 tannins concentration in wine, but also in seeds. At each maturity stages, three winemaking
43 modalities have been produced: (i) a control modality, (ii) a seed modality made of
44 exclusively with seed and (iii) a skin modality made of exclusively with skins. After having
45 analysed the tannin composition of fresh seeds, the tannin composition of seeds and wine
46 have been characterized at four points of the winemaking (the middle of the alcoholic
47 fermentation and its end and the middle of the post-fermentative maceration and its end).

48 **2. MATERIAL AND METHODS**

49 **2.1. Materials**

50 Standards of (+)-catechin (CAS. 154-23-4, MW 290,28), (-)-epicatechin (CAS. 490-46-0,
51 MW 290,28) and (-)-epicatechin-3-*O*-gallate (CAS. 1257-08-5, MW 442,37) were acquired
52 from Extrasynthese (Genay, France). Phloroglucinol (CAS. 108-73-6, MW 126.11), ascorbic
53 acid (CAS. 50-81-7, MW 176,12) and sodium acetate (CAS. 127-09-3, MW 82,03) were
54 purchased from Sigma-Aldrich (Saint Quentin Fallavier, France). Methanol (HPLC grade)
55 and Hydrochloric Acid (HPLC grade) were purchased from VWR (Fontenay sous bois,
56 France), Acetic acid (HPLC grade) was purchased from Fisher Scientific (Illkirch, France).
57 Deionized water was purified with Milli-Q water system (Millipore, Darmstadt, Germany).
58 0.45- μ m pore size syringe filter were acquired from Roth (Lauterbourg, France).

59 **2.2. Grape samples**

60 Grapevine berries of *Vitis vinefera* L. cv Merlot were collected using a completely
61 randomized design from a commercial vineyard during the 2018 season. Edge rows and the
62 first two vines in a row were avoided. Clusters were collected from the top, middle and
63 bottom of the vine. Berries were collected at three different maturity stages: under-ripeness,
64 commercial ripeness and over-ripeness. The different maturity stages were determined in
65 function of the harvest date chosen by the vineyard: under-ripeness berries were collected one
66 week before the harvest date and the over-ripeness berries were collected one week after the
67 harvest date.

68 Approximately 20 kilograms of berries were collected at these three different maturity
69 stages. Three groups of 100 berries randomly selected, were frozen in liquid nitrogen upon
70 collection in the field and stored at -80°C until analysed. The remaining samples were used to
71 make wine.

72 For each maturity stages, three groups of twenty fresh berries were weighted. After, seeds and
73 skins were separated and weighted. The number of seeds per berry was noted. In order to
74 estimate the volume of juice for one hundred berries, three groups of one hundred berries
75 were destemmed and crushed. The collected juice was used to estimate the maturity stage of
76 grape. The parameters total soluble solids (TS) ($^{\circ}$ Brix), potential alcohol content, titrable
77 acidity (g.L^{-1}), pH value, tartaric acid (g.L^{-1}) and malic acid (g.L^{-1}) were measured with a
78 WineScanTM Flex (Foss, Hilleroed, Denmark) coupled to Foss Integrator 2 software (version
79 2.0.2).

80 **2.3. Winemaking**

81 Wines were elaborated at Plateau de Vinification of the Institut des Sciences de la Vigne et du
82 Vin (University of Bordeaux), according to the method « Specific nanovinification to
83 determinate the origin of wine tannins ».

84 In order to evaluate the effect of each berry tissue component in wine, three winemaking
85 modalities have been produced in duplicate for each maturity stages: a modality control, a
86 modality seed and a modality skin.

87 All experiments have been made into 1 L fermenters. Fermentations were performed with a
88 *Saccharomyces cerevisiae* yeast inoculum of strain Actiflore F33 (Laffort, Bordeaux, France)
89 at 10 g.hL^{-1} . During fermentation, density at 20°C was measured directly with a digital
90 densimeter (Anton Paar, model DMA 35).

91 During winemaking four samples were made on each modality (berry, seed and skin wine):
92 one at half alcoholic fermentation (density = 1.030), one at the end of alcoholic fermentation
93 (density = 0,990), one at the middle of the post-fermentative maceration (approximately one
94 week after the end of the alcoholic fermentation) and one at the end of the post-fermentative
95 maceration (approximately two weeks after the end of the alcoholic fermentation). For each

96 sample, 20 mL of wine were collected. In order to keep the ratio vegetal material:juice stable,
97 at each sample, the correspondent amount of berries, seeds and skin were respectively
98 removed from the control modality, the seed modality and the skin modality.

99 **2.4.Extract of phenolic compounds**

100 After having manually removed seeds from grapes and from fermenters, they were washed
101 four times with distilled water. Seeds were ground into a ball grinder. Phenolic compounds of
102 500 mg of the resulted powder were extracted twice using 20 mL of methanol/hydrochloric
103 acid (99:1, v/v) each times in a closed Erlenmeyer. After maceration for 3 h at 20 °C in the
104 dark and under mechanical stirring, the extract was subjected to ultrasonic bath during 10
105 min. The resulting powder was filtered and phenolic compounds were extracted a second time
106 using the same method.

107 **2.5.HPLC Analysis**

108 Analysis were performed on a Thermo Ultimate 3000 HPLC system consisted of an
109 autosampler (WPS-3000 TSL), a pump (LPG 3400 SD), and a diode array detector (DAD-
110 3000) coupled to a Chromeleon data treatment system (version 7.2). Separation was
111 performed on reversed-phase Hichrom ODS C₁₈ (4,6 x 250 mm, 5µm) at room temperature. A
112 gradient consisting of water/acetic acid (99:1, v/v) (solvent A) and methanol (solvent B) was
113 applied at a flow rate of 1 mL.min⁻¹ as follows: 5-20% B from 0-45 min, 20-32% B from 45-
114 60 min, 32-100% B from 60-62 min, 100 % B from 62-67 min, 100-5% from 67-68 min, with
115 the re-equilibration of the column from 68-72 min under the initial conditions. The
116 absorbance was recorded at 280 nm.

117 *Flavan-3-ols characterization*

118 • *Wine sample*

119 To determine flavan-3-ols monomers concentration, wine samples were filtered through 0,45
120 μm PFTE syringe-tip filters into LC vials and directly subjected to reversed-phase
121 chromatographic separation at 20°C using a Hichrom ODS C₁₈ column (250 mm x 4.6 mm,
122 5 μm).

123 • *Seed Extract*

124 For fresh seeds 600 μl of seed extracts were concentrated to dryness using a rotavapor at 25
125 °C, for seeds collected during the winemaking 3 ml were concentrated using the same
126 method. In both case the residue was dissolved into 100 μL of MeOH and 400 μL of
127 deionized water. Sample were filtered through 0.45 μm PFTE syringe-tip filters into LC vials
128 and directly subjected to reversed-phase chromatographic separation at 20°C using a Hichrom
129 ODS C₁₈ column (250 mm x 4.6 mm, 5 μm).

130 *Proanthocyanidins characterization*

131 • *Wine Sample*

132 Prior to proanthocyanidins analysis, a solid-phase extraction (SPE) step was used in order to
133 remove organic acids, residual sugars and other compounds insoluble in the organic phase
134 (Kennedy & Waterhouse, 2000). Each sample was purified on a LC18 cartridge (Supelco,
135 Saint Quantin, France) previously activated with methanol followed by purified water. Wine
136 was purified and concentrated as follow: 5 mL of wine was vacuum dried (Rotavapor R
137 Buchi) and then diluted in 20 mL of deionized water. The sample was applied on the column
138 and the column was washed with 50 mL of deionized water and eluted with 50 mL of
139 methanol. Then, the methanol fraction was vacuum dried and dissolved in 1 mL of methanol.

140 • *Seed Extract*

141 For fresh seeds 500 µl of seed extracts were concentrated to dryness using a rotavapor at 25
142 °C, for seeds collected during the winemaking 2 ml were concentrated using the same
143 method.

144 To determine the amount of PAs, the mDP and the percentage of PAs galloylation,
145 phloroglucinolysis was performed based on method described by Kennedy and Jones
146 (Kennedy & Jones, 2001). The phloroglucinolysis reagent solution containing 0.1 N HCl in
147 MeOH, 50 g.L⁻¹ of phloroglucinol and 10 g.L⁻¹ of acid ascorbic was prepared. One hundred
148 millilitres of wine sample dissolved in MeOH was added to 100 µL of the phloroglucinolysis
149 reagent and the reaction mixture was placed at 50°C for 20 min, then 5 volumes of 10 mM
150 aqueous sodium acetate was added to stop the reaction. The same method was used with seed
151 extracts. The resulted samples were filtered through 0,45 µm PFTE syringe-tip filters into LC
152 vials and subjected to reversed-phase chromatographic separation at 20°C using a Hichrom
153 ODS C₁₈ column. Concentration of free monomers and hydrolysed terminal subunits were
154 determined from standard curves prepared with pure standards of (+)-catechin, (-)-
155 epicatechin, and (-)-epicatechin-3-*O*-gallate. The concentration of extension subunits-
156 phloroglucinol adducts was calculated from molar extension coefficients found in literature
157 (Kennedy & Jones, 2001). The mean degree of polymerization (mDP) and the percentage of
158 galloylation were calculated according the method described by Kennedy and Jones (Kennedy
159 & Jones, 2001). All the qualitative and quantitative analyses of phenolic composition were
160 performed in triplicate.

161 **2.6. Yeast cells observations**

162 The protocol of yeast cells observations is adapted from Nguela et al., 2019. To recover yeast
163 cells, at each sample point 1 ml of wine has been centrifugated (5 min at 1500 g). To remove

164 non-sorbed polyphenol, pellets were washed four times with 2 ml of Phosphate Buffered
165 Saline (PBS). Yeast cells were re-suspended in 1 ml of PBS and submitted to microscopy
166 observations. Imaging was performed with a Nanozoomer 2 OHT (Hamamatsu, Germany)
167 under an FITC filter ($\lambda_{exc} = 480 \text{ nm}$, $\lambda_{em} = 520 \text{ nm}$).

168 **2.7. Statistics**

169 Statistical data analyses were conducted using the analysis of variance (one-way ANOVA) of
170 XLSTAT V 2019.1.1 software (Addinsoft). Comparison of mean values was performed using
171 Tukey's honestly significant difference when samples were significantly different by
172 ANOVA ($p < 0.05$).

173 **3. RESULTS AND DISCUSSION**

174 **3.1. Grape composition and winemaking**

175 Physiological characteristics of grape berries are provided in Table 1. As such characteristics
176 are heterogeneous in a vineyard, sample were harvested and sorted out as described above.
177 Ripeness of berry samples was assessed by measurement of berry weight (g/berry), volume of
178 juice for one hundred berry (ml), malic acid content (g/L), °Brix and sugar content (g/L).

179 The volume of wine at the end of winemaking is the same for each maturity stage. The
180 volume of juice for one hundred berries is decreasing all along the maturity: 112 ml for under-
181 ripeness berries, 80 ml for ripeness berries and 71 for over-ripeness berries (table 1). Thus, the
182 amount of vegetal material needed to produce 900 ml of wine is rising all along the maturity
183 (table 1), meaning that the ratio juice/pomace is also rising for each maturity stages (table 1).

184 **3.2. Berry, Seed and Skin wine: influence of tannin origins on wine tannins content**

185 Figure 1 shows the appearance of tannins into wine according to their origins (skins, seeds,
186 and whole berries), the berry maturity and the vinification step. Depending on tannin origin
187 the emergence is different. Indeed, for skin wine no significant evolution of tannins content is
188 observed all along the winemaking, highlighting the fact that skins have probably released
189 most of their tannins content into the wine from the first step of winemaking. This observation
190 is concordant with a considerable number of previous studies which have shown that the
191 diffusion rate of skins tannins in wine is fast due to their cell location and the ability of skin
192 cells to disrupt (Busse-Valverde et al., 2012; Miller et al., 2019). For seed wine, the tannin
193 appearance into wine pattern during winemaking is different. Wine tannins content is
194 progressively rising all along the winemaking, highlighting here the fact that seed tannins
195 appearance in wine take probably more time than the skin one (Miller et al., 2019). This
196 observation has also been made by previous studies (Amrani-Joutei & Glories, 2014; Sparrow
197 et al., 2015; Sun et al., 1999), even though the explanation of slower seed tannins apparition
198 in wine is still poorly understood (ethanol effect, seed cell hydration, disorganization of the
199 outer lipid layer...). Furthermore, independently from the berry maturity stage, at the end of
200 the post-fermentative maceration the tannins content of seed wine ($\approx 0,9 \text{ g.L}^{-1}$) is more than
201 double that of skin wine ($\approx 0,3 \text{ g.L}^{-1}$) pointing out the fact that seeds could bring more tannins
202 in wine than skins. This observation has also been made by Kennedy who has noticed that
203 seed tannins represented more than 60 % of the total tannins content of a Pinot Noir wine
204 (Kennedy, 2008). Finally and logically, the tannin appearance pattern for berry wine is
205 extremely closed to the seed one, meaning that, in our case, the augmentation of tannins
206 content in berry wine is likely due to the release of seed tannins in wine. This observation
207 bring to the fore the importance of seed tannin contribution to wine tannins. By knowing the
208 potential disadvantageous effect of seed tannins on the astringency and bitterness of wine

209 (Pascual et al., 2016; Shang et al., 2013), the influence of berry maturity on seed wine tannins
210 content has been investigated.

211 **3.3.Seed wine: influence of ripeness on wine tannins content**

212 Figure 1 (graph seed wine) represents tannin apparition in seed wine according to berry
213 ripeness level. The finale tannin concentrations of seed wine for the under-ripeness stage, the
214 ripeness stage and the over-ripeness stage are respectively 0.67, 0.70 and 0.88 g.L⁻¹, with no
215 significant differences observed. By the way, for the under-ripeness and the ripeness stage, it
216 seems that wine tannins content reached a plateau at the middle of the post-fermentative
217 maceration. Yet, for the over-ripeness stage, the wine tannins content seems to continuously
218 increase until the end of the post-fermentative maceration. Even though the seed tannins
219 content and composition of the three ripeness levels were comparable (table 2), the amount of
220 seeds used to produce seed wine was strongly different. Indeed, when 60 grams of seeds are
221 used to produce 900 ml of wine at the under-ripeness stage, 67 grams are needed for the
222 ripeness stage, and 101 grams are needed for the over-ripeness stage. This difference could
223 explain why the tannins content of seed wine made of over-ripeness seeds is progressively
224 increasing all along the winemaking. Indeed the ratio seed:juice exprimed in grams of seed
225 per liter of wine is 67 g.L⁻¹ for the under-ripeness stage, 74 g.L⁻¹ for the ripeness stage and
226 112 g.L⁻¹ for the over-ripeness stage. This ratio augmentation according to the berry maturity
227 is automatically linked to a diminution of seed surface contact with wine, which could
228 potentially explain differences of tannin apparition pattern in wine according to berry
229 maturity.

230 To sum up the seed tannins content and composition of seeds at the three different ripeness
231 levels are comparable and wine tannins content of wines produced with these seeds is also
232 comparable. Yet, the amount of seeds used for the over-ripeness wine is strongly higher than

233 the other wines. This observation can mostly be explained by two hypotheses: (i) the seed
234 surface contact of over-ripeness seeds during the winemaking was weaker than those of the
235 other wines or, (ii) tannins of over-ripeness seeds are less extractable than tannin of the under-
236 ripeness and ripeness stages.

237 So, in order to better understand the seed tannin release mechanisms in wine, and the potential
238 differences of extractability according to the ripeness level, seed tannins content has been
239 characterized at the four different winemaking stages for the three ripeness levels.

240 **3.4.A focus on seed tannins**

241 **3.4.1 Seed tannins content: influence of ripeness on tannins content**

242 Table 2 shows the concentration and composition of seed tannins (monomeric and polymeric
243 fractions) at the three different ripeness levels. The total monomers tannins content
244 significantly increases from under-ripeness to ripeness and decreases from ripeness to over-
245 ripeness. By the way, (-)-epicatechin is the monomer the most present in seeds followed by (-
246)-epicatechin-gallate and (+)-catechin which is in concordance with previous studies (Rinaldi
247 et al., 2014; Chira et al., 2011; Mattivi et al., 2009). Even though differences are observed for
248 the monomers content, berry ripeness stage has no significant impact on the total tannins
249 content nor on the tannin percentage of galloylation. This observation is not in agreement with
250 other studies which show a drastic and continuous decrease of tannins content during ripening
251 linked to oxidative processes (Obreque-Slier et al., 2010, 2012; Kennedy et al., 2000a, 2000b,
252 Romeyer et al., 1985). Nevertheless, in our case the time delay between the under-ripeness
253 and the over-ripeness stages time is 21 days corresponding to a variation of 3°Brix, to our
254 knowledge no publications have investigated the difference of seed tannins content in such a
255 short space of time at the end of berry ripening. In agreement with this hypothesis, Garrido-
256 Banuelos et al., have found no significant differences in berry tannins content with grape

257 presenting a variation of 3°Brix, with no specific regards on seed tannins content (Garrido-
258 Bañuelos et al., 2019). The supposition that oxidative processes have already been in an
259 advanced stage when the under-ripeness condition has been collected could explain the
260 absence of differences. Furthermore the mean degree of polymerisation (mDP) of over-
261 ripeness seed tannin is significantly higher than those of other maturity stages. Still, even if
262 this difference is significantly different, no important evolution can be observed. Indeed,
263 when the mDP of under-ripeness seed is 5.7, the mDP of over-ripeness seed is 6.2. This
264 observation is concordant with other works on Merlot seeds (Obreque-Slier et al., 2012).
265 Finally, the same pattern of extension and terminal subunits of tannin is observed for each
266 maturity stage. The (-)-epicatechin is the favorite extension and terminal unit followed in both
267 case by the (-)-epicatechin gallate and the catechin.

268 To sum up, even though some differences of mDP are observed for the three different
269 maturity stages, it seems that, in our case, 21 days of harvest delay have only a minimal
270 impact on seed total tannins content and composition. To go further, it is known that the
271 evolution of seed tannins is related to evolution of cell wall during berry ripening. Indeed, the
272 solidification of cells rich in tannins resulting from the lignification of the inner layers and
273 outer integument could affect their aptitude to release their compounds in wine. This is why,
274 the reduction of seed tannins release observed at the end of ripeness is mostly attributed to the
275 reduction of their extractability potential (Cadot et al, 2006; Ristic & Iland, 2005; Pratt,
276 1971). That finding raises immediately a question: If no difference of tannin composition is
277 observed, is there a difference of seed extractable tannins according to the berry maturity?

278 **3.4.2 Evolution of seed tannins content at different winemaking stages**

279 With the aim of characterised possible differences of extractable tannins according to the
280 vinification step and the berry maturity, the content of seed tannins has been studied at each

281 vinification step (table 3). Even though the mean degree of polymerisation is comparable
282 between the three maturity stages at the first step of winemaking, as vinification progresses,
283 differences are observed. Indeed, for each maturity stages, at the end of the vinification, the
284 mDP of seed tannins is significantly higher than the one found for fresh seeds. Furthermore,
285 there are no significant differences of galloylation percentage between the fresh seed tannins
286 and the seed tannin at the end post-fermentative maceration for each maturity stage.
287 Independently from the berry maturity stage, these results suggests that more seed tannins are
288 polymerized, less they are extractable. Interestingly, the same observation has been made by
289 Fournand et al., about skin tannins, suggesting molecules sizes is one of the important
290 parameters which influence tannins extractability (Fournand et al., 2006).

291 To go further, by knowing the precise amount of seed present in each fermenter, and the
292 average seed tannins content per grams of seed at each winemaking step, the percentage of
293 seed tannin release has been calculated (figure 2).

294 The part on non-extractable seed tannins seems to be influenced by berry maturity. Indeed,
295 when at under-ripeness stage 25 % of seed tannins are not extracted in wine, 18 % are not
296 extracted at ripeness stage and only 10 % are not extracted at over-ripeness stage.
297 Furthermore, according to the vinification steps and maturity stages, differences are observed.
298 Indeed, during alcoholic fermentation, 72 % of tannins are extracted for the under-ripeness
299 seeds, 77 % for the ripeness seeds and 89 % for the over-ripeness seeds. Consequently, the
300 percentage of extracted tannins during maceration decrease according to the maturity degree:
301 only 1 % of tannins are extracted during post-fermentative maceration for the over-ripeness
302 seeds. These differences highlight that riper are berries, faster seed tannins are extracted.

303 To sum up, in our case, berry maturity stage seems to have no impact on total seed tannins
304 content. Yet, a considerable difference of seed tannin release rate is observed according to the

305 winemaking step and the berry maturity. This observation suggesting that the difference of
306 seed tannin extractability is more linked to the difference of wine matrix composition which
307 differs with berry maturity stages than the seed tannins content and composition. The link
308 between pulp sugar content and skin tannins extractability has already been explored with no
309 successful outcomes (Fournand et al., 2006). To our knowledge no experiments have been
310 conducted on the impact of sugar content and seed tannins extraction. Now in order to
311 compare seed tannin release kinetics in wine and seed tannin apparition in wine, the
312 comparison between wine tannins content and seed tannins content at each winemaking point
313 has been done.

314 **3.4.3 Comparison between wine tannins content and seed tannins content at the four** 315 **winemaking point**

316 With the aim of characterizing the seed tannin release in wine, the evolution curve of the
317 tannins content of seed wine have been overlapped on the evolution curve of seed tannins
318 content (figure 3). For that the tannins content of seed wine and seeds used for the seed wine
319 have been characterized at each winemaking step. The same pattern is observed for each berry
320 maturity stage: while at half of the alcoholic fermentation seeds have already released most of
321 their tannins content, the tannins content of seed wine is progressively increasing all along the
322 vinification. These results suggest that seed tannin are trapped in the vine matrix and release
323 gradually in wine.

324 The impact of yeast strain on phenolic wine compound (extraction and retention) has been
325 widely studied. As an example, Carew et al., demonstrate that yeast strain choice affect both
326 the concentration and composition of Pinot noir wine (Carew et al., 2013). In the same vein,
327 after having let a commercial red wine macerate with different yeast strains, Gonzales-Royo
328 et al., have observed a decrease of wine tannins content (González-Royo et al., 2017). By the

329 way, Nguela et al., have confirmed by confocal and electronic microscopy that interactions
330 between yeast strain and tannin occur in the cell wall, but also in the cell cytoplasm (Mekoue
331 Nguela et al., 2019). Nevertheless, the effect of yeast on seed tannin extraction during
332 fermentation has, to our knowledge, not been investigated. Regarding these results, the
333 question of the exact part playing by yeast strains on seed tannin extraction kinetics on wine
334 needs has to be highlighted. Observations of yeast cells at each point of the winemaking are
335 presented in supplementary data. A progressive diminution of yeast cells fluorescence is
336 observed all along the winemaking, suggesting that yeast cells could act as a tannins trap
337 during vinification. Indeed, yeast cells could have the ability to trap tannins at the beginning
338 of the fermentation and release it progressively during the winemaking, explaining results
339 shown in figure 3.

340 **4. CONCLUSION**

341 In this study, we have investigated the effect of berry maturity stage on seed tannin extraction
342 according to the winemaking step of Merlot grapes. It has been shown that seed tannins
343 release in wine appears to be more linked to the composition of wine matrix than the
344 composition of seeds. Results have also highlighted that most of seed tannins are extracted
345 during the beginning of winemaking and progressively released in wine. This finding suggests
346 that seeds tannins are trapped in wine matrix during the first step of vinification. The yeast
347 diversify could appear as a winemaking tool to modulate red wine tannin composition, and
348 thus the style of finished wines. In conclusion, even if this work needs to be confirmed on
349 other grape varieties and other vintages, the results observed raise new perspectives on the
350 management of winemaking practices.

351 **ABBREVIATIONS**

352 % G: Percentage of galloylation

353 C: (+)-catechin

354 EAF: End of Alcoholic Fermentation

355 EC: (-)-epicatechin

356 ECG: (-)-epicatechin gallate

357 EM: End of post-fermentative Maceration

358 HAF: Half of Alcoholic Fermentation

359 HM: Half of post-fermentative Maceration

360 mDP: Mean Degree of Polymerization

361 PAs: Proanthocyanidins

362 PBS: Phosphate Buffered Saline

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366

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506

TABLES CAPTIONS

Table 1: Physiological parameters of Merlot berries (vintage 2018) according to the berry maturity stage: under-ripeness, ripeness, over-ripeness.

Table 2: Tannin concentrations and composition of Merlot seeds according to the berry maturity stage (Total monomers content and total tannins content in mg/g of seed ; C: (+)-Catechin ; EC: (-)-Epicatechin ; ECG: (-)-epicatechin gallate ; mDP : mean degree of polymerization ; %G : percentage of galloylation)

ANOVA to compare data, values with different letters within each row are significantly different (Tukey's test, $p < 0.05$)

Table 3: Tannin concentrations and composition of Merlot seeds according to the berry maturity stage and vinification step (Total monomers content and total tannins content in mg/g of seed ; C: (+)-Catechin ; EC: (-)-Epicatechin ; ECG: (-)-epicatechin gallate ; mDP : mean degree of polymerization ; %G : percentage of galloylation ; % : percentage of extracted tannins ; HAF : Half of Alcoholic Fermentation ; EAF : End of Alcoholic Fermentation ; HM : Half of Maceration ; EM : End of Maceration)

ANOVA to compare data, values with different letters within each row are significantly different (Tukey's test, $p < 0.05$)

FIGURE CAPTIONS

Figure 1: Tannins apparition in wine according to berry origin and berry maturity. (HAF : Half of Alcoholic Fermentation ; EAF : End of Alcoholic Fermentation ; HM : Half of Maceration ; EM : End of Maceration).

Figure 2: Percentage of seed tannin extraction according to the vinification step and the berry maturity. (A: Overview ; B: Detailed ; HAF : Half of Alcoholic Fermentation ; EAF : End of Alcoholic Fermentation ; HM : Half of Maceration ; EM : End of Maceration).

Figure 3: Comparison of seed tannins content in wine and in seed according to the berry maturity. (HAF : Half of Alcoholic Fermentation ; EAF : End of Alcoholic Fermentation ; HM : Half of Maceration ; EM : End of Maceration).

SUPPLEMENTARY DATA

Supplementary data: Microscopic observations of yeast cells under FITC filter at HAF (A), EAF (B), HM (C) and EM (D).

DECLARATION OF INTERESTS

The authors declare that they have no known competing financial interests or personal relationships that could have appeared to influence work reported in this paper.

TABLES

Table 1: Physiological parameters of Merlot berries (vintage 2018) according to the berry maturity stage: under-ripeness, ripeness, over-ripeness

| Physiological parameters | Date of harvest | | |
|--------------------------------------|-------------------------|-------------------|------------------------|
| | Under-ripeness 12/09 | Ripeness 25/09 | Over-ripeness 03/09 |
| Berry weight (g) | 2.20 | 1.76 | 1.53 |
| Seed weight (mg) | 42.4 | 35.6 | 43.1 |
| Skin weight (g) | 0.29 | 0.23 | 0.40 |
| Number of seeds per berry | 1.8 | 1.65 | 1.85 |
| Volume of juice for 100 berries (ml) | 112 | 80 | 71 |
| °Brix | 18.3 | 19.2 | 20.1 |
| Sugar content (g/L) | 199.9 | 209.2 | 220.1 |
| Potential alcohol | 11.9 | 12.4 | 13.1 |
| pH | 3.3 | 3.4 | 3.5 |
| Total acidity (g/L) | 3.9 | 3.1 | 2.9 |
| Malic Acid (g/L) | 2.06 | 1.75 | 1.70 |

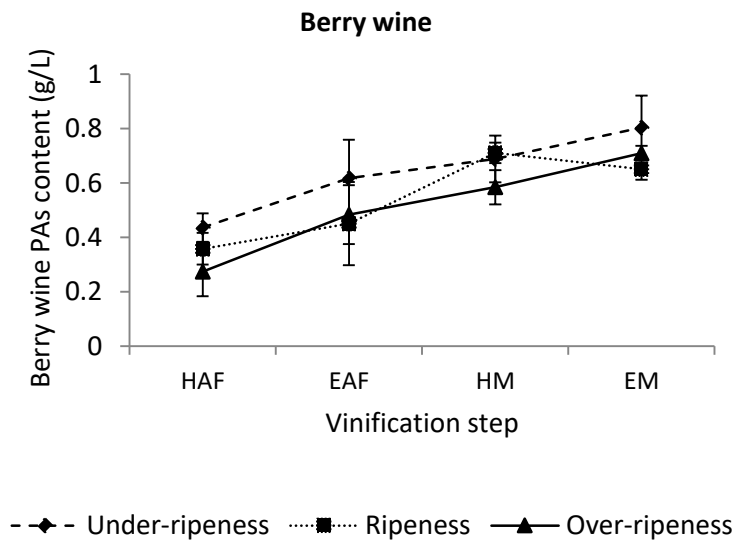
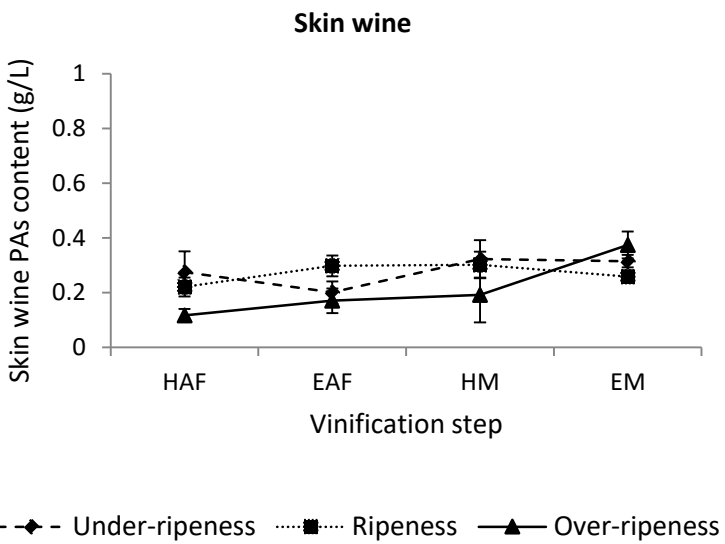
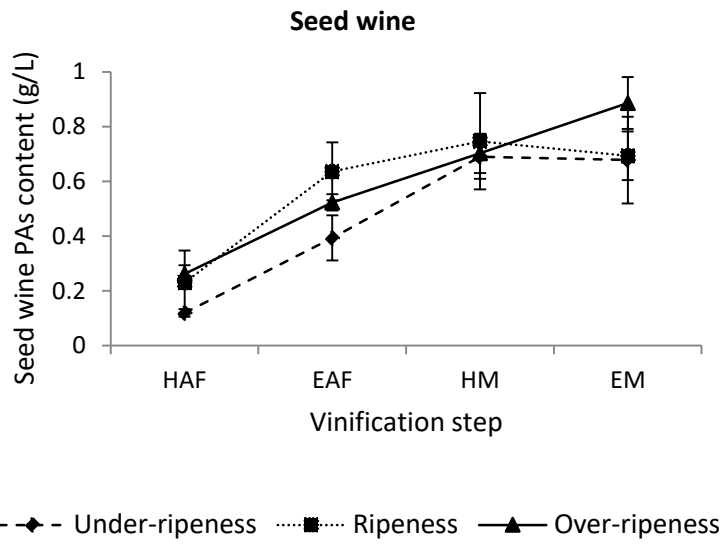
| Amount of vegetal material corresponding to 900 ml of juice | Date of harvest | | |
|--|-------------------------|-------------------|------------------------|
| | Under-ripeness 12/09 | Ripeness 25/09 | Over-ripeness 03/09 |
| Berry weight (g) | 293 | 326 | 608 |
| <i>Ratio berry :juice (g/L)</i> | 325 | 362 | 675 |
| Seed weight (g) | 60 | 67 | 101 |
| <i>Ratio seed :juice (g/L)</i> | 67 | 74 | 112 |
| Skin weight (g) | 233 | 259 | 507 |
| <i>Ratio skin :juice (g/L)</i> | 259 | 288 | 563 |

Table 2: Tannin concentrations and composition of Merlot seeds according to the berry maturity stage (Total monomer content and total tannin content in mg/g of seed ; C: (+)-Catechin ; EC: (-)-Epicatechin ; ECG: (-)-epicatechin gallate ; mDP : mean degree of polymerization ; %G : percentage of galloylation) ANOVA to compare data, values with different letters within each row are significantly different (Tukey's test, $p < 0.05$)

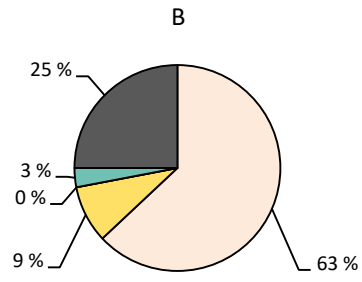
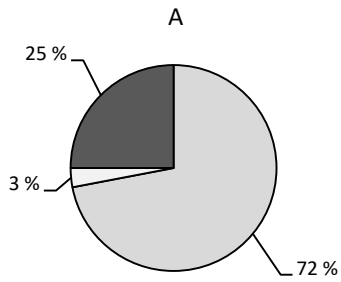
| | | Under-ripeness | Ripeness | Over-ripeness |
|---------------------------|-------------------------|-----------------|-----------------|-----------------|
| Monomeric fraction | | | | |
| Total monomers content | | 2.37 ± 0.017 a | 2.68 ± 0.070 b | 1.96 ± 0.098 c |
| | C | 0.36 ± 0.006 a | 0.37 ± 0.010 a | 0.30 ± 0.009 b |
| | EC | 1.48 ± 0.017 a | 1.70 ± 0.044 b | 1.25 ± 0.074 c |
| | ECG | 0.54 ± 0.007 a | 0.61 ± 0.026 b | 0.42 ± 0.018 c |
| Polymeric fraction | | | | |
| Total tannins content | | 56.77 ± 1.999 a | 60.11 ± 1.478 a | 57.55 ± 1.405 a |
| | mDP | 5.7 ± 0.07 a | 5.6 ± 0.07 a | 6.3 ± 0.10 b |
| | %G | 36.0 ± 0.37 a | 36.3 ± 0.31 a | 35.3 ± 0.52 a |
| Extension subunits (%) | (+)-Catechin | 7.3 ± 0.1 a | 5.9 ± 0.1 b | 6.9 ± 0.1 c |
| | (-)-Epicatechin | 58.8 ± 0.4 a | 59.8 ± 0.4 a | 59.2 ± 0.5 a |
| | (-)-Epicatechin gallate | 33.9 ± 0.4 a | 34.3 ± 0.5 a | 33.8 ± 0.6 a |
| Terminal subunits (%) | (+)-Catechin | 3.8 ± 0.1 a | 3.9 ± 0.4 a | 4.3 ± 0.3 a |
| | (-)-Epicatechin | 50.8 ± 1.1 a | 50.9 ± 0.1 a | 53.2 ± 0.3 b |
| | (-)-Epicatechin gallate | 45.3 ± 1.2 a | 45.2 ± 0.4 a | 42.6 ± 0.1 b |

Table 3: Tannin concentrations and composition of Merlot seeds according to the berry maturity stage and the vinification step (Total monomer content and total tannin content in mg/g of seed ; C: (+)-Catechin ; EC: (-)-Epicatechin ; ECG: (-)-epicatechin gallate ; mDP : mean degree of polymerization ; %G : percentage of galloylation ; % : percentage of extracted tannins ; HAF : Half of Alcoholic Fermentation ; EAF : End of Alcoholic Fermentation ; HM : Half of Maceration ; EM : End of Maceration) ANOVA to compare data, values with different letters within each row are significantly different (Tukey's test, $p < 0.05$)

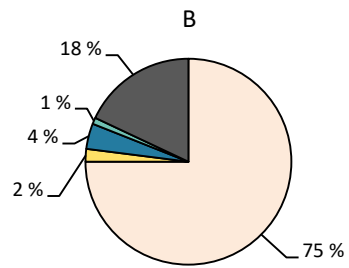
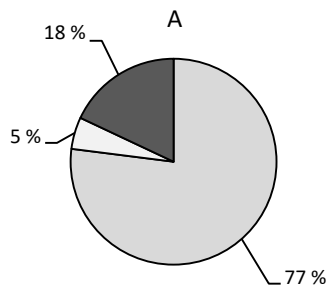
| | | Fresh | HAF | EAF | HM | EM |
|---------------------------|----------------|-----------------|-----------------|------------------|------------------|-----------------|
| Monomeric fraction | | | | | | |
| Under-ripeness | Total Monomers | 2.37 ± 0.017 a | 0.92 ± 0.116 b | 0.60 ± 0.058 c | 0.54 ± 0.060 c | 0.39 ± 0.089 d |
| | C | 0.36 ± 0.006 a | 0.32 ± 0.054 a | 0.21 ± 0.016 b | 0.22 ± 0.009 b | 0.18 ± 0.024 b |
| | EC | 1.48 ± 0.017 a | 0.45 ± 0.035 b | 0.29 ± 0.028 c | 0.26 ± 0.039 c | 0.16 ± 0.056 d |
| | ECG | 0.54 ± 0.007 a | 0.16 ± 0.028 b | 0.09 ± 0.015 c | 0.07 ± 0.012 cd | 0.05 ± 0.011 d |
| Ripeness | Total Monomers | 2.68 ± 0.070 a | 0.77 ± 0.015 b | 0.37 ± 0.111 c | 0.26 ± 0.067 c | 0.22 ± 0.017 c |
| | C | 0.37 ± 0.010 a | 0.24 ± 0.029 b | 0.12 ± 0.039 c | 0.12 ± 0.033 c | 0.12 ± 0.006 c |
| | EC | 1.70 ± 0.044 a | 0.41 ± 0.008 b | 0.19 ± 0.029 bc | 0.11 ± 0.029 c | 0.08 ± 0.014 c |
| | ECG | 0.61 ± 0.026 a | 0.10 ± 0.004 b | 0.05 ± 0.005 bc | 0.03 ± 0.005 c | 0.02 ± 0.006 c |
| Over-ripeness | Total Monomers | 1.96 ± 0.098 a | 0.59 ± 0.003 b | 0.17 ± 0.003 c | 0.16 ± 0.018 c | 0.15 ± 0.040 c |
| | C | 0.30 ± 0.009 a | 0.28 ± 0.001 a | 0.11 ± 0.008 b | 0.10 ± 0.011 b | 0.11 ± 0.016 b |
| | EC | 1.25 ± 0.074 a | 0.25 ± 0.001 b | 0.05 ± 0.004 c | 0.05 ± 0.005 c | 0.02 ± 0.021 c |
| | ECG | 0.42 ± 0.018 a | 0.07 ± 0.002 b | 0.02 ± 0.003 c | 0.01 ± 0.002 c | 0.01 ± 0.005 c |
| Polymeric fraction | | | | | | |
| Under-ripeness | Total tannins | 56.77 ± 1.999 a | 21.05 ± 0.885 b | 15.99 ± 1.032 c | 17.47 ± 4.162 bc | 14.11 ± 1.477 c |
| | mDP | 5.7 ± 0.07 ab | 5.5 ± 0.09 b | 6.0 ± 0.23 a | 6.6 ± 0.25 c | 6.9 ± 0.19 c |
| | %G | 36.0 ± 0.37 ab | 37.5 ± 0.64 ac | 37.7 ± 0.71 c | 35.9 ± 0.87 b | 35.7 ± 1.03 b |
| Ripeness | Total tannins | 60.11 ± 1.478 a | 15.05 ± 1.542 b | 13.61 ± 2.953 bc | 11.57 ± 0.899 c | 10.92 ± 1.793 c |
| | mDP | 5.6 ± 0.07 a | 6.0 ± 0.25 ab | 7.0 ± 0.51 b | 8.5 ± 1.10 c | 8.2 ± 0.15 c |
| | %G | 36.3 ± 0.31 a | 32.7 ± 3.22 a | 34.3 ± 1.86 a | 35.7 ± 1.03 a | 35.4 ± 1.21 a |
| Over-ripeness | Total tannins | 57.55 ± 1.405 a | 14.40 ± 1.151 b | 6.47 ± 0.606 c | 5.64 ± 0.978 c | 5.42 ± 0.758 c |
| | mDP | 6.3 ± 0.10 a | 6.2 ± 0.28 a | 8.6 ± 0.36 b | 9.6 ± 0.68 c | 8.8 ± 0.52 b |
| | %G | 35.3 ± 0.52 a | 34.5 ± 1.45 a | 33.8 ± 1.40 a | 33.3 ± 2.40 a | 32.9 ± 3.11 a |



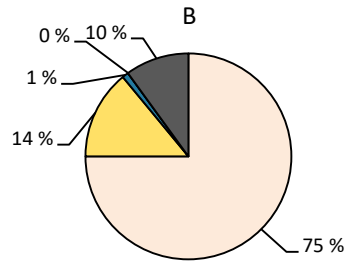
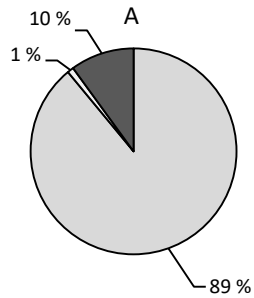
Under-ripeness



Ripeness



Over-ripeness



■ : Alcoholic fermentation

■ : Maceration

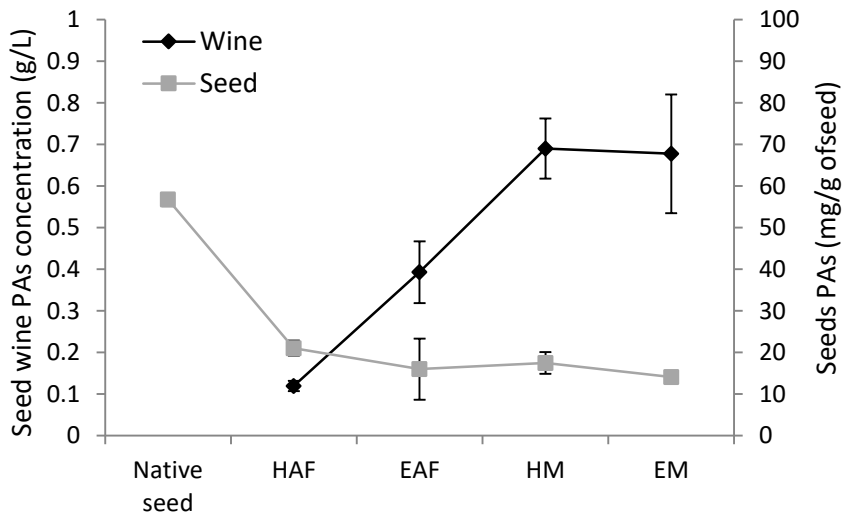
■ : Non extracted

■ : HAF ■ : EAF

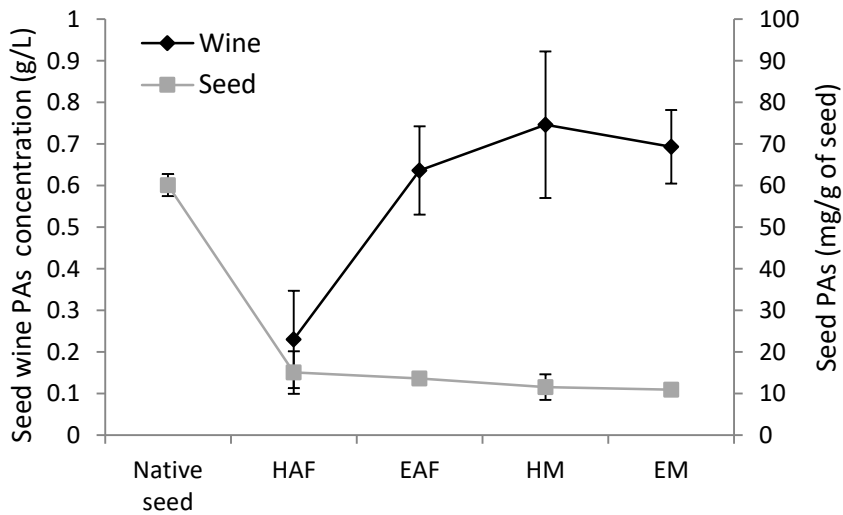
■ : HM ■ : EM

■ : Non extracted

Under-ripeness



Ripeness



Over-ripeness

