

4th Annual IVES - OENO One SCIENCE MEETING February 5 - 6, 2020

Institut des sciences de la vigne et du vin - ISVV
Maison Hennessy - Cognac



©Hennessy

PROGRAMME



Day 1: February 5 – Meeting at ISVV

- 12.00 Welcome of the participants
Institut des Sciences de la Vigne et du Vin - ISVV
(Villenave d'Ornon, France)
- 12.15 Welcome buffet lunch
- 13.30 Editorial board meetings
- 15.00 Networking break
- 15.30 IVES general assembly meeting
- 17.00 Launch of IVES Technical Reviews - vine and wine
- 18.00 Departure for Cognac - Domaine Quai de Pontis (Hôtel)
- 20.30 Dinner at Cognac

Day 2: February 6 – Meeting / Conferences at Hennessy

- 8.30 Welcome coffee at Hennessy (Cognac, France)
- 9.00 Welcome message from the Chairman, Roland Riesen
Report on last year's activities and future developments
from the Director of publication, Jean-Philippe Roby
- 9.30 Session 1 - Conferences
- 12.00 Visit of the cellar
- 12.45 Lunch at Hennessy
- 14.45 Session 2 - Conferences
- 15.45 Roundtable discussion
- 17.00 Winetasting - partner wines

Day 3: February 7 - Optional

- 9.00 Grand Cru Classé visit and tasting

Session 1 - 9.30

Chaired by Pierre-Louis Teissedre and Cornelis van Leeuwen

- The effect of climate on vintage quality rankings: examples from Burgundy, Bordeaux, Tuscany and the Douro Valley
Influence du climat sur le classement qualitatif des millésimes : exemple de la Bourgogne, de Bordeaux, de la Toscane et de la Vallée du Douro
Gregory Jones (Evenstad Center for Wine Education, Linfield College, Oregon, USA)
- Impact of enological tannins on laccase activity
Impact des tanins œnologiques sur l'activité laccase
Fernando Zamora (Universitat Rovira I Virgili, Facultat d'enologia de Tarragona, Spain)
- An overview of the impact of plant material, environmental factors and viticultural techniques on rotundone in red wines
Un aperçu de l'impact du matériel végétal, des facteurs environnementaux et des techniques viticoles sur la rotundone dans les vins rouges
Olivier Geffroy (École d'Ingénieurs de Purpan, Toulouse, France)
- Preliminary study of flavor compounds as oxidation markers in bottled white wines of Greek origin
Étude préliminaire des composés aromatiques comme marqueurs d'oxydation dans les vins blancs d'origine grecque en bouteilles
Stamatina Kallithraka (Agricultural University of Athens, Greece)

Session 2 - 14.45

Chaired by Pierre-Louis Teissedre and Cornelis van Leeuwen

- Unraveling wine chemical fingerprints in relationship to varietal and geographical diversity
Démystifier l'empreinte chimique des vins en relation avec la diversité variétale et géographique
Maurizio Ugliano (University of Verona, Italie)
- Vineyard pruning weight assessment by machine vision
Évaluation du poids de bois de taille des vignes par un système de vision par ordinateur
Javier Tardaguila (University of La Rioja, Logroño, Espagne)

International Viticulture and Enology Society - OENO One

Institut des Sciences de la Vigne et du Vin - ISVV

210 chemin de Leysotte CS 50008 33882 Villenave d'Ornon - France

Tél. +33 (0)5 57 57 59 72 - Web www.ives-openscience.com - Web www.oeno-one.eu

E-mail editorialsecretary@oeno-one.eu - twitter.com/oeno_one

International Viticulture and Enology Society (IVES)

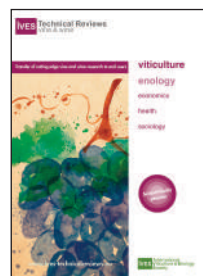
The International Viticulture and Enology Society (IVES) is an academic association dedicated to viticulture and enology. Founded in 2017 by a group of leading universities and research institutes, it aims to make the results of scientific research in this field freely available. IVES publishes OENO One, a vine and wine online open access journal.

OENO One, vine and wine open access journal

It was founded in 2016, replacing the Journal international des sciences de la vigne et du vin after almost 50 years of existence. OENO One is peer-reviewed and among the top journals in the field. It has an exceptional editorial board of highly respected editors and associate editors, covering a broad range of areas in viticulture and oenology.

IVES Technical Reviews – vine and wine

The objective of this journal is to transfer current research to end users, i.e. consultants, enologists, agronomists, experts, teachers, students, winegrowers, equipment suppliers, people working in the biotechnological and chemical industries. The articles are sourced from OENO One and other scientific and technical journals. It is published in English, French, German, Italian, Spanish and Portuguese. All the publications are freely available online.



IVES Conference Series – vine and wine

The objective of this journal is to collate proceedings from international conferences and make them available online open access. It will be published in English (to be launched in 2020).

Institutional members

Aristotle University of Thessaloniki - School of Agriculture, Greece - Boku, University of Natural Resources and Life Sciences, Austria - Bordeaux Sciences Agro, France - Changins, Haute école de viticulture et œnologie, Switzerland - Hochschule Geisenheim University, Germany - Institut des Sciences de la Vigne et du Vin - ISVV, Université de Bordeaux, France - Institut Universitaire de la Vigne et du Vin Jules Guyot IUVV, Université de Bourgogne, France - Laboratory of Enology - Food Science & Human Nutrition, Agricultural University Athens, Greece - LIST - Luxembourg Institute of Science and Technology, Luxembourg Montpellier SupAgro, France - Plant & Food Research, New Zealand - University Rovira I Virgill, Facultat d'Enologia, Spain The University of Adelaide, School of Agriculture, Food & Wine, Australia UTAD, Universidade de Trás-os-Montes e Alto Douro, Portugal

Private partners

Cain Vineyard & Winery, Catena Institute of wine, Château Beychevelle, Château Brane Cantenac, Château Cheval Blanc, Château d'Yquem, Château Fombrauge - Vignobles Bernard Magrez, Château La Tour Carnet Vignobles Bernard Magrez, Laffort, Château Lafite Rothschild, Lallemand, Château Latour, Château Mouton Rothschild, Dalla Valle Vineyards, Hennessy, MHCS, Opus One, Château Pape Clément - Vignobles Bernard Magrez, Paradigm Winery, Petrus, Rdv Vineyards, Rotkäppchen Sektkellerei, Silverado Farming Company