Thursday 27 March, 2008

14.00  SESSION I – Active molecules from a biological point of view

Plenary Conference:
Structure and properties of wine phenolic compounds
By V. Cheynier (France)

In vivo disposition of phenolic compounds from wine in humans. Bioactive effects of wine.
By M.I. Covas (Spain)

Red Wine Anthocyanin Metabolites in the Gut
By A.L. Waterhouse and S.C. Forester (USA)

Moderate wine drinking and all causes mortality: A prospective cohort study in 42,883 French men from Eastern France: the “COLOR” study
By D. Lanzmann-Petithory, R. Guéguen, O. Brandmeyer, S. Krisa, O. Henry, J.-M. Mérillon and S.C. Renaud (France)

Resveratrol: from wine plant to human diet
By N. Latruffe, D. Delmas, A. Lancon, D. Colin, G. Lizard, F. Mazue, P. Dutartre and B. Jannin (France)

Preventive effect on superoxide anion production of 4 wine phenolics molecules administered with a moderate dose in a metabolic syndrome murine model

Grape-seed derived extracts inhibit oligomerization of amyloid β-protein in a mouse model of AD: Experimental approaches and therapeutic implications
By G. M. Pasinetti (USA)
Resistance to oxidation of white wines accessed by antioxidant free radical scavenging and NMR techniques
By C. Marques de Oliveira, A. Manuel Silva, P. Guedes de Pinho and A.C. Silva Ferreira (Portugal)

Ochratoxin A: from grape to wine
By A. Silva, M.D. Fumi and M. Lambri (Italy)

Recent acquisitions in grapevine phytoalexin research: Engineering plants with the stilbene synthase gene for improving resistance to disease and the nutritional quality of food products
By P. Jeandet, B. Delaunois, A. Conreux, S. Cordelier and C. Clément (France)

Friday 28 March, 2008

9.00 SESSION II – Active molecules from a sensory point of view

Plenary Conference:
Advances in wine consumer flavour preferences
By I. Lesschaeve (Canada)

Sparkling wines with different CO₂ Levels: effect on physico-Chemical composition and aroma release
By E. Guichard, N. Roudnitzky, D. Valentin D. and O. Brun (France)

Understanding the role played by the odorants and their interactions on wine flavor
By V. Ferreira, A. Escudero, E. Campo, J. Cacho (Spain)

Characteristics of key volatiles in red table wines produced from cold-hardy winegrape cultivar “Frontenac”
By A.K. Mansfield, Z.M. Vickers and G.A. Reineccius (USA)

Tannin concentration: insights into varietal, regional and quality differences in wines
By M.D. Mercurio, R.G. Dambergs, I.L. Francis, M.J. Herderich and P.A. Smith (Australia)

Microplate assay for estimating astringency induced by wine polyphenols
By G. Fia, C. Dinnella, E. Monteleone and M. Bertuccioli (Italy)

The distinctive nature of New Zealand Sauvignon blanc: Sensory and chemical analyses
By W.V. Parr (New Zealand)
Impact of partial alcohol reduction by reverse osmosis on static and temporal sensory perception of red wines
By S. Meillon, C. Urbano, S. Cordelle and Pascal Schlich (France)

Consumer acceptance of tannin enriched wines
By J. Drinkine-Magneux, P. Vuchot, D. Toillon, C. Riou and L. Barnavon (France)

Same Compounds: Different Flavours?
By B.C. Smith (England)

14.30 SESSION III – Processes of wine making and wine aging: their impact on the origin and the nature of wine active compounds

Plenary Conference:
Microbial modulation of wine aroma and flavor
By I.S. Pretorius (Australia)

Influence of phenolic maturity of grapes on wine astringency
By N. Kountoudakis, R. Canals, C. Llaudy, F. Fort, J.M. Canals and F. Zamora (Spain)

Pigment composition of wines obtained from carbonic maceration: characterisation and correlations with colour features
By F. Chinnici, F. Sonni, N. Natali, S. Galassi and C. Riponi (Italy)

An investigation into factors affecting wine aging
By M. McKay (South Africa)

Flow patterns and mixing phenomena found in Champagne glasses: likely impact on the kinetics of CO₂ and Flavor release
By G. Liger-Belair, S. Villaume, G. Polidori and P. Jeandet (France)

Analytical discrimination between oaked wines and wine raised in oak barrels
By S. Butticaz and A. Rawyler (Switzerland)

Expressing forest origins in the chemical composition of wines with ultrahigh resolution mass spectrometry (FTICR-MS)

The role of dicarbonyl compounds associated with AA in the formation of Maillard-type odorous products under soft conditions
By G. de Revel (France)

Identification of one formation pathway of sotolon in dry white wines
By A. Pons, V. Lavigne, P. Darriet and D. Dubourdieu (France)
Key protein of *Saccharomyces cerevisiae* wall involved in 4-ethylphenol sorption
By R. Pradelles, H. Alexandre, A. Ortiz-Julien, D. Chassagne (France)

Saturday 29 March, 2008

10.00 SESSION IV – History of wine, biological and sensorial aspects, market ...

Gilbert GARRIER (Université de Lyon II) : "Trois millénaires d'usages sociaux du vin". Joëlle BROUARD (ESC Dijon - France) : "Evolution ou révolution du marché du vin? "

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