

Sunday 26 June, 2016

16:00 – 18:30 Registration / Poster mounting

Monday 27 June, 2016

09:00 – 10:45 Registration / Poster mounting

- 11:00 **Conrad BRIGUET**, Director, CHANGINS
Opening of the conference
- 11:10 **Luciana VACCARO**, Rector HES-SO, University of Applied Sciences and Arts Western Switzerland
The importance of international exchange for applied research and the education provided by the HES-SO
- 11:25 **Roland RIESEN**, Chairman Macrowine Scientific Committee, Dean of the Viticulture and Oenology Department, CHANGINS
Presentation of the session topics
- 11:35 **Olivier NAEF**, Dean of the Faculty of Engineering and Architecture, HES-SO
From research to education, serving the needs of society and economy: issues of changes linked to sustainable development
- 11:45 **Philippe MOREILLON**, Vice-Rector Research and International Relations, University of Lausanne
- 12:15 **Julien DUCRUET**, President Macrowine Organising Committee, professor of Technology, CHANGINS
Macrowine 2016, Conference programme

12:30 – 14:00 Lunch / Posters

14:00 – 15:40 Oral session – “Process”

- 14:00 **Paul KILMARTIN (Keynote lecture)**: Controlling the effects of oxidation with machine harvested Sauvignon blanc grapes
- 14:40 Almudena MARRUFO-CURTIDO (106): Development and validation of a standardized oxidation assay for the accurate measurement of the ability of different wines to form “de novo” oxidation-related aldehydes.
- 15:00 Fulvio MATTIVI (182): How small amounts of oxygen introduced during bottling and storage can influence the metabolic fingerprint and SO₂ content of white wines.
- 15:20 Michael ZIEGLER (93): Impact of varying ethanol and carbonation levels on the odor threshold of 1,1,6- trimethyl-1,2-dihydronaphtalene (petrol off-flavor) and role of berry size and Riesling clones.

15:40 – 16:20 Coffee break / Poster session (odd numbers)

16:20 – 18:00 Oral session – “Process”

- 16:20 Youzhong LIU (89): New molecular evidence of wine yeast-bacteria interaction unravelled by untargeted metabolomic profiling.
- 16:40 Julie MEKOUÉ NGUELA (74): Interactions of wine polyphenols with dead or living *Saccharomyces cerevisiae* Yeast Cells and Cell Walls: polyphenol location by microscopy.
- 17:00 Florian BAUER (81): The impact of branched chain and aromatic amino acids on fermentation kinetics and aroma biosynthesis by wine yeast *Saccharomyces cerevisiae*.
- 17:20 Engela KRITZINGER (92): Efficiency of alternative chemical and physical treatments in reducing *Brettanomyces bruxellensis* from oak wood.
- 17:40 Thomas OCHANDO (87): Nitrogen – Lipid Balance in alcoholic fermentations. Example of Champagne musts.

18:30 – 20:30 Welcome cocktail in the castle of Nyon (at CHANGINS in case of bad weather)

Tuesday 28 June 2016

08:30 – 09:00 Coffee

09:00 – 10:40 Oral session – “Process”

09:00 **Liz WATERS (Keynote lecture):** White wine protein haze: How it forms and how best to stop it

09:40 Bin TIAN (12): Extraction of pathogenesis-related proteins and phenolics in Sauvignon blanc as affected by different grape harvesting and processing conditions.

10:00 John Paul MOORE (51): Dissecting the polysaccharide-rich grape cell wall matrix during the red winemaking process, using high-throughput and fractionation methods.

10:20 Julie CULBERT (113): Use of computational modelling for selecting adsorbents for improved fining of wine.

10:40 – 11:20 Coffee break / Poster session (even numbers)

11:20 – 12:40 Oral session – “Modulators of aroma and taste”

11:20 **David SANDER (Keynote lecture):** Emotion – components, measurements and effects

12:00 Purificación FERNÁNDEZ-ZURBANO (139): Novel contribution to the study of mouth-feel properties in wines.

12:20 Zuriñe RASINES-PEREA (41): Ellagitannins and flavano-ellagitannins: concentration ranges in different areas and sensory evaluation.

12:40 – 14:00 Lunch / Poster

14:00 – 15:20 Oral session – “Modulators of aroma and taste”

14:00 Margaux CAMELEYRE (29): Impact of non-fruity compounds on red wines fruity aromatic expression: the role of higher alcohols.

14:20 Magali PICARD (48): Contribution of Piperitone to the mint nuances perceived in the ageing bouquet of red Bordeaux wines.

14:40 Xavier POITOU (145): Sensory definition of green aroma concept in red French wines. Evidence for the contribution of novel volatile markers.

15:00 Cédric SAUCIER (180): IBMP-Polypenol interactions: Impact on volatility and sensory perception in model wine solution.

15:20 – 16:00 Coffee break / Poster session (odd numbers)

16:00 – 17:20 Oral session – “Modulators of aroma and taste”

16:00 Christian COELHO (136): Correlations between Sensory Characteristics and Colloidal Content in Dry White Wines.

16:20 Georgia LYTRA (65): Red wine substituted esters involved in fruity aromatic expression: an enantiomeric approach to understand their sensory impact and their pathway formation.

16:40 Lieke VAN DER HULST (37): Impact of smoke exposure on the chemical composition of grapes.

17:00 Jean-Roch MOURET (54): Prediction of the production kinetics of the main fermentative aromas in alcoholic fermentation.

Wednesday 29 June 2016

08:30 – 09:00 Coffee

09:00 – 10:20 Oral session – “*Life in the vineyard*”

09:00 **Ilaria PERTOT (keynote lecture):** The untold secrets of the grapevine microbiome and its importance for the plant health.

09:40 Melane VIVIER (156): Field-grown Sauvignon Blanc berries react to increased exposure by controlling antioxidant homeostasis and displaying UV acclimation responses that are influenced by the level of ambient light.

10:00 Agnes DIENES-NAGY (15): Chemical markers in wine related to low levels of yeast available nitrogen in the grape.

10:20 – 11:00 Coffee break / Poster session (even numbers)

11:00 – 12:15 Oral sessions – “*Life in the vineyard*”

11:00 Panagiotis STAMATOPOULOS (143): Evidence for terroir effect associated with botrytisation relatively to compounds implicated in typical aromas of noble rot sweet wines.

11:20 Laure WEISSKOPF (172): Microbial life in the grapevine: what can we expect from the leaf microbiome?

11:40 Silvia RUOCCO (179): Metabolomic profile of red non-*V. vinifera* genotypes.

12:00 Best student poster award

12:15 – 12:45 break / takeaway lunch

12:45 – 13:45 transfer by bus to Lavaux

14:00 – 17:00 Visit of Vinorama and vineyards, wine tasting

Visit of the terraced vineyards of Lavaux and tasting of its wines. At 800 hectares, the vineyards of the Lavaux, UNESCO world heritage site, are Switzerland’s largest contiguous vineyard area with its characteristic terraces:

- Visit of a winery
- Short circuit on the tourist train or vineyard walk
- Viewing the film “a winemaker’s year” in the Lavaux Vinorama
- Commented wine tasting in the Lavaux-Vinorama

17:00 – 17:30 Transfer by bus to Lausanne-Ouchy to the Olympic Museum

18:00 – 20:00 free visit of the Olympic Museum

19:00 – 20:00 Aperitif

20:00 – 22:30 Gala dinner

23:30 Arrival with stops in Nyon (Down Town), the Best Western, Changins, and Genolier (Student accommodation)

Thursday 30 June 2016

08:30 – 09:00 Coffee

09:00 – 10:40 Oral session – “*Macromolecules and metabolites*”

09:00 **Vicente FERREIRA (keynote lecture)**: Origin and genesis of reduction and oxidation aromas: Unveiling two precious wine secrets.

09:40 Gal KREITMAN (76): Reaction Mechanisms of Copper and Iron with Hydrogen Sulfide and Thiols in Model Wine.

10:00 Nikolaos KONTOUDAKIS (32): Fractionation of copper and iron in wine: Assessment of potential macromolecule and sulfur binding agents.

10:20 Paul SMITH (22): Defining the mechanisms and impact of winemaking treatments on tannin and polysaccharides in red wine: recent progress in creating diverse styles.

10:40 – 11:00 Coffee break / Poster session

11:00 – 12:20 Oral session – “*Macromolecules and metabolites*”

11:00 Markus HERDERICH (11): Grape metabolites, aroma precursors and the complexities of wine flavour.

11:20 Lucile ALLAMY (57): Identification, quantification and organoleptic impact of « dried fruit » molecular markers in Merlot and Cabernet Sauvignon grapes and in red wines.

11:40 Anna VALLVERDU-QUERALT (6): Petroloomics-derived data interpretation to study acetaldehyde-epicatechin condensation reactions.

12:00 Michael JOURDES (144): Crown procyanidin: a new procyanidin sub-family with unusual cyclic skeleton in wine.

12:20 – 13:00 Closing ceremony, Macrowine 2018

13:00 light lunch