

2022 | IVES SCIENCE MEETING

**JUNE
16-17, 2022**

CHÂTEAU
BRANE-CANTENAC
MARGAUX

REGISTRATION REQUIRED
Limited number of participants

ives-openscience.eu



IVES SCIENCE MEETING

DAY 1 - 16 JUNE 2022

📍 **Château Brane-Cantenac**, Chemin de Benqueyre, 33460 Margaux-Cantenac

MORNING

9 am - SESSION 1 - VITICULTURE | Chaired by Cornelis van Leeuwen

- ▶ **Managing nitrogen balance in cover-cropped vineyard** / *Gestion de l'alimentation azotée en vignoble enherbé*
Thibaut Verdenal | Agroscope, Pully, Switzerland
- ▶ **Description of the relationship between trunk disease expression and meteorological conditions, irrigations and physiological response in Chardonnay grapevines** / *Relations entre les maladies du bois, les conditions météorologiques, l'irrigation et la réponse physiologique chez le Chardonnay*
Florence Fontaine | Université de Reims Champagne Ardenne, Unité de Recherche Résistance Induite et Bioprotection des Plantes - RIBP 4707 / USC INRAE 1488, Reims, France
- ▶ **Cover crops in viticulture** / *Les couverts végétaux en viticulture*
Gonzaga Santesteban | Department of Agronomy, Biotechnology and Food Science, Public University of Navarra (UPNA), Pamplona, Navarra, Spain

11:30 am - Discovery tour of Château Brane-Cantenac | **12:30 am** - Lunch Buffet 

AFTERNOON

2:30 pm - SESSION 2 - ENOLOGY | Chaired by Pierre-Louis Teissedre

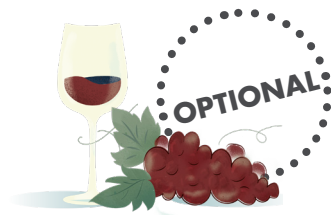
- ▶ **Sensory evaluation of the effect of anthocyanins on in-mouth perceptions** / *Analyse sensorielle de l'effet des anthocyanes sur la perception en bouche*
Maria Paissoni | Dipartimento di Scienze Agrarie, Forestali e Alimentari, Università degli Studi di Torino, Alba, Italy
- ▶ **The smoking gun of climate change in wines** / *Goût de fumée des vins : ça sent le changement climatique !*
António Graça | Sogrape, Portugal
- ▶ **Use of fumaric acid to control pH and inhibit malolactic fermentation in wines** / *Utilisation de l'acide fumarique pour contrôler le pH et inhiber la fermentation malolactique*
Antonio Morata | Escuela Técnica Superior de Ingeniería Agronómica, Alimentaria y de Biosistemas, Universidad Politécnica de Madrid, Madrid, Spain

5 pm - Wine tasting - partner wines, please bring samples!



EXTRA EVENT

DAY 2 - 17 JUNE 2022



10:30 am - Private tour of a Grand Cru Classé | Bordeaux region

 **Château Pichon Longueville Comtesse de Lalande,**  
Route des Châteaux, 33250 Pauillac

PRACTICAL INFORMATION

DAY 1: SCIENCE MEETING | Château Brane Cantenac

► Join us the day before!

A bus will bring you from the Institut des sciences de la vigne et du vin (210 Chemin de Leyssotte, 33140 Villenave-d'Ornon) to the Hôtel Relais de Margaux (5 Route de l'Île Vincent, 33460 Margaux) for dinner and night.

BUS DEPARTURE: June, 15 at 4:30 pm, ISVV → Hôtel Relais de Margaux

► Go to Château Brane Cantenac

A bus will bring you from the Hôtel Relais de Margaux to the Château Brane Cantenac (Chemin de Benqueyre, 33460 Margaux-Cantenac) in the morning.

BUS DEPARTURE: June, 16 at 8:15 am, Hôtel Relais de Margaux → Château Brane Cantenac

► After the Science meeting

A bus will bring you from the Château Brane Cantenac to the Hôtel Relais de Margaux for dinner and night.

BUS DEPARTURE: June, 16 at 7pm, Château Brane Cantenac → Hôtel Relais de Margaux

DAY 2: PRIVATE TOUR | Château Pichon Longueville Comtesse de Lalande

► Go to Château Pichon Longueville Comtesse de Lalande

A bus will bring you from the Hôtel Relais de Margaux to the Château Pichon Longueville Comtesse de Lalande (Route des Châteaux, 33250 Pauillac).

BUS DEPARTURE: June, 17 at 10:15 am, Hôtel Relais de Margaux → Château Pichon Longueville Comtesse de Lalande

► Go back to Villenave d'Ornon

After the private tour of the Château Pichon Longueville Comtesse de Lalande a bus will bring you back to the Institut des sciences de la vigne et du vin (ISVV).

Estimated time of arrival at the ISVV: 3pm at the latest.

Contacts: Julien Dumercq | jdumercq@ives-openscience.eu - +33 7 49 03 67 07
and Claire Guyot | cguyot@ives-openscience.eu - +33 7 81 69 51 47

Academic members



Private and institutional partners

Atelier Melka | Bodem Bodegas | Bureau National Interprofessionnel du Cognac | Catena Institute of wine | Cain Vineyard & Winery | Château Beychevelle | Château Brane-Cantenac | Château Cheval Blanc | Château d'Yquem | Château Figeac | Château Lafite Rothschild | Château Latour | Château Montrose | Château Mouton Rothschild | Comité Interprofessionnel du Vin de Champagne | Comité National des Interprofessions des Vins à appellation d'origine et à indication géographique | Conseil Interprofessionnel du Vin de Bordeaux | Dalla Valle Vineyards | DIAM Bouchage | Domaine Louis Latour | E. & J. Gallo Winery | Hennessy | Institut Français de la Vigne et du Vin | Laffort | Lallemant Oenology | Moët Hennessy | Napa Valley Vintners | Opus One | Paradigm Winery | Pétrus | Rdv Vineyards | Rotkäppchen-Mumm Sektkellereien | Silverado Farming Co | Tonnellerie Sylvain | Trisaetum winery

HIGH VISIBILITY PARTNERS | Moët Hennessy | Sogrape | WineHunter Hub

Members and partners as of May 2022

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