



PRESS RELEASE

Thanks to François Chartier, DO Cava provides scientific proof that Cava is the very best ally to gastronomy

- **François Chartier, top world expert on food and wine pairing, officially presented his molecular study showing that Cava is unique, and that it combines to perfection with an infinite number of flavours from all around the world.**
- **François Chartier has carried out a scientific organoleptic study of the aromas of different types of Cava and has created a World Food Map, relating each variety of Cava to national and international ingredients and dishes, both from the Mediterranean diet and also from the cuisines of Japan, Peru, Mexico and the USA.**

Barcelona, February 5th 2020. DO Cava and the prestigious Canadian sommelier François Chartier have been the main attraction at Barcelona Wine Week (BWW), which is taking place at the Montjuïc trade fair centre in Barcelona until today. Chartier gave a talk in which he presented the **ambitious, pioneering study "Cava, universal harmony"** together with the President of DO Cava, Javier Pagés.

Endorsed by his outstanding career in gastronomic science, François Chartier presented the conclusions of this scientific organoleptic study carried out ad hoc for DO Cava, based on the dominant molecules (the aromas) of four types of Cava, differentiated by their ageing: Traditional Cava (more than nine months), Reserva (more than 15 months), Gran Reserva (more than 30 months) and Paraje Calificado or Qualified Single Estate (more than 36 months).

Gas chromatography-mass spectrometry was carried out to determine these molecules and the results were related to different ingredients and foods taken from five of the world's foremost cuisines, all of them a focus for Cava and sharing the same elements, to come up with perfect gastronomic harmonies. In the case of Paraje Calificado Cava, for instance, one of the predominant molecules is benzenemethanethiol. This molecule, which smells of cooked apples, among other aromas, is also present in other products such as dried apricots, cinnamon, mushrooms, cloves, walnuts and vanilla.



This comprehensive, high level collaboration has been undertaken by DO Cava in order to raise awareness of the virtues of Cava among both professionals and consumers, aiming to endorse its quality as a sparkling wine capable of being paired with a large number of ingredients and recipes from all over the world. Through this study, DO Cava has proved that Cava is highly suitable as an accompaniment for any dish, enhancing the quality of every gastronomic experience.

After this inaugural lecture in Barcelona, François Chartier will go on an international tour to present the virtues and versatility of Cava around the world.

François Chartier "Créateur d'harmonies"

Canadian François Chartier, who currently lives in Barcelona, is regarded internationally as one of the pioneering researchers in aromatic recipes and "molecular harmonies", a discipline he created in 2002. The world-renowned critic Robert M. Parker Jr. says that Chartier is "pure genius" while Ferran Adrià considers him to be "the number one expert on flavours". He is the author, among other works, of *Taste Buds and Molecules*, the best cookbook in the world according to the 2010 Gourmand World Cookbook Award. Since 2018 he has been an honorary member of the Sony Tokyo research team, collaborating with their artificial intelligence and gastronomy project.

DO Cava

With more than 60% international sales, Cava is the Spanish DO with the most exports. It represents over 38,000 hectares of vineyards and more than 6,800 winegrowers. Its 370 associated wineries are present in over 100 countries. Cava, offering universal harmony for gastronomy, is served at the most prestigious and renowned restaurants in the world.

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