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Study of the relation structure / biological activity of resveratrol derivatives based on their effects on two grapevine pathogens

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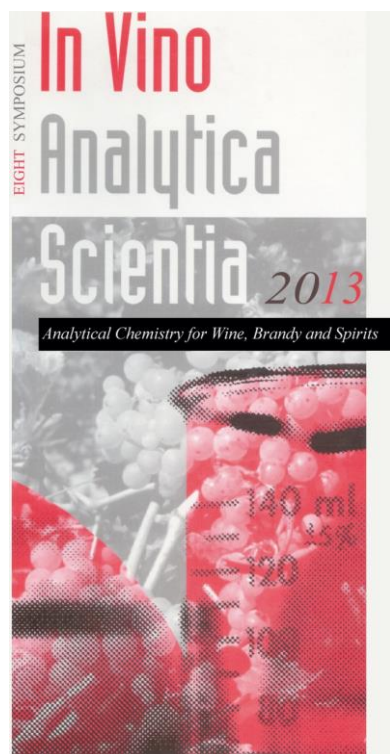
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**IN VINO ANALYTICA
SCIENTIA SYMPOSIUM 2013**
Reims 2 -5 July



Final Programme of IN VINO ANALYTICA SCIENTIA 2013

Tuesday 2nd July

**15.00-20.00
REGISTRATION**

Wednesday 3rd July

**7.30-8.30
REGISTRATION**

**8.30-9.00
OPENING SESSION**

9.00-9.45

Opening Plenary Lecture

Metabolomics applications to the wine knowledge

Philippe SCHMITT-KOPPLIN (Germany)

Session 1: Chemical Analysis and Composition of Grapes, Wines and Spirits

9.45-10.15

Keynote Lecture

Analysing hydroxystilbenes in grape and wine

Philippe JEANDET (France)

10.15-10.45

COFFEE BREAK

10.45-11.05

Different radiation regimes of the cluster affect grape aroma composition

D'Onofrio C., Ducci E., Nuzzo V.*, Cuzzola A., Filippetti I., Scalabrelli G.
(Italy)

11.05-11.25

**Effects of the vine water status on the dimethyl sulfur potential,
ammonium, and amino acids contents in Grenache noir grapes.**

De Royer Dupré N., Schneider R., Payan J.C., Salançon E., Ojeda
H., Razungles A. (France)

11.25-11.45

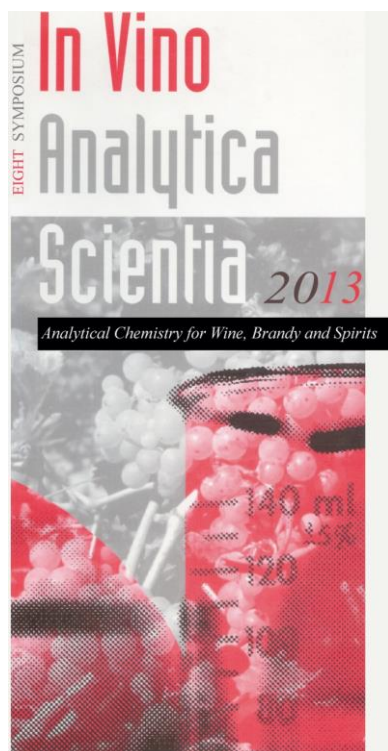
**Development of a targeted LC-MS/MS method for the
determination of different classes of grape lipids**

Della Corte A., Mattivi F., Vrhovsek U. (Italy)

11.45-12.05

**Impact of noble rot on the evolution of the physical characterization of
Chenin grapes**

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Carbajal D.* , Maury C., Salas E., Siret R., Mehinagic E. (France/Mexico)

12.05-14.00

LUNCH

14.00-14.20

Direct method for the analysis of cysteinated and glutationated precursors of 3MH and 4MMP by UHPLC-MS

Hernandez-Orte P., Concejero B., Peña-Gallego A., Fernandez-Zurbano P., Ferreira V. (Spain)

14.20-14.40

Nitrogen application and water stress applied to Chardonnay and Syrah vines - effect on berry constituents and wine aroma

Canoura C., Kelly M.T., Angenieux M., Schneider R., Ojeda H. (Uruguay/France)

14.40-15.00

High-performance analysis of glycosylated aroma precursors in must and wine

Schober D., Maronek S., Wacker M., Schmarr H.G., Fischer U. (Germany)

15.00-15.20

Quantification in aged wine of a tobacco aroma compound: the five megastigmatrienone isomers.

Slaghenaufi D.*, Perello M.C., Marchand S., de Revel G. (France)

15.20-15.40

Impacts of yeast strains, diammonium phosphate, elemental sulfur additions on the production of hydrogen sulfide in synthetic grape juice during fermentation

Park S.K.*, Seo J.Y (Korea)

15.40-16.00

Characterization of stem extract as alternative to sulphur in winemaking

Ruiz-Moreno M. J., Piñeiro Z., Raposo R., Cayuela J.M., Zafrilla P., Moreno-Rojas J.M., Mulero J., Puertas B., Cuevas F.J., Giron, F., Cantos-Villar E. (Spain)

16.00-16.30

COFFEE BREAK

16.30-16.50

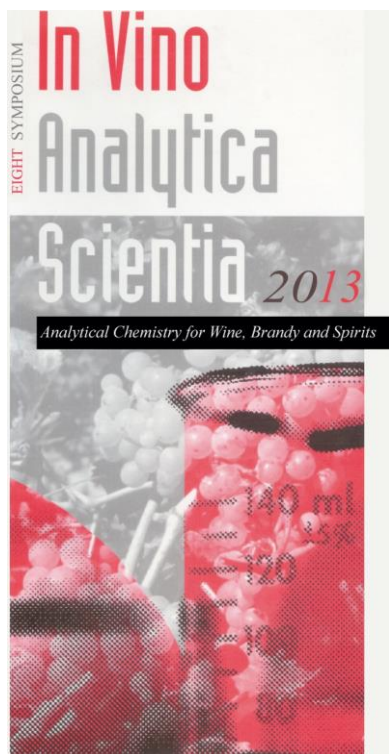
Application of advanced chromatographic techniques to study the impact of malolactic fermentation on the aroma of *Vitis vinifera* cv. Pinotage wines

Vestner J., du Toit M., Rauhut D., Mostafa A., Górecki T., Tredoux A.G.J., de Villiers A. (South Africa/Germany/Canada)

16.50-17.10

Development and validation of a rapid analysis of glutathione in grapes, musts and wines by SIDA-LC-MS/MS

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Roland A., Schneider R.* (France)

17.10-17.30

Study of polysaccharides and oligosaccharides composition in oak wood used in cooperage

Le Floch A.*, Jourdes M., Giordanengo T., Mourey N., Teissedre P.L. (France)

17.30-19.00

POSTER SESSION

19.00-20.30

CHAMPAGNE TASTING

Thursday 4th July

Session 1 (Continued)

8.00-8.20

Current developments in ¹H NMR spectroscopy of wine

Monakhova Y.*, Godelmann R., Kuballa T., Cannet C., Schäfer H., Spraul M. (Germany)

8.20-8.40

White wine proteins: How does the pH affect their conformation at room temperature?

Dufrechou M., Vernhet A.*, Roblin P., Sauvage F.X., Poncet-Legrand C. (France)

9.00-9.20 (coupled to the *Sensors and Biosensors Session*)

Oxygen imaging in the study of oxygen permeation of oak wood in wine barrels with optical sensors applying color camera

Nevares I.*, González A., González C., Crespo R., Del Álamo M. (Spain)

Session 2 : Chemical and Biochemical Reactions

9.20-9.50

Keynote Lecture

Characterisation of Polymers (Tannins and Tannin Oxidation Products)

Céline PONCET-LEGRAND and Hélène FULCRAND (France)

9.50-10.20

COFFEE BREAK

10.20-10.40

Investigation of reactions between proanthocyanidins and malvidin-3-O-glucoside by LC-QToF-MS

Nickolaus P., Weber F., Durner D.* (Germany)

10.40-11.00

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Characterization of Aglianico (*Vitis vinifera* L. cv) grape proanthocyanidins and evaluation of their reactivity toward salivary proteins by the SPI (Saliva Precipitation Index)

Rinaldi A., Gambuti A., Jourdes M.*, Teissedre P.L., Moio L. (France)

11.00-11.20

Thermodynamics, kinetics, and photochromism of oaklins: A recent family of deoxyanthocyanidins

Sousa A.*, Petrov V., Araújo A., Mateus N., Pina F., Freitas V. (Portugal)

11.20-11.40

Study of the relation structure / biological activity of resveratrol derivatives based on their effects on two grapevine pathogens

Chalal M.*, Klinguer A., Echairi A., Meunier P., Vervandier-Fasseur D., Adrian M. (France)

11.40-12.00

Chemical impact of micro-oxygenation on *Carménère* wine post malolactic fermentation: conventional and alternative oxygenation procedure

Felipe Laurie V.*, Salazar S.R., Campos M.I., Peña-Neira A. (Chile)

12.00-12.20

Esters concentration in Bordeaux red wine: influence of yeast / lactic acid bacteria interactions and evolution during wine ageing

Gammacurta M.*, Moine V., Marchand S., de Revel G. (France)

12.20-13.30

BUFFET

13.30-19.00

CHAMPAGNE VINEYARD TOUR

19.30

GALA DINNER AT CHAMPAGNE MUMM HOUSE

Friday 5th July

Session 3: Metabolomics, Chemometrics and Authentication of Products

8.00-8.30

Keynote Lecture

Bioinformatic solutions for addressing the grape metabolome

Ron WEHRENS (Italy)

8.30-8.50

Metabolic study of grapevine leaves infected by downy mildew using electrospray ionization - Fourier transform ion cyclotron resonance mass spectrometry and imaging mass spectrometry

Loïc Becker L.*, Poutaraud A., Carré V., Hamm G., Muller J.F., Merdinoglu D., Chaimbault P. (France)

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8.50-9.10

Combined non-targeted analytical methodologies:

One step further for wine metabolomics

Roullier-Gall C.*, Witting M., Heinzmann S., Gougeon R.D.,
Schmitt-Kopplin P. (France/Germany)

9.10-9.30

**Metabolomic study and objective measures of wine sensory
properties by chemometric analysis of GC-MS profiles**

Schmidtke L.M.*, Blackman J.W., Clark A.C., Grant-Preece P.
(Australia)

9.30-9.50

**Can we identify a wine oaked with chips or raised in oak
barrels?**

Triacca M., Boldi M.O., Bach B.*, Rawyler A. (Switzerland)

9.50-10.10

**Iterative weighting of multiblock data in the OPLS framework:
Application to the sensory analysis of red wines**

Boccard J.*, Rutledge D.N. (France)

10.10-10.30

**Partial Least Squares approach to model the effect of flavonoid
extraction on sensorial profile and perceptive typicality of wines**

Cadot Y.*, Caillé S., Samson A., Cheynier V.

10.30-11.00

COFFEE BREAK

Session 4: Sensory Analysis

11.00-11.30

Keynote Lecture

**Molecular interpretation of astringency and protein/procyanidin
interactions with a particular emphasis on NMR and dynamic
molecular modelling**

Isabelle PIANET (France)

11.30-11.50

**Polyphenolic and polysaccharide composition of Spanish red
wines and their relationship with the perceived astringency**

Quijada-Morín N.*, Doco T., Williams P., Rivas-Gonzalo J.C.,
Escribano-Bailón M.T. (France/Spain)

11.50-12.10

**Study of the effect of low molecular weight phenols in the in-
mouth sensory perception of high molecular weight phenols in
wines. An approach to taste-taste and taste-astringency
interactions.**

Gonzalo-Diago A., Dizy S.*, Fernández-Zurbano P. (Spain)

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12.10-14.00

LUNCH

14.00-14.20

Mechanical leaf removal and vintage affect sensory attributes in study of the compositional basis of 'green tannin' in *Vitis vinifera* L. Pinot noir wine

Kemp, B.S., Harrison, R.*, Creasy, G.L., Sedcole, R., Sherlock, R.R. (New Zealand)

14.20-14.40

« Bouquet of Wine » volatile concept or molecular reality for qualitative ageing? What we know, what we suppose, what is to be discovered.

Marchand S. *, Burin V., Picard M., de Revel G. (France)

14.40-15.00

***Trans*-ethyl cinnamate – a non-considered volatile compound and its possible impact on Riesling wines' aromatic typicality**

Schüttler A.*, Hoppe J.E., Pons A., Rauhut D., Darriet P. (France/Germany)

Session 5 : Sensors and Biosensors

15.00-15.30

Keynote Lecture

Application of TXRF in Wine and Wine Related Products

Helmut DIETRICH (Germany)

15.30-15.50

Detection of reflectance alterations in vineyards, due to different viticultural methods, by remote sensing techniques

Ducati J. *, Sarate R., Fachel J. (Brazil)

15.50-16.10

Automated optical grape-sorting: Analytical and sensory composition of must and wine fractions

Hausinger K., Lipps M., Raddatz H., Rosch A., Scholten G., Schrenk D. (Germany)

16.10-16.30

COFFEE BREAK

16.30-16.50

Inline defect detection and measurement of sugar concentrations in grapes using NIR hyperspectral imaging

Kerschhaggl M.*, Leitner E., Haar N., Jeindl M., Kerschhaggl P., Märzinger, W. (Austria)

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16.50-17.10

Cava wines analysis by means of a voltammetric electronic tongue

Cetó X*, Capdevila J., Puig. A., Mínguez S., del Valle M. (Spain)

17.10-17.40

CLOSING SESSION

WELCOME TO IN VINO ANALYTICA SCIENTIA 2015 !!