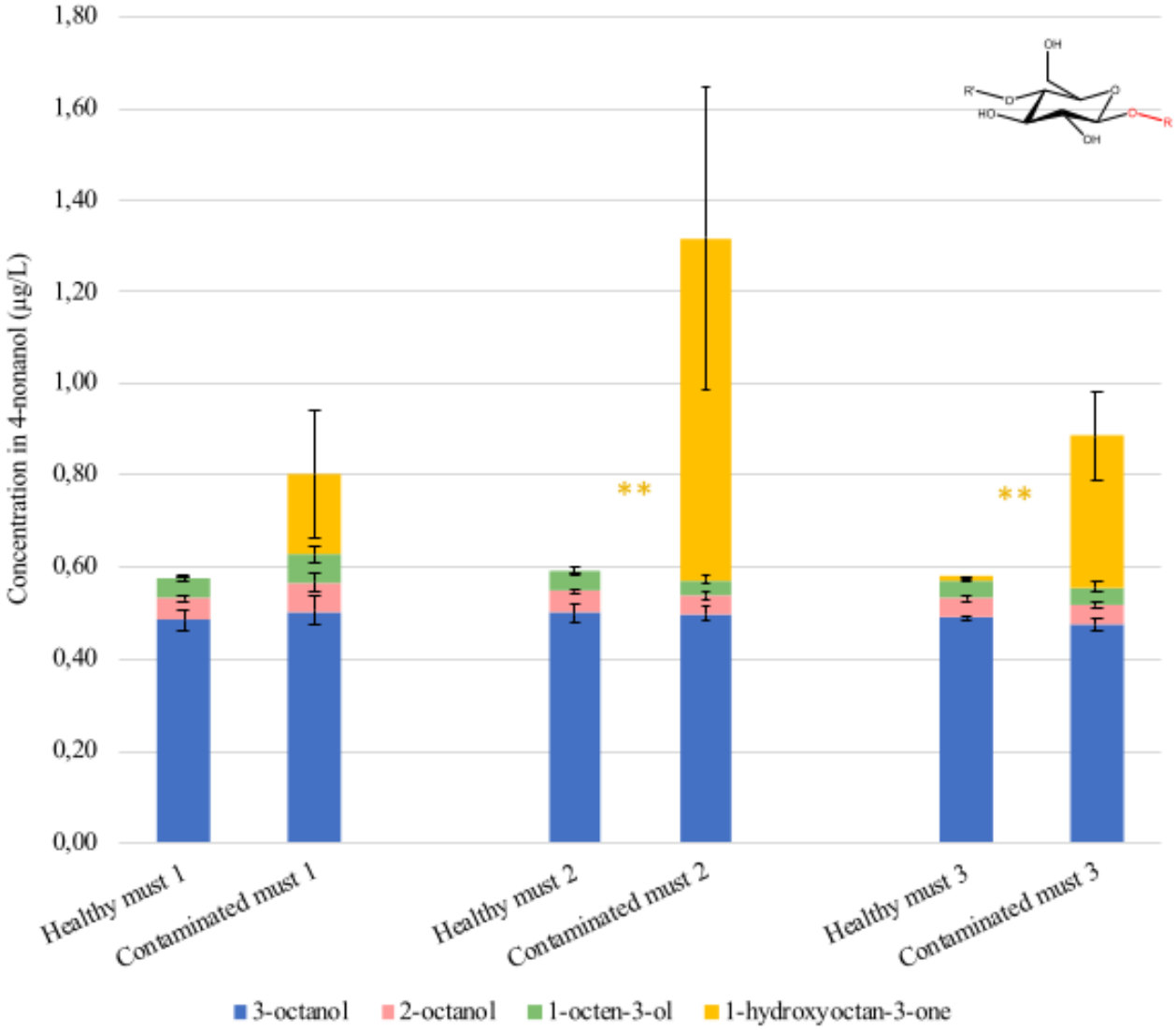
Vigne et vin demain
Tant de progrès !

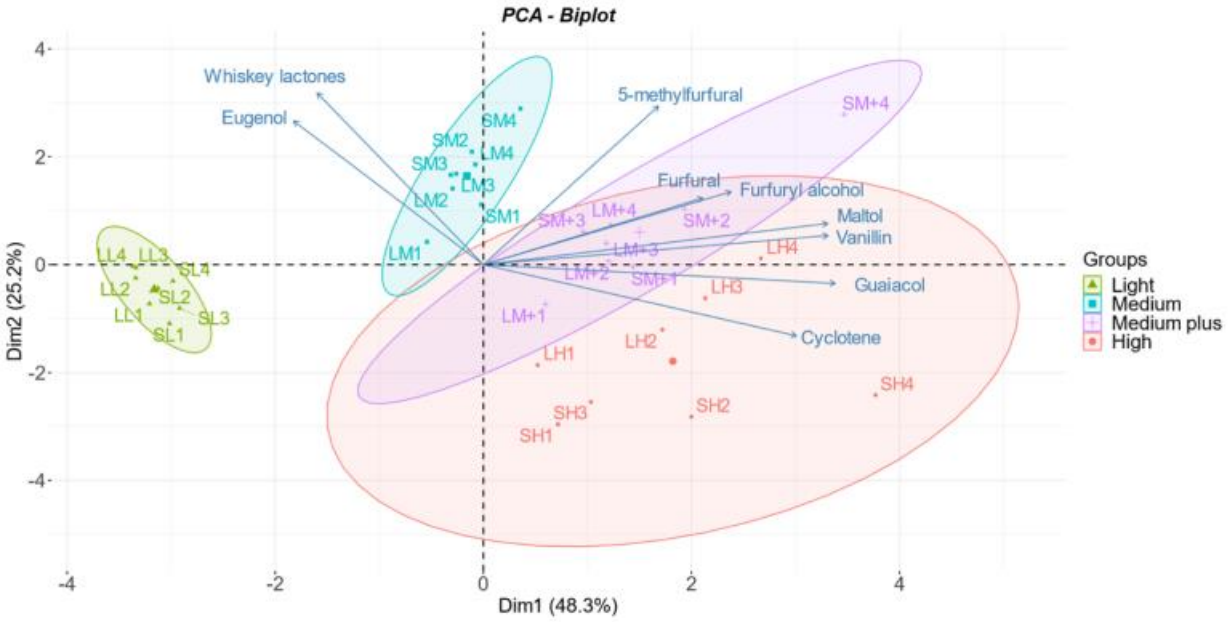
Identification of glycosidic fractions of 1-hydroxyoctan-3-one at significant levels in a *Crustomyces subabruptus* contaminated must



Delcros et al.. 202

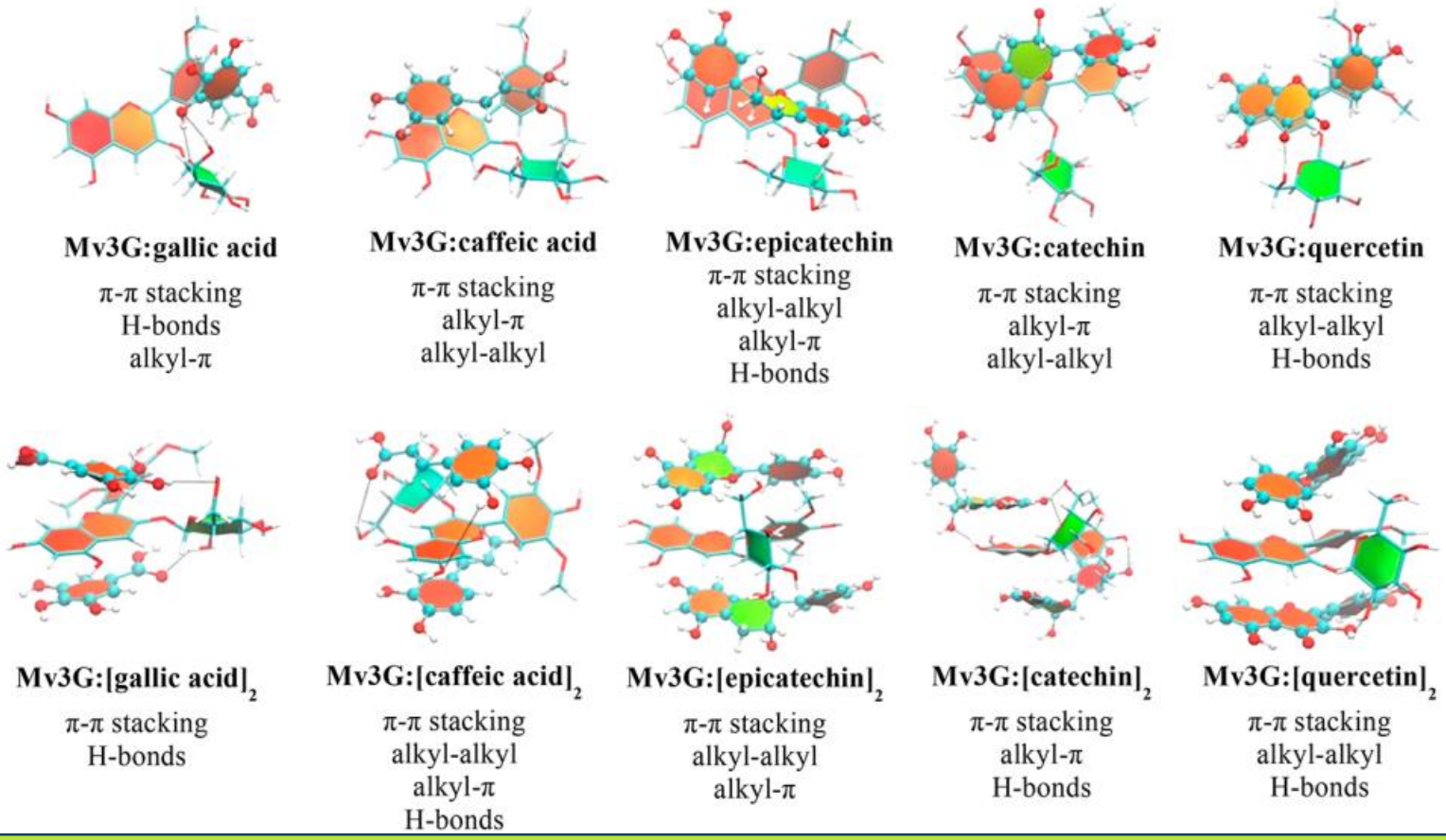
Typical volatile profiles for different toasting degrees: lightly toasted chips (whiskey lactones and eugenol), medium-toasted chips (furfural, 5-methylfurfural, eugenol, and more whiskey lactones than lightly toasted ones), medium-plus chips (vanillin, maltol, and furfuryl alcohol), high-toasted chips are marked by a high concentration of guaiacol and cyclotene.

Pollon et al. 2023. Volatile Comp



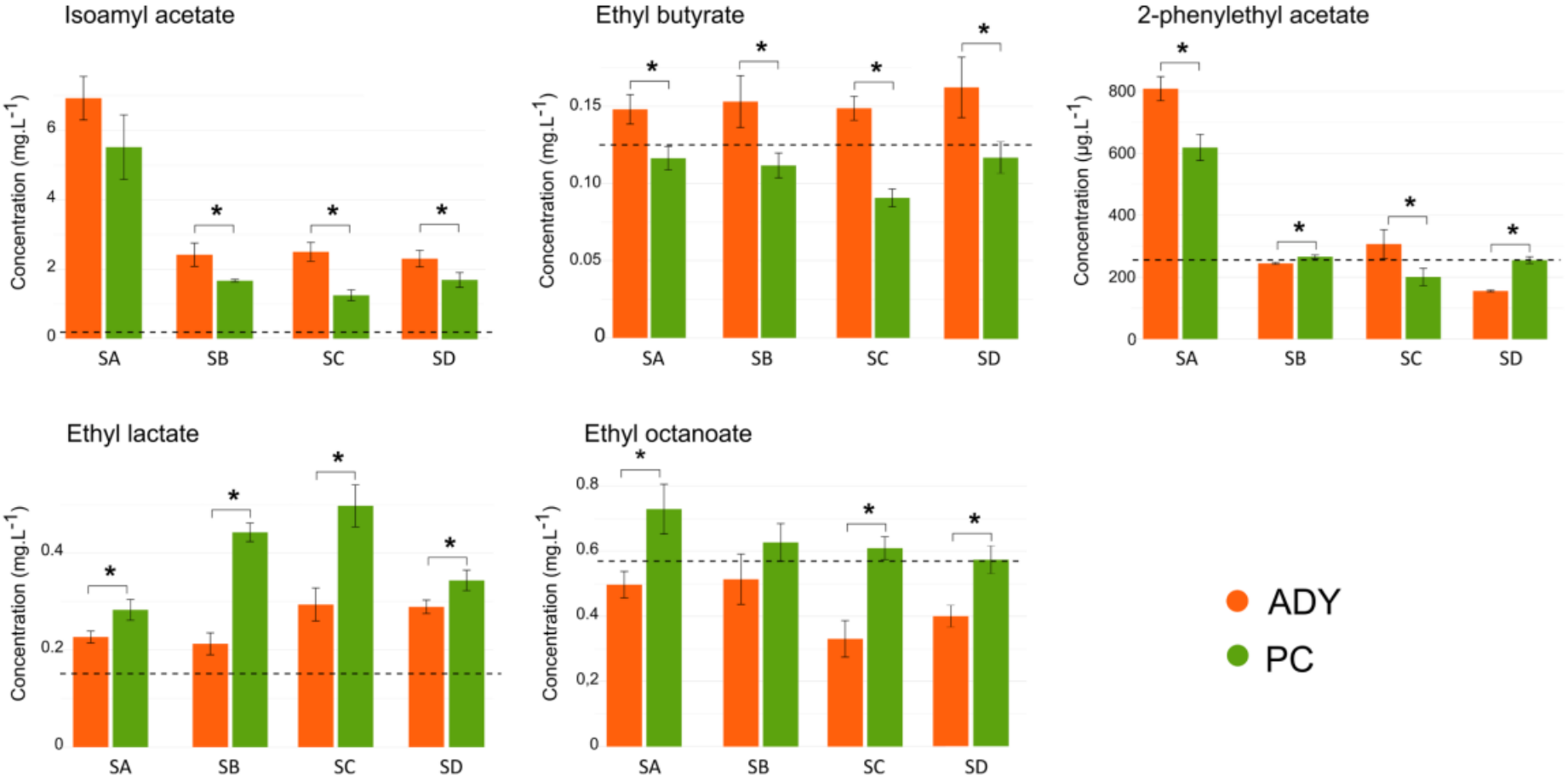
Interactions between the wine malvidin-3-O-glucoside (Mv3G) and other phenolic compounds (quercetin 3-O-β-glucopyranoside, caffeic acid, (−)-epicatechin, (+)-catechin, and gallic acid). The color of Mv3G flavylium cation is modified by the interaction with QG toward more bluish and intense colors. Hydrophobic interactions and H-bonds are the main driving forces in the pigment/copigment aggregation, except for the interactions where caffeic acid is involved.

Bárbara Torres-Roch



Yeasts have different metabolisms depending on the production or propagation stages undergone before inoculation : ADY (active dry) and PC (pre-cultured)

Bordet et al. 2024. Impact of Saccharomyces cerevisiae yeast inoculation mode on wine composition, Food Chemistry 441 (2024) 138391

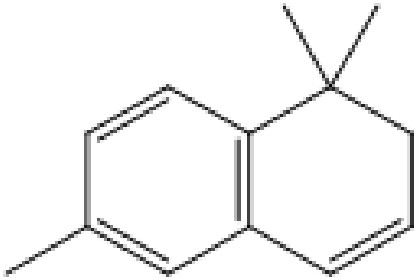


Identification of OR8H1 as a TDN-selective odorant receptor (TDN: petrol note in Riesling, sensitive to UV)

Haag et al. 2024. Petrol Note in Riesling − 1,1,6-Trimethyl-1,2-dihydr

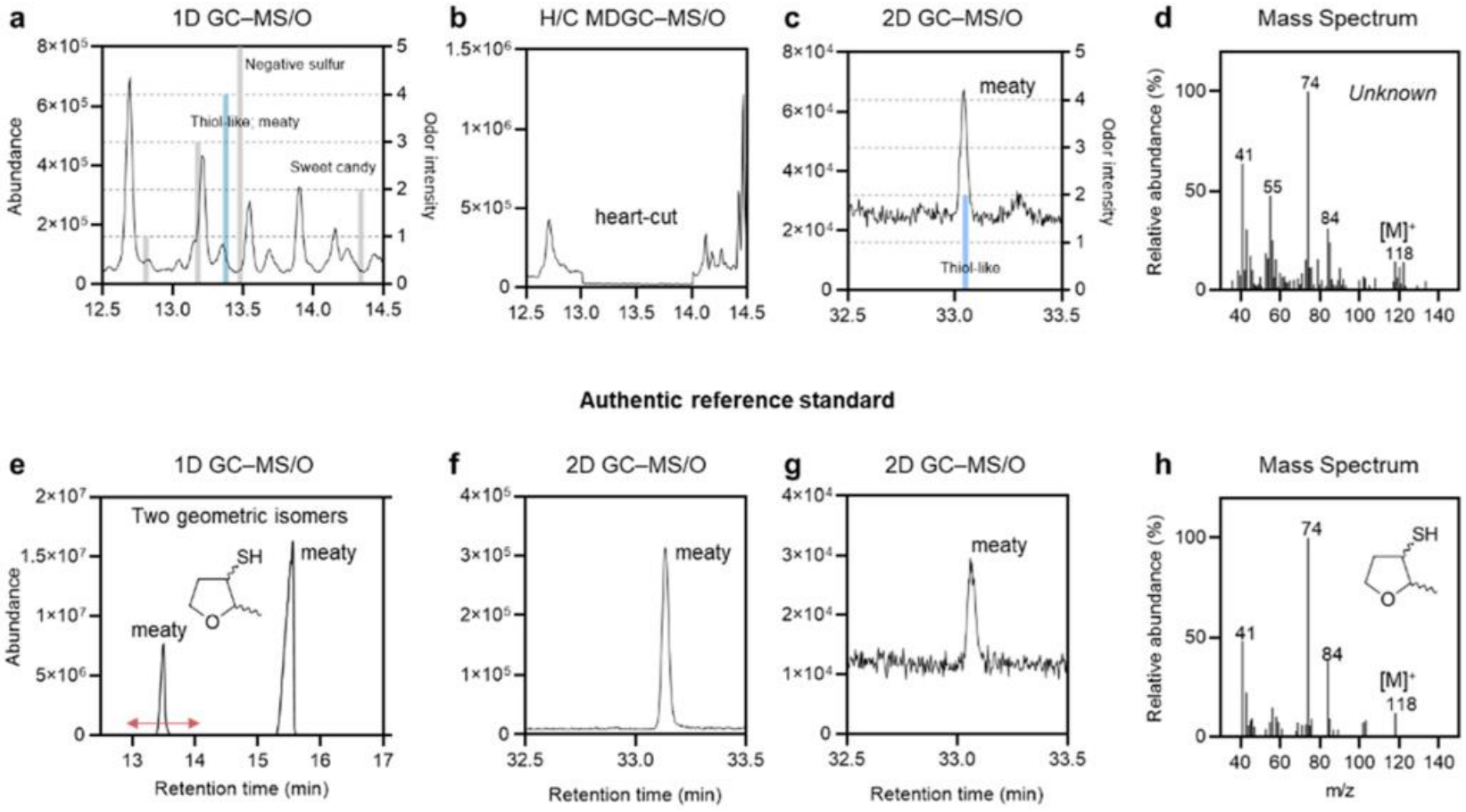
1,1,6-Trimethyl-1,2-dihydronaphthalene

100 µmol/L



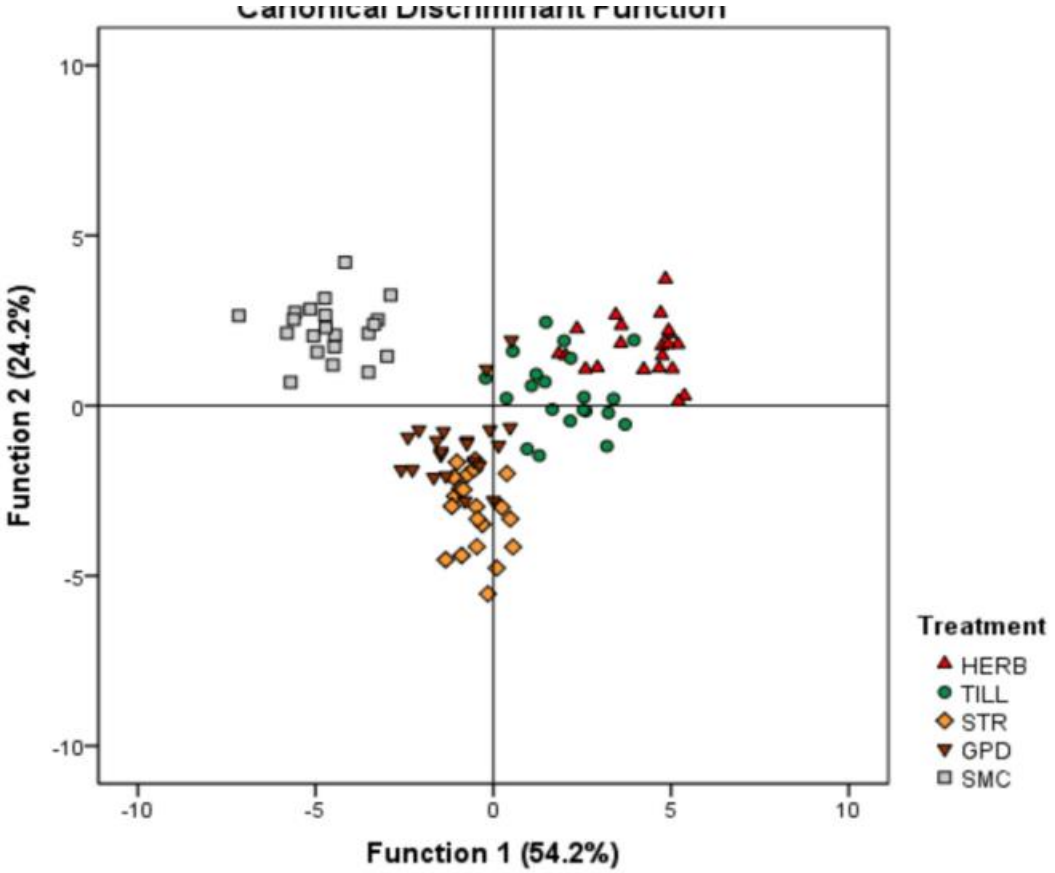
OR8H1

Great Bordeaux red wines are known for their distinctive aging bouquet.Three detected “meaty” notes were tentatively or unequivocally attributed to furan thiols. Among them, 2-methyltetrahydrofuran-3-thiol (1) with a pleasant “meaty” aroma was reported in wine for the first time. an additive effect between 1 and literature-known 2-methyl-3-furanthiol was observed.



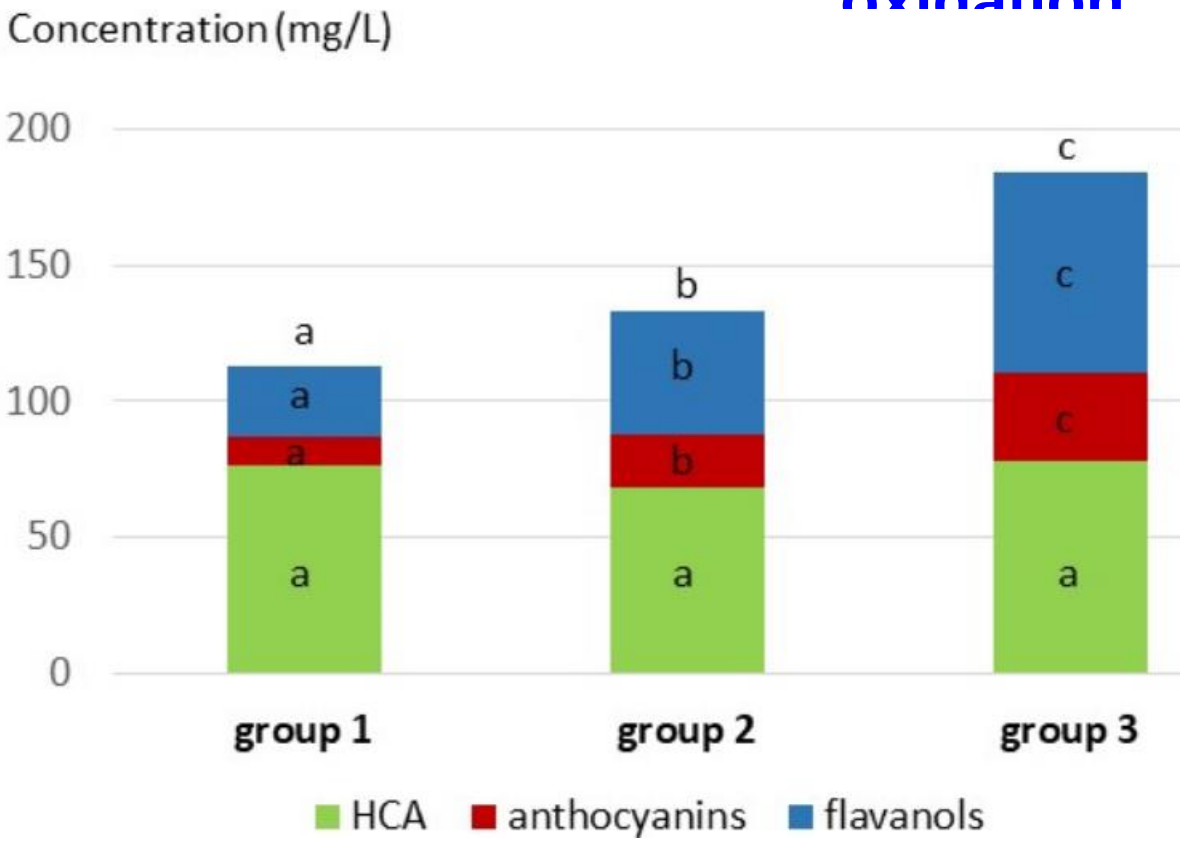
Chen et al. 2024. I
Bordeaux Red Wir

Organic mulches (grape pruning debris GPD, straw STR, and spent mushroom compost SMC) and two conventional practices (tillage TILL) and herbicide HERB). Wines from mulching treatments exhibited higher pH, potassium, hue, and lower tartaric acid. The SMC mulch treatment showed lower amounts of wine anthocyanins, flavonols and hydroxycinnamics. However, no differences were detected in the wine sensory analysis.



Mairata et al. 2024. Organic
sensory evaluation, Food Ch

The salmon shade of light rosé wines is mostly due to pyrano-anthocyanin pigments, resulting from reactions of anthocyanins with phenolic acids and pyruvic acid, a yeast metabolite. Redness of intermediate color wines is related to anthocyanins and carboxypoyranoanthocyanins and that of dark rosé wines to products of anthocyanin reactions with flavanols while yellowness of these wines is associated to oxidation



Leborgne et al. 2022

Vive la Chimie !