Cultivar diversity of grape polyphenol composition and changes in response to drought investigated by LC-MS based metabolomics

Veronique Cheynier, Lucie Pinasseau, Anna Vallverdu Queralt, Arnaud Verbaere, Maryline Roques, Emmanuelle Meudec, Loïc Le Cunff, Jean-Pierre Peros, Agnes Ageorges, Nicolas Sommerer, et al.

To cite this version:
Veronique Cheynier, Lucie Pinasseau, Anna Vallverdu Queralt, Arnaud Verbaere, Maryline Roques, et al.. Cultivar diversity of grape polyphenol composition and changes in response to drought investigated by LC-MS based metabolomics. Macrowine 2018, May 2018, Saragoze, Spain. hal-02790239

HAL Id: hal-02790239
https://hal.inrae.fr/hal-02790239
Submitted on 5 Jun 2020

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L’archive ouverte pluridisciplinaire HAL, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d’enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.
Cultivar diversity of grape polyphenol composition and changes in response to drought investigated by LC-MS based metabolomics

Lucie Pinasseau¹, Anna Vallverdu-Queralt¹, Arnaud Verbaere¹, Maryline Roques², Emmanuelle Meudec¹, Loïc Le Cunff², Jean-Pierre Peros³, Agnès Ageorges¹, Nicolas Sommerer¹, Jean-Claude Boulet¹, Nancy Terrier¹, Véronique Cheynier¹

¹SPO, INRA, Montpellier Supagro, Univ. Montpellier, Montpellier, France
²IFV Pôle national matériel végétal, UMT Génovigne, Montpellier, France
³AGAP, INRA, CIRAD, Montpellier SupAgro, Univ Montpellier, Montpellier, France

Presenting Author, veronique.cheynier@inra.fr

Phenolic compounds are essential for the quality of grape and wine and play a major role in plant defense against biotic and abiotic stresses. Grape phenolic composition is genetically driven and greatly affected by environmental factors, including water stress. A major challenge for breeding of grapevine cultivars adapted to climate change and with high potential for wine-making is to dissect the complex plant metabolic response involved in adaptation mechanisms.

A targeted metabolomics approach based on ultra high-performance liquid chromatography coupled to triple quadrupole mass spectrometry (UHPLC-QqQ-MS) analysis in the Multiple Reaction Monitoring (MRM) mode enabling rapid, selective, and sensitive quantification of 96 phenolic compounds (anthocyanins, phenolic acids, stilbenoids, flavonols, dihydroflavonols, flavan-3-ol monomers and oligomers…, and of the constitutive units of proanthocyanidins (i.e. condensed tannins), has been developed for high throughput profiling of the phenolic composition of grape skins.

This method has been applied for analysis of the phenolic composition of mature grape berries from a core-collection of 279 V. vinifera cultivars grown with or without watering, in two successive vintages (2014-2015). Chemometrics analysis of the data showed large differences in polyphenol composition related to genetic factors and water deficit. Correlation networks gave insight on the relationships between the different phenolic metabolites and related biosynthetic pathways. In addition, detailed polyphenomics analysis showed that polyphenol reactions described in wine take place in the berries. Finally, cultivar differences in the types and extents of drought responses, with different molecules affected either positively or negatively, potentially impacting grape and wine quality, were also established.

Acknowledgements This research has received funding from FP7/2007-2013 under the grant agreement no FP7-311775, Project Innovine.