

ENO Macrowine 2023 PROGRAMME

Monday July 10th DAY 1

8:00 REGISTRATION

9:00 OPENING SESSION

10:00 KEY NOTE - Yvette Wohlfahrt

Hochschule Geisenheim University, Department of General and Organic Viticulture,
Von-Lade-Str. 1, 65366 Geisenheim, Germany

10:45 COFFEE BREAK + POSTERS

11:30 TOPIC I : Plant and Environment - Grape and wine quality - SESSION 1

11:30 I.O.4 - Aaron Fait - Rootstock mediated responses of grapevine (*Vitis vinifera L.*) metabolism and physiology to combined water deficit and salinity stress in Syrah grafts - Albert Katz Department of Dryland Biotechnologies, French Associates Institute for Agriculture and Biotechnology of Drylands, Jacob Blaustein Institutes for Desert Research, Ben-Gurion University of the Negev, Israel

11:50 I.O.3 - Liliana Martinez - Overhead spray water treatment as a mitigation strategy for reducing vine stress and preserving grape quality during heatwaves - National University of Cuyo, Argentina

12:10 I.SC.4- Soeren Otto - Emergence of inorganic phosphonate residues in grapevine plant parts, berries and wines from sources other than foliar spraying - Geisenheim University, Germany

I.SC.7- Gabriele Valentini - An Automatic Canopy Cooling System To Cope With The Thermal-Radiative Stresses In The Pignoletto White Grape - University of Bologna, Department of Agricultural and Food Sciences (DISTAL), Viale Giuseppe Fanin 46, 40127 Bologna, Italy

I.SC.1 - Kenneth Olejar - Anti-transpirant modulation of grape ripening: Effects on Merlot vine development and Rosé wine phenolic and aromatic profiles. Appalachian State University, United States of America

12:30 LUNCH TIME + POSTER SESSION

14:30 TOPIC I : Plant and Environment - Grape and wine quality - SESSION 2

14:30 I.O.5 - Laura Mezei - Sip and Save the Planet: A Sensory and Consumer Exploration of Australian Wines made from potentially Drought-Tolerant White Wine Grapes - The University of Adelaide, Australia

14:50 I.O.1- Marc Plantevin - Grouping *Vitis vinifera* grapevine varieties based on their aromatic composition - Institut des Sciences de la Vigne et du Vin, France

15:10 I.SC.8- Emilie Bruez - Effects Of Different Pruning Types On Charente Ugni Blanc Grape And Wine Quality - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France

I.SC.3 - Erika Jez - Do microplastics in vineyard soil affect the bioavailability of vine nutrition? - University of Nova Gorica, Slovenia

I.SC.9 - Céline Cholet - Impact Of Harvest Date On The Fine Molecular Composition Of Must And Bordeaux Red Wine (Var. Merlot, Cabernet Sauvignon). Focus On Acidity And Sensory Impact After Five Years Of Aging. - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France

15:30 COFFEE BREAK + POSTERS

16:30 TOPIC I : Plant and Environment - Grape and wine quality SESSION 3

- 16:30 **I.O.6 - Vincent Carré** - Probing grapevine-*Botrytis cinerea* interaction through mass spectrometry imaging - LCP-A2MC, Université de Lorraine, France
- 16:50 **I.SC.2 - Liang Jiang** - Discrimination of *Botrytis cinerea* infected grapes using untargeted metabolomic analysis with direct electrospray ionisation mass spectrometry - Charles Sturt University, Australia
- 16:55 **I.O.2 - Peter Schumacher** - Influence of Agrophotovoltaic on Vine and Must in a Cool Climate - ZHAW Zurich University of Applied Sciences, Switzerland
- 17:15 **I.SC.6 - Dimitrios**- Evangelos Miliordos - Influence of Chitosan, Abscisic Acid and Benzothiadiazole treatments on Savvatiano (*Vitis vinifera* L.) wines volatile composition profile - Agricultural University Athens, Department of Food Science and Human Nutrition, Laboratory of Oenology and Alcoholic Beverage Drinks, Greece
- 17:20 **I.SC.5 - Ágnes Dienes-Nagy** - Impact of must nitrogen deficiency on white wine composition depending on grape variety - Agroscope, Switzerland

19:30 WELCOME AT "CITY HALL"

Tuesday July 11th DAY 2

9:00 KEY NOTE - Florian Bauer

South African Grape and Wine Research Institute, Department of Viticulture and Oenology, Stellenbosch University, Stellenbosch, South Africa

9:45 TOPIC II : Grape and wine microorganisms : diversity and adaptation - SESSION 1

- 9:45 **II.O.6 - Mitja Martelanc** - Yeast-produced volatiles in grape based system model acting as antifungal bioagents against phytopathogen *Botrytis cinerea* - University of Nova Gorica, Wine Research Centre, Slovenia
- 10:05 **II.O.3 - Adrien Destanque** - Fungal diversity and dynamics in Champagne vineyards: from vine to wine - Univ Brest, INRAE, Laboratoire Universitaire de Biodiversité et Ecologie Microbienne, France
- 10:25 **II.O.2 - Camille Eicher** - Changes in metabolic fluxes under low pH growth conditions: Can the slowdown of citrate consumption improve *Oenococcus oeni* acid-tolerance? UMR A. 02.102 Procédés Alimentaires et Microbiologiques, L'institut Agro Dijon, Université de Bourgogne Franche-Comté, Dijon, France

10:45 COFFEE BREAK + POSTERS

11:30 TOPIC II : Grape and wine microorganisms : diversity and adaptation - SESSION 2

- 11:30 **II.O.4 - Jules Harrouard** - Large-scale phenotypic screening of the spoilage yeast *Brettanomyces bruxellensis*: untangling patterns of adaptation and selection, and consequences for innovative wine treatments - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- 11:50 **II.O.5 - Fanny Bordet** - Metabolic interactions of *Saccharomyces cerevisiae* cocultures: a way to extend the aroma diversity of Chardonnay wine - Univ. Bourgogne Franche-Comté, Institut Agro Dijon, PAM UMR A 02.102, France
- 12:10 **II.O.1 - Charlotte Vion** - Acidic and demalic *Saccharomyces cerevisiae* strains for managing problems of acidity during the alcoholic fermentation - Biolauffort, UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France

12:30 LUNCH TIME + POSTER SESSION

14:00 KEY NOTE - Maria Tiziana Lisanti
Università degli Studi di Napoli Federico II, Italy

14:45 TOPIC IV : Oenological Practices and Processes - SESSION 1

- 14:45 **IV.SC.4 - Sara Windholtz** - Bioprotection by adding non-*Saccharomyces* yeasts : advanced research on this promising alternative to SO₂ - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- IV.SC.1 - Edouard Pelonnier-Magimel** - Bordeaux red wines without added sulfites specificities: compositional and sensory approaches towards highlighting and explaining their specific fruitiness and coolness - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- IV.SC.7 - Fernando Zamora** - Inoculation of the selected *Metschnikowia pulcherrima* MP1 as a bioprotective alternative to sulfites to prevent browning of white grape must - Departament de Bioquímica i Biotecnologia, Facultat d'Enologia de Tarragona, Universitat Rovira i Virgili, Spain
- 15:05 **IV.O.6 - Milena Lambri** - Monitor some key parameters through the implementation of continuous control systems of the must-wine during maceration-fermentation in red winemaking to manage operations in "automation" - Department for Sustainable Food Process - DiSTAS, Università Cattolica del Sacro Cuore, Italy
- 15:25 **IV.O.3 - Xavier Hastoy** - Eugenol as quality marker of wines and spirits from hybrid vines: impact of different winemaking and distillation processes - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- 15:45 **IV.SC.5 - Liming Zeng** - Development of distillation sensors for spirit beverages production monitoring based on impedance spectroscopy measurement and partial least squares regression (PLS-R) - Changins Viticulture and Enology College, University of Applied Sciences and Arts of Western Switzerland (HES-SO), Nyon, Switzerland
- IV.SC.6 - Almudena Marrufo-Curtido** - Impact of the wines' quality on the wine distillates' organoleptic profile - Departamento de Investigación y Desarrollo de BODEGAS FUNDADOR, Spain

15:55 COFFEE BREAK + POSTERS

16:30 TOPIC IV : Oenological Practices and Processes - SESSION 2

- 16:30 **IV.O.1 - Gauthier Lagarde** - A new strategy and methodology for the characterization of polyphenols in fining precipitate - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- IV.SC.10 - Michaël Nigen** - New plant biopolymers for the colloidal stability of the coloring matter of red wines - UMR IATE, France
- 16:55 **IV.O.7 - Marie Le Scanff** - Effect of whole bunch vinification on the abundance of a sweetening compound - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- 17:15 **IV.O.2 - Elisabetta Pittari** - Effect of different temperature and water-loss dehydration conditions on the pattern of free and glycosylated volatile metabolites of Italian red grapes - University of Naples Federico II, Italy
- 17:35 **IV.O.4 - Saul Assunção Bicca** - Exploring the influence of *s. cerevisiae* mannoproteins on wine astringency and the impact of their polysaccharide structure - Institut Agro Montpellier, France
- 17:55 **IV.SC.2 - Bahareh Sarmadi** - Analyzing the Role of Elemental Sulfur in Grape Juice on the Development of Polyfunctional Mercaptans in Sauvignon Blanc Wines - University of Auckland, New Zealand

- IV.SC.3 - Florian Bahut** - Antioxidant capacity of Inactivated non-*Saccharomyces* yeasts - Lallemand SAS, France
- 18:05 **IV.O.5 - Patricia Taillandier** - Production of a functional beverage from winemaking by-products: a new way of valorisation - LGC/Université de Toulouse, France
- 18:25 **IV.SC.8 - François Clavero** - Intense pulsed light for vineyard wastewater: a promising new process of degradation for pesticides - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- IV.SC.12 - Benjamin Poulain** - Sub-critical water: an original process to extract antioxidants compounds of wine lees - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- IV.SC.11 - Silvia Rocha** - Pairing wine and stopper: an old issue with new achievements Department of Chemistry & LAQV-REQUIMTE, University of Aveiro, Portugal

18:40 END OF THE SESSION

Wednesday July 12th DAY 3

8:30 KEY NOTE -Markus Herderich

The Australian Wine Research Institute - Urrbrae (Adelaide), Australia

9:15 TOPIC III : Wine chemistry, wine components with physiological effects - SESSION 1

- 9:15 **III.O.7 - Alexandre Pouget** - Revealing the origin of Bordeaux wines with raw 1D-chromatograms -Département des neurosciences fondamentales. Université de Genève, Switzerland
- 9:35 **III.O.3 - Giovanni Luzzini** - Aging patterns of varietal volatile profiles of white wines: a case study on 18 Italian varietal white wines - University of Verona, Department of Biotechnology, Italy
- 9:55 **III.O.10 - Charlotte Maxe** -White wines oxidative stability: a 2-vintage study of Chardonnay champagne base wines aged on lees in barrels - Institut Universitaire de la Vigne et du Vin, UMR PAM Université de Bourgogne/Institut Agro Dijon, Jules Guyot, France
- 10:15 **III.SC.2 - Alberto De Iseppi** - Characterization and identification of yeast bioactive peptides released during fermentation and autolysis in model wine - Department of Agronomy, Food, Natural Resources, Animals and Environment (DAFNAE), University of Padova, Italy
- III.SC.5 -Aurélie Roland** -New insights into the fate of markers involved in fresh mushroom off-flavours during alcoholic fermentation - SPO, Université de Montpellier, INRAE, Institut Agro, Montpellier, France
- III.SC.7 - Daniela Fracassetti** - Oenological tannins for preventing the light-struck taste in white and rosé wines - Department of Food, Environmental and Nutritional Sciences (DeFENS), Università degli Studi di Milano, Italy
- III.SC.9 - Svetlana Cvetkova** - Photochemical degradation of tryptophan in model wine: impact of heavy metals and oxygen on 2-aminoacetophenone formation - Wein campus Neustadt/DLR Rheinpfalz, Institute for Viticulture and Enology, Germany

10:45 COFFEE BREAK + POSTERS

11:15 TOPIC III : Wine chemistry, wine components with physiological effects - SESSION 2

- 11:15 **III.O.1 - Tracey Siebert**- 'Tropical' polyfunctional thiols and their role in Australian red wines - The Australian Wine Research Institute, Australia

- 11:35 **III.O.5 - Emilio de Longhi** - Contribution of volatile thiols to the aroma of Riesling wines from three regions in Germany and France (Rheingau, Mosel, and Alsace) Université de Bordeaux, Bordeaux INP, INRAE, OENO, UMR 1366, ISVV, France
- 11:55 **III.SC.8 - Emilie Suhas** - Optimizing the identification of new thiols at trace level in aged red wines using new oak wood functionalisation strategy Université de Bordeaux, Bordeaux INP, INRAE, OENO, UMR 1366, ISVV, France
- III.SC.6 - Cole Cerrato** - Novel benzenethiols with phenols cause ashy, smoke flavor perception in red wines - MHCS, Epernay, France
- III.SC.4 - Ruth Hornedo-Ortega** - Neuroprotective and anti-inflammatory properties of hydroxytyrosol: a promising bioactive component of wine - Departamento de Nutrición, Bromatología, Toxicología y Medicina Legal, Facultad de Farmacia, Universidad de Sevilla, Spain

12:15 LUNCH TIME + POSTER SESSION

13:30 KEY NOTE - Victor Freitas

LAQV-REQUIMTE - University of Porto, Faculty of Science, Portugal

14:15 TOPIC III : Wine chemistry, wine components with physiological effects - SESSION 3

- 14:15 **III.O.2 - Vicente Ferreira** - About the role played by the different polyphenols on oxygen consumption and on the accumulation of acetaldehyde and Strecker Aldehydes during wine oxidation - University of Zaragoza, Spain
- 14:35 **III.SC.1 - Isara Vongluanggam** - Changes in Cu fractions and riboflavin in white wines during short-term light exposure: Impacts of oxygen and bottle colour, School of Agricultural, Environmental and Veterinary Sciences, Charles Sturt University, Australia
- III.SC.10 - Luís Filipe-Ribeiro** - Pinking phenomena on white wines: Relation between pinking susceptibility index (PSI) and wine anthocyanins content - CQ-VR-Chemistry Research Centre-Vila Real, Food and Wine Chemistry Laboratory, University of Trás-os-Montes, Portugal
- 14:45 **III.O.4 - Tom Estier** - Assessing the role of 27 known bitter compounds in commercial white wines combining LC-MS quantification and sensory analysis -UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France
- 15:05 **III.O.9 - Jean-Claude BOULET** - The role of cell wall polysaccharides in the extraction of anthocyanins and tannins: results, perspectives of a more positive contribution - Univ. Montpellier, SPO, INRAE, Institut Agro Montpellier Supagro, France
- 15:25 **III.O.8 - Ulrich Fischer** - Sensory profiles and European Consumer Preference related to Aroma and Phenolic Composition of Wines made from Fungus Resistant Grape Varieties (PIWI) - DLR Rheinpfalz, Institute for Viticulture and oenology, Germany
- 15:45 **III.SC.3 - Marie Courregelongue** - Impact of climatic conditions on the seasoning quality of oak wood for oenological use (*Quercus petraea*) - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France

15:50 END OF THE SESSION

Thursday July 13th DAY 4

9:00 KEY NOTE - María-Pilar Sáenz-Navajas

Instituto de Ciencias de la Vid y del Vino (ICVV) (UR-CSIC-GR), Carretera de Burgos Km. 6, Finca La Grajera, 26007 Logroño, La Rioja, Spain

9:45 TOPIC V : Sensory properties : psychophysics-cognitive psychology, experimental economy, connexions with neurosciences - SESSION 1

9:45 **V.O.2 - Susan Bastian** - Sensory Properties Important to Australian Fine Wine Consumer Segment Perception of Chardonnay Wine Complexity and Preference. School of Agriculture, Food & Wine, Waite Research Institute, The University of Adelaide, Australia

10:05 **V.O.4 - Léa Lecomte** - Wine consumer trade-off between organoleptic characteristics and sustainable claims. An experiment on red wines from Bordeaux Region Univ. Bordeaux, CNRS, BSE, UMR 6060, INRAE, Bordeaux Sciences Agro, France

10:25 **V.O.3 - Inès Elali** - Wine as an emotional and aesthetic object: impact of expertise UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France

10:45 COFFEE BREAK + POSTERS

11:15 TOPIC V : Sensory properties : psychophysics-cognitive psychology, experimental economy, connexions with neurosciences - SESSION 2

11:15 **V.O.5 - Margaux Cameleyre** - Which impact for proanthocyanidic tannins on red wine fruity aroma? sensory and physicochemical approaches - UMR 1366 OENOLOGIE, Institut des Sciences de la Vigne et du Vin, France

11:35 **V.O.1 - Lisa Käppler** - Sensory improvement of dealcoholised wines - DLR Rheinpfalz, Neustadt/Weinstraße, Germany

11:55 **V.SC.1 - Kleopatra Chira** - Sensory characterization of Cognac eaux-de-vie aged in barrels representing different toasting process - Univ. Bordeaux, Bordeaux INP, INRAE, OENO, UMR 1366, ISVV, France

12:00 **V.SC.2 - Florian Lecasse** - Wine swirling: A first step towards the unlocking of the wine's taster gesture - Groupe de Spectrométrie Moléculaire et Atmosphérique (GSMA), UMR CNRS 7331, UFR Sciences Exactes et Naturelles, France

12:05 CLOSURE KEY NOTE - Graham HARDING

Oxford college (UK)

12:50 CLOSURE OF THE EVENT + NEXT MACROWINE PRESENTATION