



Lectures Program

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. Méryllon 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

By J. Azay-Milhau, E. Youl, T. Sutra, C Oiry, M. Moréna, J.L. Bessone, R. Magous, J.P. Cristol, G. Cros and P.L. Teissèdre (France)

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. Delaunoy, 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. Damberg, 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)

By R.D. Gougeon, M. Lucio, N. Hertkorn, D. Peyron, D. Chassagne, F. Feuillat, I. Gebefügi and P. Schmitt-Kopplin (Germany and France)

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? "



La Haute Tonnellerie



revue des
oenologues
et des techniques vitivinicoles
et œnologiques

