



PROGRAMME

Mercredi 29 mars 2017

9.00 ACCUEIL DES PARTICIPANTS, CAFE, INSCRIPTIONS, MONTAGE POSTERS

9.30 OUVERTURE OFFICIELLE DE LA CONFERENCE

10.15 CONFERENCE INAUGURALE : Jill J. MCCLUSKEY

PRICE IMPACTS OF MULTIPLE SOCIAL AND ENVIRONMENTAL CLAIMS AND CERTIFICATIONS ON U.S. WINES

11.15 SESSION I – Molécules actives du vin et pratiques viticoles

Chair:

11.15 **Keynote** : Jean MASSON

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 **Déjeuner**

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 et 1^{ère} séance posters

16.00 SESSION II – Santé et molécules actives du vin

Chair:

16.00 **Keynote** : Veronika SOMOZA

CAN A GLASS OF WINE A DAY KEEP THE DOCTOR AWAY?

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 **Fin**

19.00 **Welcome party**

Jeudi 30 mars 2017

9.00 SESSION III - Molécules actives du vin et sensorialité

Chair:

9.00 **Keynote** : Dominique VALENTIN

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 GEFROY

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 CONVENUE OU DEDUITE ?

10.25 Questions

10.40 Pause et 2^{ème} séance posters

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 Déjeuner

14.00 Suite SESSION III - Molécules actives du vin et sensorialité

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 3^{ème} séance posters

16.15 Départ visite

20.30 Diner de gala

Vendredi 31 mars 2017

9.00 SESSION IV – Composés actifs du vin et procédés œnologiques

Chair:

9.00 **Keynote** : Nicholas BOKULICH
MICROBIAL TERROIR: ANOTHER FACET OF WINE QUALITY?

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 4^{ème} séance posters**

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 **Déjeuner**

**14.00 Suite SESSION IV – Composés actifs du vin et procédés
œnologiques**

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 Remise des prix pour les meilleurs posters

15.30 Clôture officielle