



PROGRAMME

Wednesday March 29th, 2017

9.00 WELCOM, COFFEE, REGISTRATIONS, MOUNTING POSTERS

9.30 OFFICIAL OPENING OF THE CONFERENCE

10.15 **INAUGURAL CONFERENCE:** Jill J. MCCLUSKEY (Washington State University)

11.15 SESSION I – Wine active Compounds and vineyard practices

Chair:

11.15 **Keynote :** Jean MASSON (INRA Colmar)

BEYOND DISAGREEMENT ON ENVIRONMENTAL AND VITICULTURE ISSUES: A RESEARCH-ACTION RETHINKING THE WAY OF CHANGE

11.40 **Lecture n°1 :** Céline SPARROW

IMPACTS DES METAUX LOURDS ISSUS DES TRAITEMENTS PHYTOSANITAIRES DE LA VIGNE SUR LES MOUTS ET LA QUALITE DES VINS

11.55 **Lecture n°2 :** Marie-Claude PICHERY

SUSTAINABLE VITICULTURE AND ECONOMIC MODEL IN BURGUNDY

12.10 **Questions**

12.20 **Lunch**

Chair:

13.50 **Lecture n°3 :** Michael ZIEGLER

IMPACT OF CLONAL VARIATION, BERRY SIZE AND DEFOLIATION ON THE FORMATION OF FREE AND BOUND TDN IN RIESLING

14.05 **Lecture n°4 :** Justine VANDEN HEUVEL

QUANTITATIVE LIGHT RESPONSE CURVES FOR WINE ACTIVE COMPOUNDS IN RIESLING AND CABERNET FRANC

14.20 **Lecture n°5 :** Katja ŠUKLJE

LATE SEASON SHIRAZ BERRY DEHYDRATION ALTERS COMPOSITION AND SENSORY QUALITIES OF WINE

14.35 **Lecture n°6 :** Cédric GRANGETEAU

ARE CHEMICAL COMPOSITION AND QUALITY OF WINE INFLUENCED BY REDUCTION OF INPUTS IN VINEYARD AND WINERY?

14.50 **Questions**

15.00 **Pause & First Posters Session**

16.00 SESSION II – Health & Wine Active Compounds

Chair:

16.00 **Keynote** : Veronika SOMOZA (University of Vienna)

16.25 **Lecture n°1** : Neil SHAY

EVALUATING THE RELATIVE METABOLIC IMPROVEMENTS OF RED WINE VS. OAK TANNIN INTAKE IN C57BL/6J MICE FED A HIGH-FAT DIET

16.40 **Lecture n°2** : Leticia FLORE DA SILVA

GRAPE PHENOLIC COMPOUNDS RELATED TO OXIDATIVE STRESS RESISTANCE THROUGH *Caenorhabditis elegans* MODEL

16.55 **Lecture n°3** : Dominique DELMAS

RED WINE EXTRACT AND GRAPEVINE POLYPHENOLS AS ESSENTIAL ACTORS TO FIGHT INFLAMMATION THROUGH A MODULATION OF IMMUNE SYSTEM IN AN CANCEROUS CONTEXT

17.10 **Questions**

17.25 **Lecture n°4** : Caroline DANI

GRAPE JUICE CHRONIC CONSUMPTION PROMOTES WEIGHT LOSS AND OTHER HEALTH BENEFITS IN ELDERLY PEOPLE

17.40 **Lecture n°5** : Giulio Maria PASINETTI

CHARACTERIZATION OF POLYPHENOLIC COMPOUNDS IN THE ATTENUATION IN FRONTOTEMPORAL DEMENTIA AND OTHER TAUOPATHIES

17.55 **Lecture n°6**

18.10 **Questions**

18.20 **Closure of the day**

19.00 **Welcome party**

Thursday March 30th, 2017

9.00 SESSION III - Wine active compounds and sensoriality

Chair:

9.00 **Keynote** : Dominique VALENTIN (Centre des Sciences du Goût et de l'Alimentation, Dijon)

EXPECTATION OR SENSORIAL REALITY? AN EMPIRICAL INVESTIGATION OF THE BIODYNAMIC CALENDAR FOR WINE DRINKERS

9.25 **Lecture n°1** : Ronan SYMONEAUX

PERCEPTION DES VINS SANS SULFITES PAR LES CONSOMMATEURS

9.40 **Lecture n°2** : Astrid BUICA

SOUTH AFRICAN CHENIN BLANC STYLES DESCRIPTION AS PERCEIVED BY LOCAL EXPERTS

9.55 **Lecture n°3** : Olivier GEFFROY

ASSESSING CONSUMER RESPONSE TO THE PEPPER AROMA COMPOUND ROTUNDONE IN DURAS RED WINE

10.10 **Lecture n°4** : Kilien STENGEL

LE VIN EST BON : AFFIRMATION CONVENUUE OU DEDUITE ?

10.25 Questions

10.40 Pause et second posters session

11.35 Lecture n°5 : Gérard LIGER-BELAIR

EVAPORATION OF DROPLETS IN A CHAMPAGNE WINE AEROSOL: HOW THE FIZZ ENHANCE THE PERCEPTION OF VOLATILE COMPOUNDS

11.50 Lecture n°6 : Carolina MUÑOZ-GONZÁLEZ

APPLICATION OF AN *IN VIVO* PTR-ToF-MS APPROACH TO DETERMINE DIFFERENCES IN WINE AROMA RELEASE AMONG WINES SPIKED WITH DIFFERENT TYPES OF OENOLOGICAL TANNINS

12.05 Lecture n°7 : Marine GAMMACURTA

IDENTIFICATION AND QUANTITATION OF NEW AROMATIC COMPOUNDS ASSOCIATED TO HAZELNUT-LIKE NOTES OF GREAT CHARDONNAY WINES

12.20 Lecture n°8 : Pascal WEGMANN-HERR

USE OF GLUTATHIONE DURING WHITE WINE PRODUCTION – IMPACT ON S-OFF-FLAVORS AND SENSORY PERCEPTION

12.35 Questions

12.50 Lunch

14.00 Continuation of SESSION III - Wine active compounds and sensoriality

Chair:

14.00 Lecture n°9 : Nicolas Le MENN

CHEMICAL AND ORGANOLEPTIC DESCRIPTION OF AGED CHAMPAGNE RESERVE WINES

14.15 Lecture n°10 : Laura LAGUNA

WINE COMPOUNDS' ROLE ON MOUTHFEEL PERCEPTION

14.30 Lecture n°11 : María Ángeles POZO-BAYÓN

EFFECT OF ETHANOL ON THE ORAL AROMATIC PERSISTENCE OF TYPICAL WINE FRUITY ESTERS CONSIDERING INDIVIDUAL PHYSIOLOGICAL DIFFERENCES

14.45 Lecture n°12 : María-Pilar SÁENZ-NAVAJAS

ANTHOCYANIN-DERIVED PIGMENTS DRIVING DRYNESS AND PERSISTENCY IN RED WINES

15.00 Questions

15.15 Pause et third posters session

16.15 Starting of the visit

20.30 Gala diner

Friday March 31th 2017

9.00 SESSION IV – Wine active compounds and oenologic process

Chair:

9.00 Keynote : Nicholas BOKULICH

9.25 Lecture n°1 : Marion BRENIAUX

OENOCOCCUS OENI STRAINS OF TWO DIFFERENT GENETIC GROUPS ARE

PHENOTYPICALLY ADAPTED TO FERMENT WHITE OR RED WINES OF BURGUNDY

9.40 Lecture n°2 : Rémy JUNQUA
DEVELOPPEMENT DE PROCEDES INNOVANTS POUR LA STABILISATION
MICROBIOLOGIQUE DES VINS

9.55 Lecture n°3 : Emma CANTOS-VILLAR
GRAPEVINE SHOOT AS AN ALTERNATIVE TO SO₂ IN RED WINES

10.10 Lecture n°4 : Youzhong LIU
EXPLOITING WINE PEPTIDE DIVERSITY

10.25 Questions

10.40 Pause et fourth posters session

11.35 Lecture n°5 : Franziska BÜHRLE
IDENTIFICATION OF NOVEL OXIDATION PRODUCTS RELATED TO GLUTATHIONE

11.50 Lecture n°6 : Chloé ROULLIER-GALL
SULFUR METABOLOME OF BOTTLED WHITE WINES HOLDS A MEMORY OF SO₂ ADDED TO
THE MUST

12.05 Lecture n°7 : Monica PICCHI
RELATION BETWEEN QUALITY, TYPICALITY, ATTRIBUTES AND CHEMICAL COMPOSITION
OF CONVENTIONAL AND BIODYNAMIC PROTECT DESIGNATION OF ORIGIN (PDO) WINES

12.20 Lecture n°8 : Fabrício Silva BARBOSA
SUSTAINABILITY PRACTICES IN WINE INDUSTRY OF RIO GRANDE DO SUL, BRAZIL

12.35 Questions

12.50 Lunch

14.00 Continuation of SESSION IV – Wine active compounds and oenologic process

Chair:

14.00 Lecture n°9 : Julien DUCRUET
OXYGEN MANAGMENT DURING AND AFTER WINE BOTTLING WITH REGARD TO
REDUCING SO₂ ADDITION

14.15 Lecture n°10 : Raffaele GUZZON
THE OZONE, A SUSTAINABLE TOOL IN THE PREVENTION OF MICROBIAL SPOILAGE IN
TRADITIONAL WINERIES

14.30 Lecture n°11 : Donato COLANGELO
CHITOSAN AS BENTONITE REPLACEMENT FOR WHITE WINE FINING

14.45 Lecture n°12 : Ana ESCUDERO
OXYGEN, AN ACTIVE COMPOUND OF WINE. STUDY OF THE KINETICS OF OXYGEN
CONSUMPTION BY RED WINES

15.00 Questions

15.15 Awards for the best posters

15.30 Official Closure