

Tuesday June 25th - DAY 1		Wednesday June 26th DAY 2		Thursday June 27th DAY 3		Friday June 28th DAY 4	
8 h 00	Registration from 8:00 am	9 h 00	Topic Analysis and composition of grapes, wines, wine spirits : invited speaker Pr ANDRE de VILLIERS	09 h 00	Topic Analytical developments from grape to wine, spirits : omics, chemometrics approaches Key note Pr CHIARA CORDERO	09 h 00	Topic Sensory properties, psychophysics, experimental economy, connections with neurosciences Key note Pr HILDEGARDE HEYMANN
9 h 00	OENOIVAS 2019 Conference Opening	9 h 30	Analysis and composition of grapes, wines, wine spirits (6 communications)	09 h30	Topic Analytical developments from grape to wine, spirits : omics, chemometrics approaches (6 communications)	09 h 30	Topic Sensory properties, psychophysics, experimental economy, connections with neurosciences (6 communications)
9 h 30	Topic Plant and Environment Grape Quality (5 communications)	11 h 00	Coffee break	11 h 00	Coffee break	11 h 00	Coffee break
11 h 00	Coffee break	11 h 45	Topic Analysis and composition of grapes, wines, wine spirits (4 communications)	11 h 30	Topic Analytical developments from grape to wine, spirits : omics, chemometrics approaches (4 communications)	11 h 30	Topic Analysis and composition of grapes, wines, wine spirit (3 communications)
11 h 45	Enological Practices and Process (4 communications)	12 h 45	Lunch time	12 h 45	Lunch time	12 h 15	Conference closure Pr STUART FIRESTEIN then symposium conclusion , announcement next IIVAS
12 h 45	Lunch time	14 h 00	Poster Session	14 h 00	SHORT COM	13 h 15	Lunch Time
14 h 00	Poster Session	15 h 00	Topic Chemical and Biochemical reactions, including grape and wines microorganisms impact (KEY NOTE Dr. JOHN DANILEWICZ + 4 communications)	15 h 00	Transportation to Cité du Vin	14 h 30	End of Congress
15 h 00	Topic Grape and Wine microorganisms Key note Pr MATT GODDARD (then 6 communications)	16 h 30	Coffee break	16 h 00			
17 h 00	Coffee break	17h00	Chemical and Biochemical reactions, including grape and wines microorganisms impact (KEY NOTE Pr DORIS RAUHUT + 4 communications)	19 h 00	Cité du Vin closure		
17 h 30	Enological Practices and Process (4 communications)	18 h 30	Workshop spectroscopy	19 h 30	Gala dinner and awards		
18 h 30	Workshop Grape and Wine microorganisms						
20 h 00	Welcome cocktail OENOIVAS 2019						

GENO IVAS 2019 PROGRAMME

Tuesday June 25th DAY 1

08 h 00 – 09 h 00 **Registration**

09 h 00 – 9 h 30 **Conference opening**

09 h 30 – 11 h 00 **Topic 1 : Plant and Environment/ Grape quality**

Chair : Laurence GENY-DENIS and Chantal MAURY

09 h 30 – I.1 Adapting wine production to climate change through the exploration of the diversity of *Vitis vinifera* cultivars. DESTRA C. A. *et al.*, ISVV Univ. Bordeaux

9 h 45 – I.2 Viticultural zoning of central Chile based on bioclimatic indexes and the impact of climate warming.
BORDEU E. *et al.*, Pontifical Catholic University of Chile

10 h 00 – I.3 Mitigating the effects of climate change on berry composition by canopy management
GUILLAUMIE S. *et al.*, ISVV Univ. Bordeaux

10 h 15 – I.4 Aroma chemical profiles characterization of wines produced with Moristel grape harvested at different time points
ARIAS I. *et al.*, Univ. Zaragoza, Univ. Rioja

10 h 30 – I. short com 1 Influence of pre-harvest elicitors treatment during ripening period on phenolic composition in Monastrell grapes
GIL-MUÑOZ R. *et al.*, Univ. Sevilla

10 h 35 – I. short com 2 Coming of age: do old vines actually produce berries with higher enological potential than young vines? A case study on the Riesling cultivar
GOMES E. *et al.*, ISVV Univ. Bordeaux

10 h 40 – I. short com 3 Nitrogen status of vines influences aged wines aromas. Examples of aged Champagne reserve wines and red Bordeaux wines
LE MENN *et al.*, ISVV Univ. Bordeaux

11 h 00 – 11 h 45 **Coffee break – Poster session**

11 h 45 – 12 h 45 **Topic 3 : Oenological Practices and Process**

Chair : Elisabeth WATERS and Pierre-Louis TEISSEDRÉ

11 h 45 – III.1 Grape seed powder as an alternative to bentonite for wine fining
ROMANINI E. *et al.*, Univ. Sacred Heart, Piacenza.

12 h 00 – III.2 Foamability of bentonite treated wines: impact of new Acacia gum fractions obtained by Ionic Exchange Chromatography (IEC)
DOCO T. *et al.*, Univ. Montpellier, Montpellier SupAgro INRA

12 h 15 – III.3 Optimizing the use of bentonite for better control of haze formation in white and rosé wines
BACH B. *et al.*, Changins, Univ. Western Switzerland

12 h 30 - III.4 Simplifying the measurement of different forms of Cu in wines and strategies for efficient removal

KONTOUDAKIS N. et al. Charles Sturt Univ., National Wine Grape Industry Centre, Waga Waga

12 h 45 - 14 h 00 Lunch time

14 h 00 - 15 h 00 Poster session

In parallel :

15 h 00 - 17 h 00 Special session on advanced analytical methodologies (Satellite Event)

15 h 00 - 17 h 00 Topic 2 : Grape and wine microorganisms

Chair : Cristina REGUANT and Claire LE HENAFF-LE MARREC

15 h 00 - II. Key note lecture Describing and harnessing yeast variation

Prof. Matt GODDARD

15 h 30 - II.1 Fungal resident flora of a new winery: colonization, dynamics and potential persistence capacities.

ABDO H. et al., IUUV Univ. Bourgogne-Franche Comté

15 h 45 - II.2 Genetic causes of SO₂ consumption in *Saccharomyces cerevisiae*

PELTIER E. et al., ISVV Univ. Bordeaux

16 h 00 - II.3 Impact of non-*Saccharomyces* in malolactic fermentation of white and red winemaking

BALMASEDA A. et al., Univ. Rovira i Virgili

16 h 15 - II.4 Mathematical modeling of fermentation kinetics: a tool to better understand interactions between *Torulaspota delbrueckii* and *Saccharomyces cerevisiae* in mixed cultures

TAILLANDIER P. et al., LGC Univ. Toulouse

16 h 30 - II.5 Nitrogen metabolism in *Kluyveromyces marxianus* and *Saccharomyces cerevisiae* : towards a better understanding of fermentation aroma production

DIVOL B. et al., Univ. Stellenbosch

16 h 45 - II.6 Use of antisense RNA technology to modulate gene expression in *Oenococcus oeni*

GRANDVALET C. et al., IUUV Univ. Bourgogne-Franche Comté

17 h 00 - 17 h 30 Coffee break

17 h 30 - 18 h 30 Topic 3 : Oenological Practices and Process

Chair : Patricia TAILLANDIER and Doris RAUHUT

17 h 30 - III.5 Bio-protection by one strain of *M. pulcherrima*: Microbiological and chemical impacts in red wines

SIMONIN S. et al., IUUV Univ. Bourgogne-Franche Comté

17 h 45 - III.6 Grape solids: new advances on the understanding of their role in enological alcoholic fermentation

CASALTA E. et al., INRA Montpellier SupAgro

18 h 00 - III.7 Characterization and application of silicon carbide (SiC) membranes to oenology

TREVISAN M. et al., ISVV Univ. Bordeaux

18 h 15 – 19h45

In parallel :

Workshop 1 : Grape and wine microorganisms

Chair : Stephanie WEIDMANN, Patricia TAILLANDIER and Isabelle MASNEUF-POMAREDE

or

Workshop 2 Œnological Practices and Process : Wine stabilization

Chair : Jean Christophe BARBE and Remy GHIDOSSI

19h45 Welcome cocktail Bordeaux INP

ŒNO IVAS 2019 PROGRAMME

Wednesday June 26th DAY 2

9 h 00 - 11 h 00 Topic 4 : Analysis and Composition of Grapes, Wines, wine Spirits

Chair : Stéphanie MARCHAND-MARION and Teresa ESCRIBANO-BAILON

9 h 00 - IV Key note Lecture Multidimensional chromatography in grape and wine analysis
André de VILLIERS, Univ. Stellenbosch

9 h 30 - IV.01 A tool for catching mice in wine: development and application of a method for the detection of mousy off-flavour compounds in wine.
HAYASAKA Y. *et al.*, The Australian Wine Research Institute

9 h 45 - IV.02 Trials with machine harvested Sauvignon blanc: the importance of grape transport time and temperature
PARISH-VIRTUE K. *et al.*, Univ. Auckland

10 h 00 - IV.03 HPLC-MS analysis of carotenoids as potential precursors for 1,1,6-trimethyl-1,2-dihydronaphthalene (TDN) in Riesling grapes
GREBNEVA Y. *et al.*, The Australian Wine Research Institute

10 h 15 - IV.04 The limonene-derived mint aroma compounds in red wines. Recent advances on analytical, chemical aspects and sensory aspects
LISANTI M. T. *et al.*, Univ. Napoli

10 h 30 - IV.05 Evolution of the crown procyanidins during wine making and aging in bottle
JOUIN A. *et al.*, ISVV Univ. Bordeaux

10 h 45 - IV.06 The fundamental role of pH in the anthocyanin chemical behavior and in their extractability during winemaking
FORINO M. *et al.*, Univ. Napoli

11 h 00 -11 h 45 Coffee break – Poster Session

Chair : Michael JOURDES and Christian ROLANDO

11 h 45 - IV.07 Wine fining with yeast protein extract: effect on polyphenol composition and the related sensorial attributes
FRANCISCO T. *et al.*, Univ. Porto

12 h 00 - IV. 08 Beyond colors of rosé wines: Impact of origin and winemaking technology on their color, polyphenol and thiol compositions
SAUCIER C. *et al.*, INRA Montpellier SupAgro, Univ. Montpellier

12 h 15 - IV. 09 Changes in red wine composition during bottle aging: Impacts of viticultural conditions and oxygen availability
ZHANG X. *et al.*, Charles Sturt Univ. National Wine Grape Industry Centre, Waga Waga

12 h 30- IV. Short com 1 Correlation between skin cell wall composition and phenolic extractability in Cabernet Sauvignon wines
MEDINA PLAZA C. *et al.*, Univ. California, Davis

12 h 35- IV. Short com 2 Dispersive Liquid-Liquid Microextraction for the quantification of terpenes in wines
BERGLER G. *et al.*, INRA Montpellier SupAgro

12 h 40- IV. Short com 3 Impact of press fractioning on Pinot noir and Pinot meunier grape juice and wine compositions and colour.
MARCHAL R. *et al.*, Univ. Reims

12 h 45 - 14 h 00 Lunch time

14 h 00 - 15 h 00 Poster session

15 h 00 - 17 h 00 Topic 5 : Chemical and Biochemical Reactions including grape and wines microorganisms impact

Chair : Andrew CLARK and Tristan RICHARD

15 h 00 - V. Key note lecture 1. The role of Fe and Cu in wine oxidation.
John DANILEWICZ, England

15 h 30 - V.1 What is the fate of oxygen consumed by red wine? Main processes and reaction products
MARRUFO-CURTIDO A. *et al.*, Univ. Zaragoza

15 h 45 - V.2 Impact of glutathione-rich inactivated yeast on wine chemical diversity
BAHUT F. *et al.*, IUVV Univ. Bourgogne-Franche Comté

16 h 00 - V.3 Are dicysteinyl polysulfanes responsible for post-bottling release of hydrogen sulfide?
BEKKER M. *et al.*, The Australian Wine Research Institute

16 h 15 - V.4 NMR approach for monitoring the photo-degradation of riboflavin and methionine
FRACASSETTI D. *et al.*, Univ. Milano

16 h 30 - 17 h 00 Coffee break

17 h 00 – 18 h 30 **Topic 5 : Chemical and Biochemical Reactions including grape and wines microorganisms impact**

Chair : Dietrich VON BAER and Isabelle MASNEUF POMARÈDE

17 h 00 –V. Key note lecture 2. Impact of microbial interactions for the development of flavour characteristics in wines

Doris RAUHUT, Hochschule Geisenheim University

17 h 30 – V.5 Study of yeast biocatalytic activity on grape aroma compounds

SLAGHENAUF D. *et al.*, Univ. Verona

17 h 45 – V.6 Multi-omics Methods to unravel Microbial Diversity in Fermentation of Riesling Wines

SIREN K. *et al.*, Univ. Copenhagen

18 h 00 – V.7 Oenological tannins to prevent *Botrytis cinerea* damage: reduction of laccase activity

VIGNAULT A. *et al.*, Univ. Rovira i Virgili, ISVV Univ. Bordeaux

18 h 15 – V.8 When organic chemistry contributes to the understanding of metabolism mechanisms

CAVELIER F. *et al.*, CNRS, Univ. Montpellier

18 h 30 – 19 h 30 **Workshop on Analytical tools using electromagnetic spectroscopy techniques (Infra-Red, Fluorescence, Raman)**

Chair : Douglas RUTLEDGE

19 h 30 **Welcome cocktail Bordeaux INP**

ENO IVAS 2019 PROGRAMME

Thursday June 27th DAY 3

09 h 00 – 11h45 **Topic 6 : Analytical developments from grape to wine, spirits : omics, chemometrics approaches...**

Chair : Fulvio MATTIVI and Axel MARCHAL

9 h 00 – Topic VI. Key note lecture. Characterization of odorant patterns by comprehensive two-dimensional gas chromatography: challenges, strategies and pleasure behind chemistry

Chiara CORDERO, Univ. Torino

9h 30 – VI.1 Integrated multiblock data analysis for improved understanding of grape maturity and vineyard site contributions to wine composition and sensory domains

SCHMIDTKE L. *et al.*, Charles Sturt Univ. National Wine and Grape Industry Center

9 h 45 – VI.2 Can wine composition predict quality? A metabolomics approach to assessing Pinot noir wine quality as rated by experts.

SHERMAN E. *et al.*, Plant and Food Research Center, New-Zealand

10 h 00 – VI.3 D-Wines: Use of LC-MS metabolomic space to discriminate Italian mono-varietal red wines

ARAPITSAS P. *et al.*, Foundation Edmund Mach, Trento.

10 h 15 – VI.4 LC-MS based metabolomics and target analysis to study the chemical evolution of wines stored under different redox conditions.

ONTAÑÓN I. *et al.*, Univ. Zaragoza

10 h 30 – VI.5 Fully Automated Non-targeted GC-MS Data Analysis

VESTNER J. *et al.*, DLR Rheinpfalz, Neustadt

10 h 45 – VI.6 q-NMR measurements : quantitative analysis of wine composition applied to Bordeaux red wines authenticity control

RICHARD T. *et al.*, ISVV Univ. Bordeaux

11 h 00 – 11 h 30 Coffee break – Poster Session

11 h 30 – 12 h 45 Topic VI : Analytical developments from grape to wine, spirits : omics, chemometrics approaches...

Chair : Silvia ROCHA and Bruno FEDRIZZI

11 h 30 – VI.7 A new graphical interface as a tool to integrate data from GC-MS and UPLC-MS-QTOF: new compounds related with Port Wine Aging

SILVA FERREIRA A.C. *et al.*, Univ. Porto

11 h 45 – VI.8 Molecular characterization of wines nucleophilic potential by ultra-performance liquid chromatography high resolution mass spectrometry

ROMANET R. *et al.*, IUVV Univ. Bourgogne-Franche Comté

12 h 00 – VI. 9 Influence of the malolactic fermentation on wine metabolomics or drastic metabolomics changes due to malolactic fermentation

ALEXANDRE H. *et al.*, IUVV Univ. Bourgogne-Franche Comté

12 h 15– VI. 10 Different strategies for the rapid detection of haze-forming proteins (HFPs)

CETO X. *et al.*, Univ. Barcelona

12 h 30 – VI. short com 1 Strategies for sample preparation and data handling in GC-MS wine applications

BUICA A. *et al.*, Univ. Stellenbosch

12 h 35 – VI. short com 2 Development of a LC-FTMS method to quantify natural sweeteners in red wines

FAYAD S. *et al.*, ISVV Univ. Bordeaux

12 h 40 – VI. short com 3 Development of a New Method to Understand Headspace Aroma Distribution and Explore the Pre-Sensory Level in Perceptive Interactions Involved

in Red Wine Fruity Aroma Expression

CAMELEYRE M. *et al.*, ISVV Univ. Bordeaux

12 h 45 – 14 h 00 Lunch time

14 h 00 – 15 h 00 Fresh research session short com : topic 4, topic 6, topic 7

Chair : Véronique CHEYNIER and Philippe DARRIET

14 h 00 – IV. short com 4 Identification of cis-2-methyl-4-propyl-1,3-oxathiane as a new volatile sulfur compound (VSC) in wine

CHEN L. *et al.*, Univ. Adelaïde

14 h 05 – IV. short com 5 Comparison of tannin analysis by protein precipitation and normal-phase HPLC
HENSEN J.P. *et al.*, Univ. Bonn

14 h 10 – I. short com 4 Tannins : What place for grape seeds
ROUSSERIE P. *et al.*, ISVV Univ. Bordeaux

14 h 15 – V. short com 1 Fructose implication in the sotolon formation in fortified wines: preliminary results
PEREIRA V. *et al.*, Univ. Madeira

14 h 25 – V. short com 2 Varietal differences between shiraz and cabernet sauvignon wines revealed by yeast metabolism
ANTALICK G. *et al.*, Univ. Nova Gorica

14 h 30 – VII. short com 1 Study of the aromatic oxidation markers of Tempranillo long aged wines
MISLATA A.M. *et al.*, VITEC, Tarragona

14 h 35 – VII. short com 2 The sensory profile of astringency: application on Sangiovese wines
RINALDI A. *et al.*, Univ. Napoli

14 h 40 –VII. short com 3 Crossed approaches to experimental economics and sensory analysis regarding noble rot sweet wines perception
HUBERT A. *et al.*, ISVV Univ. Bordeaux

15 h 00 – 16 h 00 **Departure Cité du Vin with Tram B (line B)**
arrival Tram station Cité du Vin, 18 train stations)

16h 00 ... 19 h 00 **Cité du Vin visit (closure at 19 h 00)**

19 h 30 **Gala dinner La Faiencerie**
(24, rue Faiencerie, 700 from Cité du Vin, 10 min walk)

ENO IVAS 2019 PROGRAMME

Friday June 28th DAY 4

9 h 00 – 11 h 00 **Topic VII : Sensory properties, psychophysics, experimental economy, connections with neurosciences**

Chair : Chiara CORDERO and Jorge RICARDO DA SILVA

9 h 00 – Topic VII. Key note Lecture Sensory properties of US west coast Pinot noir wines
Prof Hildegarde HEYMANN Univ. Davis, California

9 h 30 – VII.1 Comparing the effects of vision, smell and taste in red wine quality judgments by experts: Sensory cues, mental imagery and verbal representations as drivers of consensus in the multisensory space
CAISSIE A. *et al.*, ISVV Univ. Bordeaux

9 h 45 – VII.2 Does wine expertise influence semantic categorization of wine odors?
KOENIG L. *et al.*, ESA Angers Univ. Bretagne Loire

10 h 00 – VII.3 Exploring multisensory interactions through the study of astringency diversity of mono-varietal Italian red wines

PIOMBINO P. *et al.*, Univ. Napoli

10 h 15 – VII.4 Red wine astringency: Evolution of tribological parameters during different harvest dates

BROSSARD N. *et al.*, Pontifical Catholic University of Chile

10 h 30 – VII.5 Sensory evaluation of grape berries: predictive power for sensory properties of Sauvignon blanc, Riesling and Pinot Noir wines

FISCHER U. *et al.*, DLR Rheinpfalz Neustadt

10 h 45 – VII.6 Can varietal 'apricot' aroma of Viognier wine be controlled with clonal selection and harvest timing?

SIEBERT T. *et al.*, The Australian Wine Research Institute

11 h 00 - 11 h 30 Coffee break

11 h 30 - 12 h 00 Topic IV : Analysis and Composition of Grapes, Wines, wine Spirits

Chair : André de VILLIERS and Kleopatra CHIRA

11 h 30 - IV.10 Key odorants responsible for the sensory spaces defining the different aroma potentials of grenache and tempranillo grapes

ALEGRE Y. *et al.*, Univ. Zaragoza

11 h 45 - IV. 11 Impact of grape maturity on esters content and sensory characters in wines fermented with yeast strains of different genetic backgrounds

BARBE J.C. *et al.*, ISVV Univ. Bordeaux

12 h 00 - IV. 12 Aroma characterization of aged Cognac spirits: Contribution of volatile terpene compounds

THIBAUD F. *et al.*, ISVV Univ. Bordeaux

12 h 15 Conference Closure Modulation at the Periphery: what is the nose telling the brain

Stuart FIRESTEIN, Univ. Columbia New York

12 h 45 Symposium conclusion – Announcement next IVAS

13 h 15-14 h 30 Lunch time - End of the CONGRESS