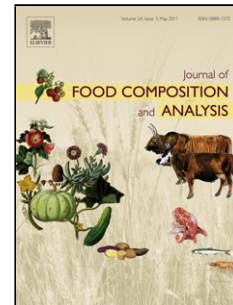


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## Untargeted metabolomics to investigate the phenolic composition of Chardonnay wines from different origins

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### HIGHLIGHTS

- The untargeted profiling of polyphenols in Chardonnay wines was investigated.
- The most abundant phenolics were lower molecular weight phenolic acids.
- Multivariate statistics described the contribution of origin and ageing process.
- Flavonols were the best markers related to the geographical origin.

### Abstract

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