

SUPPLEMENTARY DATA

Orange odor evaluation

Table 1 : Overripe orange odor appreciation for the addition of one compound (mean $\pm$ s.d)

Wine extract	Sensory session	Samples						
		F37+F38	TAR	PAR	PAR4C+WL	PAR4C+ γ N	PAR4C+E	PAR4C+N
Typical wine	1	7.4 $\pm$ 0.7 c	7.0 $\pm$ 0.7 c	4.0 $\pm$ 0.6 a	3.7 $\pm$ 0.7 a	2.1 $\pm$ 0.6 b	3.1 $\pm$ 0.7 ab	2.2 $\pm$ 0.6 b
Non typical wine	2	4.1 $\pm$ 1.3 a	3.9 $\pm$ 1.2 ab	3.3 $\pm$ 0.8 ab	3.6 $\pm$ 1.0 ab	3.5 $\pm$ 1.2 ab	3.5 $\pm$ 0.8 ab	2.5 $\pm$ 0.9 b
Mixture	3	6.7 $\pm$ 0.8 b	6.3 $\pm$ 0.9 b	3.7 $\pm$ 1.1 a	3.3 $\pm$ 0.8 a	2.8 $\pm$ 0.8 a	3.7 $\pm$ 0.8 a	2.2 $\pm$ 0.7 a

Table 2 : Overripe orange odor appreciation for the addition of one compound (mean $\pm$ s.d). Repetition 2.

Wine extract	Sensory session	Samples						
		F37+F38	TAR	PAR	PAR4C+WL	PAR4C+ γ N	PAR4C+E	PAR4C+N
Typical wine	1	7.2 $\pm$ 0.6 b	7.4 $\pm$ 0.6 b	3.6 $\pm$ 0.6 a	3.4 $\pm$ 0.6 a	3.7 $\pm$ 0.6 a	3.3 $\pm$ 1.0 a	3.4 $\pm$ 0.6 a
Non typical wine	2	4.5 $\pm$ 1.1 a	4.2 $\pm$ 0.9 a	4.0 $\pm$ 0.9 a	3.0 $\pm$ 0.9 a	3.2 $\pm$ 0.9 a	3.7 $\pm$ 0.9 a	3.8 $\pm$ 0.9 a
Mixture	3	7.5 $\pm$ 0.6 b	6.7 $\pm$ 0.4 b	4.1 $\pm$ 1.1 a	3.6 $\pm$ 1.1 a	3.6 $\pm$ 0.5 a	3.5 $\pm$ 0.7 a	3.2 $\pm$ 0.8 a

Typicality evaluation

Table 3 : Bordeaux dessert wine typicality appreciation for the addition of one compound (mean $\pm$ s.d)

Wine extract	Sensory session	Samples						
		F37+F38	TAR	PAR	PAR4C+WL	PAR4C+ γ N	PAR4C+E	PAR4C+N
Typical wine	1	6.1 $\pm$ 0.8 d	7.2 $\pm$ 0.6 d	3.9 $\pm$ 0.6 ab	3.8 $\pm$ 0.9 ab	2.6 $\pm$ 0.5 ac	3.9 $\pm$ 1.0 b	2.2 $\pm$ 0.5 c
Non typical wine	2	3.3 $\pm$ 1.0 bc	4.1 $\pm$ 1.2 b	2.5 $\pm$ 0.8 ab	2.1 $\pm$ 0.6 ac	3.0 $\pm$ 1.1 bc	2.7 $\pm$ 0.7 ab	1.7 $\pm$ 0.9 a
Mixture	3	5.1 $\pm$ 1.1 b	7.1 $\pm$ 0.9 b	4.3 $\pm$ 1.2 a	3.5 $\pm$ 1.3 a	2.5 $\pm$ 1.0 a	4.0 $\pm$ 1.3 a	2.5 $\pm$ 0.9 a

Table 4 : Bordeaux dessert wine typicality appreciation for the addition of one compound (mean $\pm$ s.d). Repetition 2

Wine extract	Sensory session	Samples						
		F37+F38	TAR	PAR	PAR4C+WL	PAR4C+ γ N	PAR4C+E	PAR4C+N
Typical wine	1	6.6 $\pm$ 0.7 c	7.5 $\pm$ 0.7 c	4.6 $\pm$ 0.8 a	4.7 $\pm$ 0.9 a	2.5 $\pm$ 0.8 b	3.6 $\pm$ 1.3 ab	2.3 $\pm$ 0.6 b
Non typical wine	2	3.4 $\pm$ 1.2 bc	4.2 $\pm$ 1.0 b	2.7 $\pm$ 0.9 ab	2.0 $\pm$ 0.7 ac	3.0 $\pm$ 1.4 bc	2.8 $\pm$ 0.8 ab	1.9 $\pm$ 1.0 a
Mixture	3	6.2 $\pm$ 0.8 bc	7.5 $\pm$ 0.5 c	4.2 $\pm$ 0.8 a	4.2 $\pm$ 0.8 ab	3.2 $\pm$ 0.9 a	3.6 $\pm$ 1.1 a	3.2 $\pm$ 0.9 a

Table 5 : Bordeaux dessert wine typicality for omission trails (mean $\pm$ s.d)

Wine extract	Sensory session	Samples						
		F37+F38	TAR	PAR	PAR4C-WL	PAR4C- γ N	PAR4C-E	PAR4C-N
Bordeaux dessert wine 1	1	6.4 $\pm$ 0.8 b	6.4 $\pm$ 0.9 b	4.4 $\pm$ 0.7 a	4.8 $\pm$ 1.2 ab	5.6 $\pm$ 1.1 ab	4.6 $\pm$ 0.6 a	3.8 $\pm$ 1.3 a
Bordeaux dessert wine 2	2	3.4 $\pm$ 0.7 a	5.3 $\pm$ 1.2 b	3.3 $\pm$ 0.5 a	2.5 $\pm$ 0.6 a	2.8 $\pm$ 0.6 a	2.6 $\pm$ 0.6 a	2.2 $\pm$ 0.9 a
Mixture	3	5.6 $\pm$ 1.0 ab	6.0 $\pm$ 0.8 b	4.0 $\pm$ 1.2 a	3.5 $\pm$ 1.0 a	6.1 $\pm$ 1.1 b	5.3 $\pm$ 1.1 ab	4.3 $\pm$ 1.1 a

Table 6 : Bordeaux dessert wine typicality appreciation for omission trails (mean $\pm$ s.d); Repetition 2

Wine extract	Sensory session	Samples						
		F37+F38	TAR	PAR	PAR4C-WL	PAR4C- γ N	PAR4C-E	PAR4C-N
Typical wine	1	6.5 $\pm$ 0.7 b	6.4 $\pm$ 0.8 b	4.5 $\pm$ 0.8 a	4.6 $\pm$ 1.3 ab	5.7 $\pm$ 1.0 ab	4.6 $\pm$ 0.8 b	4.0 $\pm$ 1.2 b
Non typical wine	2	2.7 $\pm$ 1.0 b	4.4 $\pm$ 0.8 a	3.8 $\pm$ 0.8 ab	2.7 $\pm$ 0.5 b	3.4 $\pm$ 0.9 ab	3.8 $\pm$ 1.1 ab	3.3 $\pm$ 0.9 ab
Mixture	3	6.9 $\pm$ 1.1 cd	7.2 $\pm$ 1.2 d	4.2 $\pm$ 0.5 ab	4.6 $\pm$ 1.0 ab	6.2 $\pm$ 0.6 bd	5.7 $\pm$ 1.0 bc	3.7 $\pm$ 0.8 a