



PROGRAM OF WAC 2011

THURSDAY MARCH 24, 2011 (*English as official language*)

9.00 RECEPTION OF THE PARTICIPANTS

10.00 OPENING OF THE CONFERENCE

10.30 SESSION I – Origin of wine active compounds and physicochemical interactions

10.30 Wine metabolomics: How yeast and bacteria transform the grape metabolome
Florian F Bauer , Melané A Vivier, Maret du Toit (South Africa)

11.10 COFFEE BREAK

11.30 Using malolactic fermentation to enhance fruity characters in red wine-sensory and chemistry

Eveline Bartowsky, Peter Costello, Sibylle Krieger-Weber, Andrew Markides, Leigh Francis, Brooke Travis (Australia)

11.50 NMR based metabolic monitoring of Greek white wines

Katerina Kokkotou, Maria Zervou, Panagiotis Zoumpoulakis, Charalambos Fotakis, Panagiotis Moulos, Anna Tsantili-Kakoulidou, Maria Liouni (Greece)

12.10 Correlation patterns between satellite images of vineyards and chemical elements of wines

Jorge Ricardo Ducati, Fernando Hepp Pulgati, Rosemary Hoff, André Luis Silva Coutinho (Brazil)

12.30 LUNCH

14.00 POSTERS PRESENTATION I

SESSION I – Origin of wine active compounds and physicochemical interactions

14.30 Metabolomics researches from grape to wine

Young-Shick Hong, Hong-Seok Son, Jang-Eun Lee (South Korea)

14.55 New insights in varietal thiols biogenesis in wine

Rémi Schneider, Aurélie Roland, Florine Cavelier (France)

15.15 Oak aroma precursors: synthesis, separation and characterization of phenolic-aldehydes glycosides

Daive Slaghenaufi, Stephanie Marchand-Marion, Nathalie Mora-Soumille, Jean-Pierre Monti, Tristan Richard, Gilles De Revel (France)

15.35 The use of bentonite as fining product found to be a useful tool to reduce the amount of biogenic amines in wine

Pascal Herr, Stephan Sommer, Ulrich Fischer (Germany)

15.55 COFFEE BREAK

16. 15 POSTERS PRESENTATION II

SESSION I – Origin of wine active compounds and physicochemical interactions

16. 55. Does winemaking continue after bottling? The influence of wine preparation for bottling and oxygen exposure during aging on wine composition

Elizabeth Waters, Maurizio Ugliano, Mariola Kwiatkowski, Martin Day, Belinda Bramley, Leigh Francis, Rainer Jung, Evdokia Dimkou, Jean-Baptiste Dieval, Olav Aagaard, Mai Nygaard, Stéphane Vidal (Australia)

17.20 Behaviour of wine active gaseous molecules in contact with cork

Sonia Lequin, Jean-Pierre Bellat, Thomas Karbowski, Laurent Brachais, David Chassagne (France)

17.40 Stilbene concentrations in residues from wine production in Chile: grape cane and pomace

Antonietta Ruiz, Carola Vergara, Anika Damm, Andrea Wilkens, Claudia Mardones, Peter Winterhalter, Dietrich Von Baer (Chile)

18.00 END OF SESSION I

FRIDAY MARCH 25, 2011 (English as official language)

8.00 RECEPTION OF THE PARTICIPANTS

SESSION II – Active molecules from a sensory point of view: perceptual interactions, mixture

8.30 Understanding Wine Flavor from Vine to Wine

Susan E. Ebeler (USA)

9.10 Defining Typicity in Monovarietal Riesling Wines

Anna Katharine Mansfield, Gavin Sacks, and Terry Acree (USA)

9.30 Sensory and chemical differentiation of *Sauvignon Blanc* wines according to varietal origin

Wendy Parr, James Green, Jason Breitmeyer, Dominique Valentin, Robert Sherlock (New Zealand)

9.50 Astringency and precipitation of salivary proteins: the effect of ethanol, pH, fructose and mannoproteins

Alessandra Rinaldi, Angelita Gambuti, Luigi Moio (Italy)

10.10 COFFEE BREAK

10.30 Wine Bouquet: The Perceptual Integration of Chemical Complexity

Thierry Thomas-Danguin, Akiko Ishii, Boriana Atanasova, Patrick Etiévant (France)

10.55 Optimize wine flavor by natural masking and enhancing target flavor compounds making use of in vivo analytical techniques and micro vinification screening

Catrienus De Jong, Lucie Hazelwood, Matthew De Roode, Liesbeth Pepin, Damien Lemaire (The Netherlands)

11.15 Contribution of retronasal aroma perception to the in-mouth sensory properties of red wines

José-Miguel Avizcuri, María-Pilar Sáenz-Navajas, Eva Campo, Purificación Fernández-Zurbano, Vicente Ferreira (Spain)

11.35 Bordeaux / Bourgogne: differences in categorization and description of vins de garde?

Jennifer Langlois, Dominique Valentin, Dominique Peyron, Catherine Dacremont (France)

11.55 LUNCH

13.15 Sensory research on wine: recent advances, opportunities and needs

Erminio Monteleone (Italy)

13.40 The olfactory abilities of wine experts: the case of the olfactory identification

Sophie Tempere, Marie-Line Hamtat, Vanessa Meyer, Eléonore Cuzange, Jean-Claude Bougeant, Gilles De Revel, Gilles Sicard (France)

14.00 The true taste of the wine?

Barry Smith (England)

14.20 POSTERS PRESENTATION III

SESSION III – Active molecules from a biological point of view: antioxidants, antibiotics, toxins, antiseptics...

15.00 Biological activity of wine polyphenols - From global antioxidant potency to specific molecular properties

A. Scalbert (France)

15.40 Metabolomics for biomarker discovery in an interventional clinical study on wine consumption

Cristina Andres-Lacueva, Mireia Urpi-Sarda, Rafael Llorach, Maria Rotchés-Ribalta, Gemma Chiva-Blanch, Maria Boto-Ordóñez, Montse Rabassa-Bonet, Rosa M Lamuela-Raventos, Ramon Estruch (Spain)

16.00 Does resveratrol exhibit a stronger biological effect as wine component than as isolated compound?

Norbert Latruffe, Frédéric Mazue, Emeric Limagne, Didier Colin, Dominique Delmas (France)

16.20 COFFEE BREAK

16.40 Red wine, Mediterranean diet and exercise in secondary prevention of coronary heart disease

J.P. Rifler (France)

17.05 The protective role of grape seed polyphenols in the treatment of Alzheimer's disease dementia

Giulio Maria Pasinetti, (USA)

17.25 Neuroprotective, anti-oxidative and anti-inflammatory properties of resveratrol in dopaminergic neurons

Justine Renaud, Julie Bournival, Geneviève Bureau, Maria-Grazia Martinoli (Canada)

17.45 Wine phenolic metabolites induce changes in human faecal microbiota in vitro

Begoña Bartolome, Carolina Cueva, Fernando Sanchez-Patán, Gemma Watson, Glenn R. Gibson, Pedro J. Martín-Álvarez, Maria Monagas, M. Victoria Moreno-Arribas (Spain)

18.05 Antioxydant capacity of grapes, pomaces and wines for five mediterranean wines varieties

Isabelle Ky, Natallia Kolbas, Michael Jourdes, Pierre-Louis Teissedre (France)

18.25 END OF SESSION III

20.30 FESTIVE NIGHT AND CELEBRATION – BEAUNE

SATURDAY 26 MARCH, 2011 (*French as official language with translation to English*)

9.00 RECEPTION OF THE PARTICIPANTS

SESSION IV – Consumption and consumer

9.30 Wine consumption: from the "discovery of a wine" for some, to the "search for a Wine" for others

C. Pivot (France)

10.10 How strong is french consumers knowledge with respect to wine?

Georges Giraud, Cléo Tebby, Corinne Amblard (France)

10.35 Social anchoring, representations and preferences for quality cues: towards a social construction of wine quality

Grégory Lo Monaco, Christian Guimelli, Jean-Claude Abric, Anthony Piermatteo (France)

10.55 COFFEE BREAK

11.15 Influence of expertise on social representation of wine: practice, implication and perceived expertise as mediators

Marion Mouret, Grégory Lo Monaco, Catherine Dacremont, Isabel Urdapilleta (France)

11.35 **Determinants of preferences for Pinot wines: AOC versus Brand**
Jean-Baptiste Traversac, Eric Giraud-Heraud (France)

11.55 **Wine consumption: & wine consumer: historical analysis**
S. Wolikow (France)

12.20 **CLOSING OF THE INTERNATIONAL CONFERENCE**

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