

WINE ACTIVE COMPOUNDS 2014

Proceedings of the Third Edition of the International
Conference Series on Wine Active Compounds

ACTES • PROCEEDINGS

Chaire Unesco « Culture et Traditions du Vin »

Institut Universitaire de la Vigne et du Vin « Jules Guyot »

Université de Bourgogne



Organisation
des Nations Unies
pour l'éducation,
la science et la culture



Chaire UNESCO
Culture et Traditions du Vin



Institut Jules Guyot



Sous le patronage de
l'Organisation Internationale
de la Vigne et du Vin

Edited by Pr. Régis Gougeon
Université de Bourgogne

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11.50 Lecture n°3

Novel biosensor method for determination of biogenic amines in wine

Attila Kiss, Beáta Bóka, Zoltán Murányi

Food Science Institute, Eszterházy Károly College, Eszterházy tér 1, Hungary)

12.10 Lecture n°4

Research of new sweet triterpenoid derivatives in oak wood using targeted screening by high resolution mass spectrometry

Axel Marchal, Pierre Waffo-Tégou, Eric Génin, Jean-Michel Mérillon,

Denis Dubourdieu (University of Bordeaux, ISVV, France)

12.30 Lunch

Chair: Celito Crivellaro Guerra and Véronique Cheynier

14.00 Lecture n°5

Evolution de la réglementation sur les pratiques œnologiques en France (de 1889 à nos jours)

Alain Chatelet

(DGCCRF, Paris, France)

14.30 Lecture n°6

The wine-grower and the process of making wine: an ethnological approach

Boldron Valérie

(Dr, University of Montpellier III, France)

14.50 Lecture n°7

Bioactive stilbenes as alternative to sulphur dioxide in winemaking

Rafaela Raposo, María J. Ruiz-Moreno, Belén Puertas, José M. Moreno-Rojas, Pilar Zafrilla, Juana Mulero, Emma Cantos-Villar

(Instituto de Investigación y Formación Agraria y Pesquera IFAPA, Spain)

15.10 Lecture n°8

From grape to sparkling wine : analysis of glycosylated aroma compounds during grape processing and fermentation

Doreen Schober, Michael Wacker, Hans-Georg Schmarr and Ulrich Fischer

(Department of Viticulture and Enology, DLR Rheinpfalz, Germany)

15.30 Lecture n°9

Impact of press fractioning on Pinot meunier grape juice composition

Sandrine Jégou, Thomas Salmon, Maryline Parmentier, Francisco José Rivero Granados, Céline Vrigneau, Bertrand Robillard, Paulo Marcelo, Yann Vasserot, Richard Marchal

(Laboratoire d'Œnologie et Chimie Appliquée, Université de Reims Champagne-Ardenne, France)

15.50 Lecture n°10

Advances and challenges in wine polyphenomics

Cédric Saucier, Adéline Delcambre, Ryan Moss, Qinyong Mao, Dennis Taylor (University of British Columbia, Canada & University of Montpellier, France)

16.20 Break and 1st poster viewing

17.20 SESSION II – Sensory-related Active compounds

Chair: Gilles De Revel and Serge Wolikow

17.20 Lecture n°11

The evocative notion of minerality in wine: sensorial reality or smart marketing?

Wendy V. Parr, Jordi Ballester, Dominique Valentin, Dominique Peyron, Claire Grose

(Lincoln University Christchurch, New Zealand)

17.50 Lecture n°12

The minerality of wine: which status for the lexeme in which situations?

Laurent Gautier, Pascale Deneulin, Guillaume Le Bras and Yves Le Fur (Centre Interlangues Texte Image Langage, University of Burgundy, France)

18.10 Lecture n°13

Glycoconjugates of volatile phenols and smoke related off-flavours in wine

Markus Herderich, Christine Mayr, Mango Parker, Gayle Baldock, Cory A. Black, Yoji Hayasaka and Leigh Francis

(The Australian Wine Research Institute, Adelaide, Australia)

Thursday, 27 MARCH, 2014

8.00 RECEPTION OF THE PARTICIPANTS

8.30 Follow-up SESSION II - Sensory-related Active compounds

Chair: Wendy Parr and Philippe Darriet

8.30 Lecture n°14

The Sensation-Perception Continuum and Wine Active Compounds

Anthony J. Saliba

(School of Psychology, Charles Sturt University, Australia)

9.00 Lecture n°15

Wine categorization: experiences bias and theoretical contradictions