

#### Promoting innovations for quality and adaptation to climate change in the French wine industry

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## Agro-Innovation, Food Quality and Safety March 22 2019 Athens

SPRING OF INNOVATION 2019

# Promoting Innovations for quality and adaptation to climate change in the French wine industry

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## Key message of this presentation:



Increasing environmental concerns and climate change are challenging the wine quality and the whole wine industry...

These challenges are not calling for new domains of innovation, but for a new way to innovate

#### **Wines in France**

## A long history, initiated by the settlement of Greek migrants (6<sup>th</sup> century BC)...

Huge extension during XIX and XX centuries Growth in volume, then in quality and value...

#### ...leading to a strategic sector

40 millions hectoliters, 720 000 hectares 250 000 direct jobs € 13 billions in export (2018), second item! Externalities on tourism, culture

#### ...based on a strong regulation of quality

National organization INAO (PDO, PGI, Organic labels) Powerful regional wine organizations initiatives from each local wine producers union 50% PDO (AOP) wines, 28% PGI (IGP), 15% brandies





### The competitiveness of the sector is threatened!

Consumer preferences new tastes, health, Social distinction...

New technologies

Evolution of the wine industry:
Innovations?

Competitivness global markets

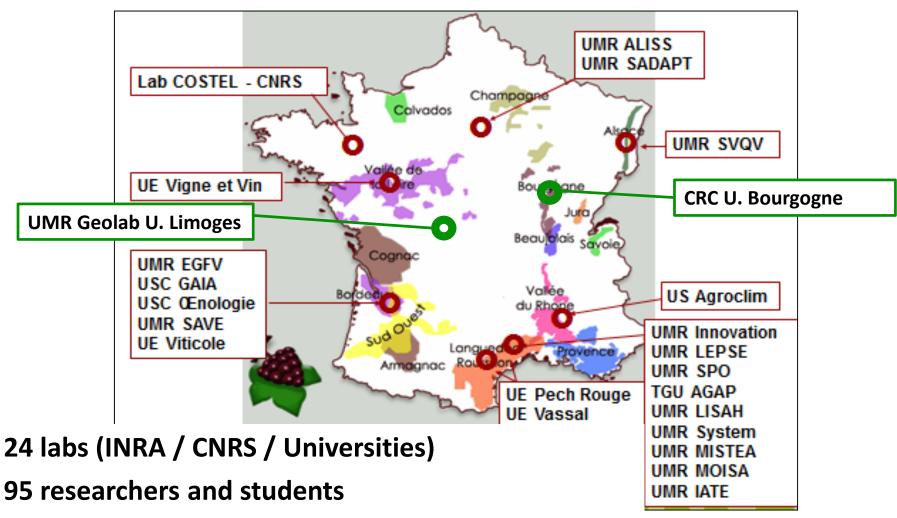
Reduction of pesticide use

**Climate change** 

Erosion of ecosystems vine decline

### LACCAVE project (2012-2016) (N. Ollat, J.-M.Touzard)

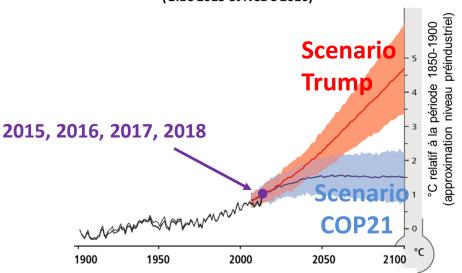
- Impacts of climate change on vine and wine
- Innovations for adaptation in the wine industry



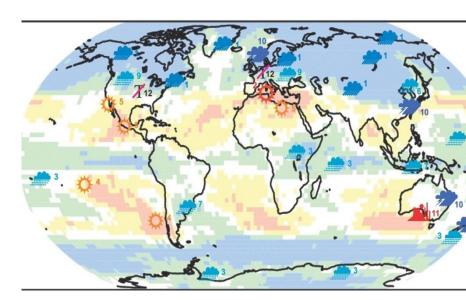
Climatology, genetic, écophysiology, agronomy, œnology, économics, sociology....

### Climate Change observed, simulated

Evolution de la température moyenne de la surface du globe (GIEC 2013 et NCDC 2016)



- 1. Increase of average temperature observed: + 1°C (+1,4°C in France) between +1,5 and +2,5°C in 2050 till + 5,5°C en 2100
  According to our GHG emissions
  - 3. Evolution of Climate variability
    Summer droughts
    Interannual variations
    Extrem events: hot waves, rain...



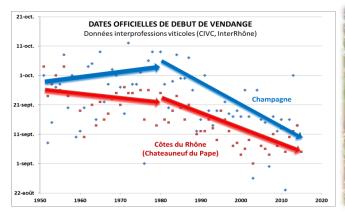
- **2.** Modification of **rainfall** first observed impacts, simulated:
  - Increase North Europe
  - Decrease South Europe

#### 4. Indirect influences

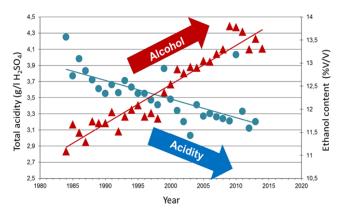
Sea level, salinisation
Erosion of biodiversity
Microorganisms, pests,
Ecosystems, soils, landscape...

## Impacts of climate change on vine and wine

#### observed, simulated







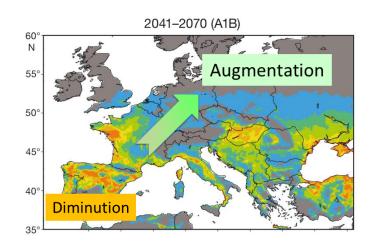
All development stages of vine are affected: earlier harvest

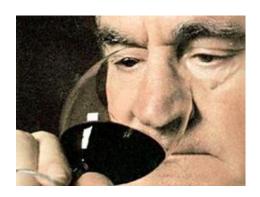
Water balance and stress Affect yield (and quality)

Change in berry composition

More sugar, less acidity

Modification of aromas





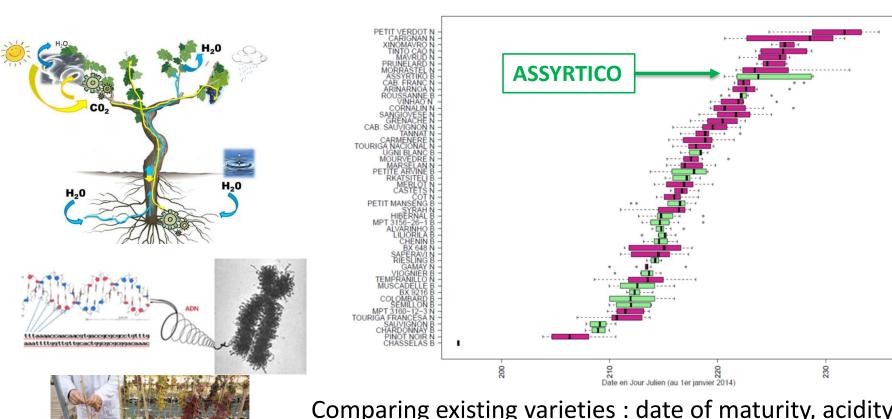
**Evolution of potential** planting areas

Economic impacts Incomes, assets, competitivness

Perception of actors? consumption?

## Adaptation 1. New vine varieties

Later varieties, resistant to dryness, high temperature and deseases producing less sugar, more acidity



Comparing existing varieties: date of maturity, acidity... "

#### **Different options:**

- clones : variability in a same variety
- old varieties
- varieties cultivated in other regions/countries
- creation of new varieties (hybrids)

New knowledge on genetic and Physiology (Coupel-Ledru et al.PNAS, 2016)

### Adaptation 2. New viticultural practices

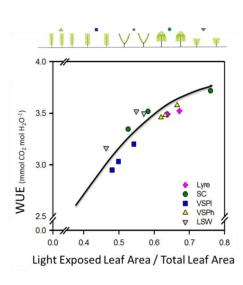


Tests and trade-off between practices

- stripping
- Density, pruning, hight of grapes
- Soil management and agroecology
- Agroforestry

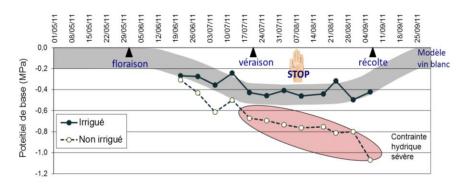


3D scene Reconstruction





irrigation according
To the need of the vine,
goals of production
And available resource (Re-use)



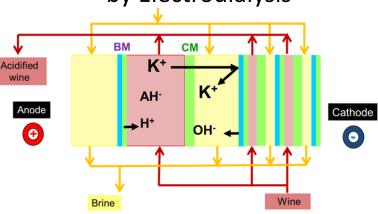
Irrigation according to « hydrical potential pathway »

## Adaptation 3. Enological technologies = corrective solutions

Reducing ethanol with semi permeable membranes

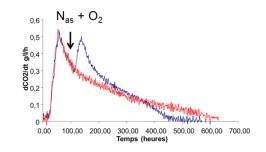


Adjusting Ph, Increasing acidity
by Electrodialysis



Better control of key winemaking operations

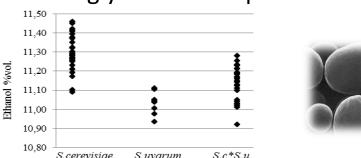




Limiting oxydation with Lower temperature

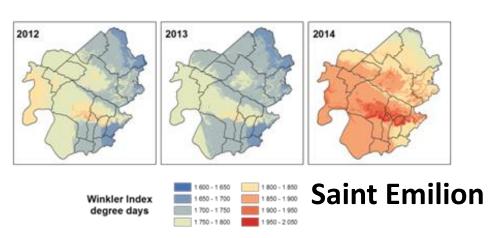
Management of nutrients for better fermentation

#### Selecting yeast for adaptation to CC

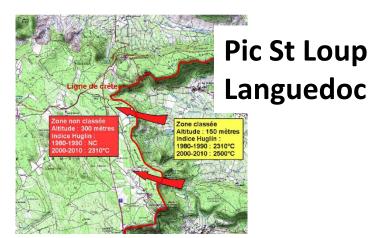


Decrease of ethanol: 0.6 – 1.3% Increase of total acidity

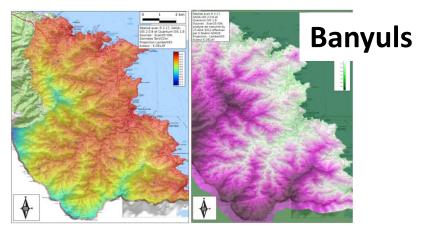
### Adaptation 4: changing the location of vines



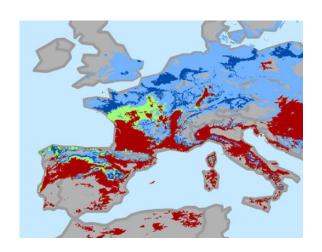
Better understanding of climate variabilty at local scale: relocation of vines in a same terroir



Changing the delimitation of wine producing areas (AOP): higher altitude



Simulation of climate change at local scale, with wine producers



Creating new vineyards in north of France, Europe?

## Adaptation 5. Changing the institutions...





New varieties, practices and location are codified in rules and « code of practices ».



Support for climate services (capture of C by soils, agroforestry)



Tools for risk management: insurances, investment management, wine storage and blending, local solidarity, Diversification of activities...



To improve R&D clusters in wine regions

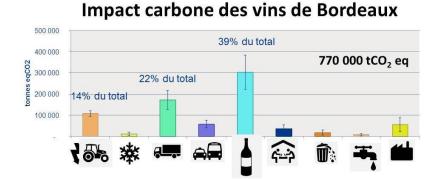
## Adaptation 6. To co-construct knowledge by integrating consumers and citizens

To know the consumers **perceptions on**:

- CC impact on wine quality
- solutions adopted for adaptation



To combine actions for **adaptation** and **mitigation**, to communicate on that.

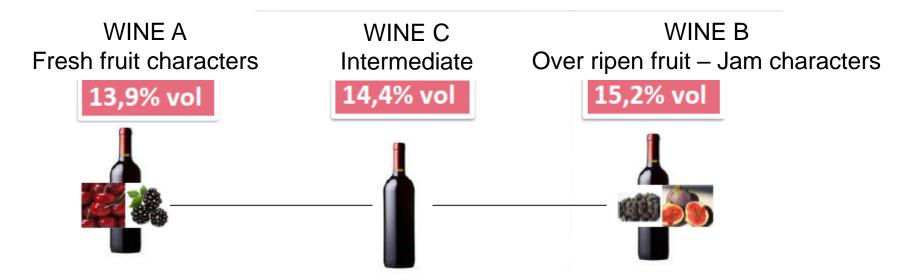


To link the climate challenge with other issues (income, quality, health, environment,...)
To discuss and involve consumers and citizens



## Testing the acceptance of consumers Experimental Economics

xperimental conomics



First tasting : B > A

Repeated tasting: A > C >> B

De la Fuentes et al., 2016

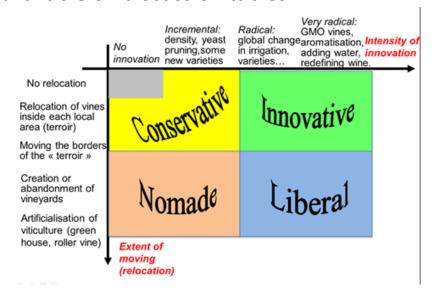
- 1. Consumers could be « seducted » by the novelty of the « wines of climate change » but they prefere current wines when they repeat their consumption
- 2. Different acceptances of the corrective technologies : young and women vs old and men

## How to combine these levers of adaptation in shared strategies and at different scales?

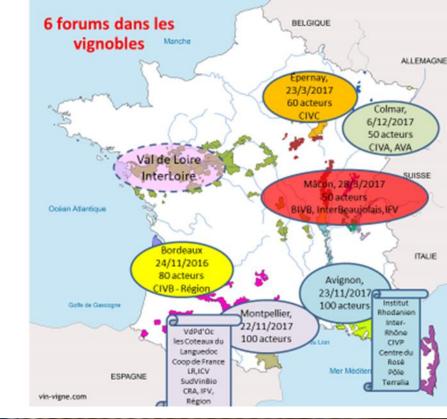


## 1. Prospective workshops In seven wine Regions

**80-100 stakeholders** react on first scenarios and propose strategies by using tablets available on discussion tables.



- They specified the pathways leading to the four scenarios and explore their impacts (common vision)
- 2) They voted for **strategic attitudes** on each pathway
- 3) They suggest **concrete actions** to promote or avoid the scenarios





## 2. Co-construction of national climate strategy for the wine industry

Presentation at the **National Assembly** of the first results from the regional workshops

Setting up of a **national group** including researchers and the main Wine organizations



Specific analysis of the **2600 actions** proposed by the 7 regional worksops

Elaboration of **strategic document** voted by the national wine organizations :

- Orientation of R&D policy
- Revision of regulations, code of practices
- Communication
- Support to local solutions, collective actions,



## 3. The first Hackhaton in a wine village



Home / Cities / Murviel-lès-Montpellier

#### Design of a specific method to generate solutions

60 Participants from **all backgrounds**: vinegrowers, scientists, students, start-ups, local government...

#### Six operational solutions:

sustainable water management device, wine Agora, experimental vineyard, local certification of projects, livestock in the vineyards, collective startup....





## 4. Open innovation platform for climate smart agriculture AGRISOUR





MOOC The Future of Farming: Exploring Climate Smart Agriculture How can we adapt farming to an incertain future? Could the answer be Dimate Smart Agriculture? Find out wit 05/03/2018 - 08/04/2018

EVENTS.



5. New research project (2018-2020)

LACCAVE2.21 (Ollat, Touzard)

#### WP1:

Integrated expertise for adaptation

Water management

Biotic interactions

Soils

Varietal ideotypes

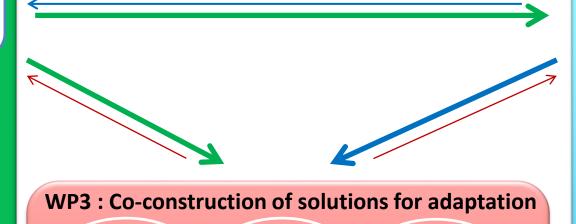
Location of vineyards

Data management

Value chain assesment

Definition of futur wine

Animation of LACCAVE think tank



Toward a national strategy

Co-design of cropping systems

Tackling climate smart innovations

Contribution to the wine industry governance and the « Agrisource » Open Innovation platform

WP4: To build an European project on the adaptation of Mediterranean vineyards

Contribution to PRIMA EU initiative and international networking (OIV)

#### **WP2:**

Tools for adapting viticultural systems

Vineyard
Agroclimatic
Processing
Chain

Modeling for plant performance projections

Contribution
To CC SAFE
portal

### **Conclusion (1)**

- 1. Many innovations already exist, adaptation strategies could be reasonably implemented in all French vineyards if global warming stays below 2°C
- 2. Reduction of GHG emission is imperative, to stabilize the wine industry and limit the risks: "if you like wine you must support Paris COP21 agreements"
- No single solution, but different combinations of technical innovations, spatial strategies and institutional changes.
- 4. Solutions are combining scientific knowledge and practical knowledge from different stakeholders

## Conclusion (2)

- 5. The integration of solutions must be elaborated considering the value chain, including the consumers
- 6. The adaptation strategies must be coordinated at local and regional levels where climate impacts are specific and where the use of resources can be optimized
- 7. There is room to innovate in PDO wines, building differentiated quality according to sustainable management of local resources
- 8. To develop learning networks connecting researchers and stakeholders, and tools to facilitate ollaborative innovation at local, regional and national levels

= new way to innovate in food systems