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UNIÓN EUROPEA  
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Matinée Technique: Les cépages oubliés des Pyrénées

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# Caractéristiques œnologiques et gustatives des cépages oubliés

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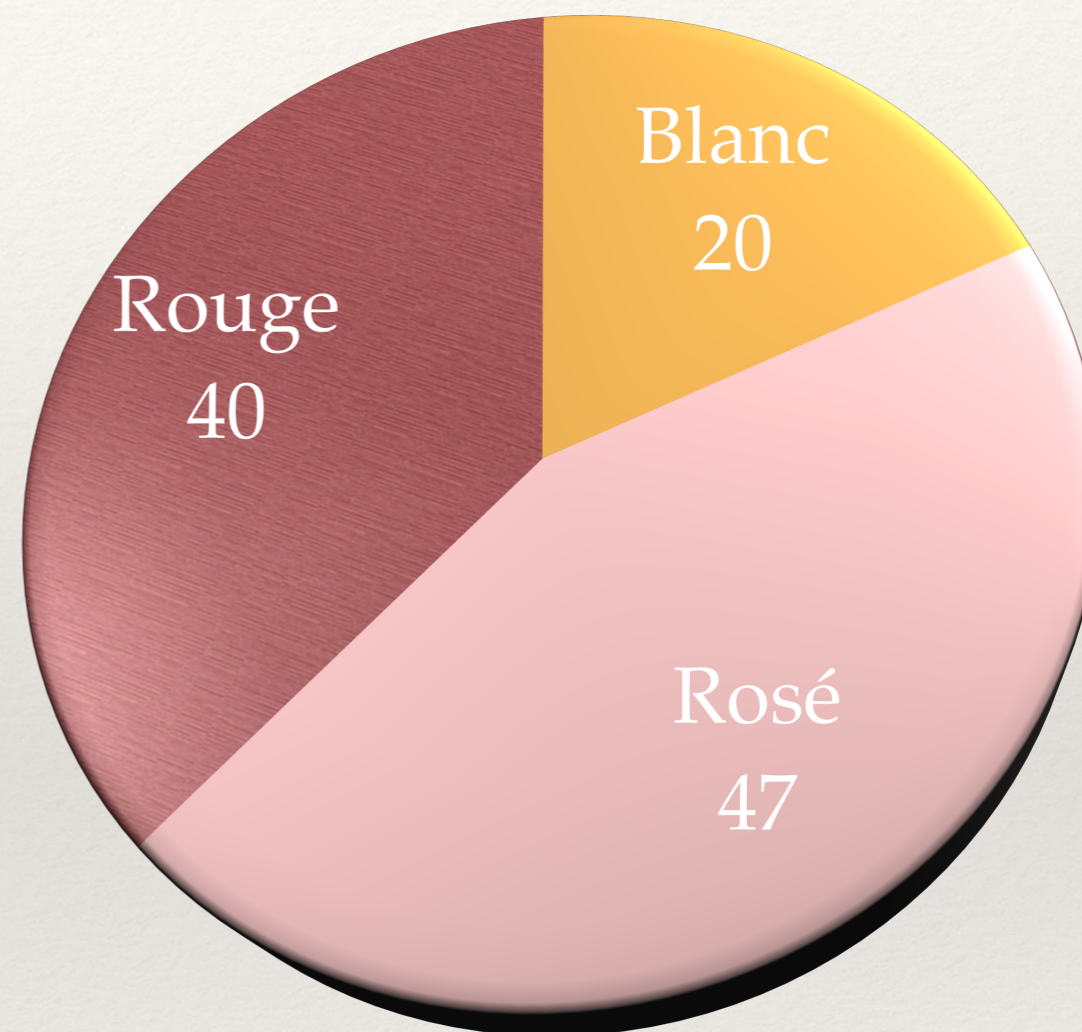
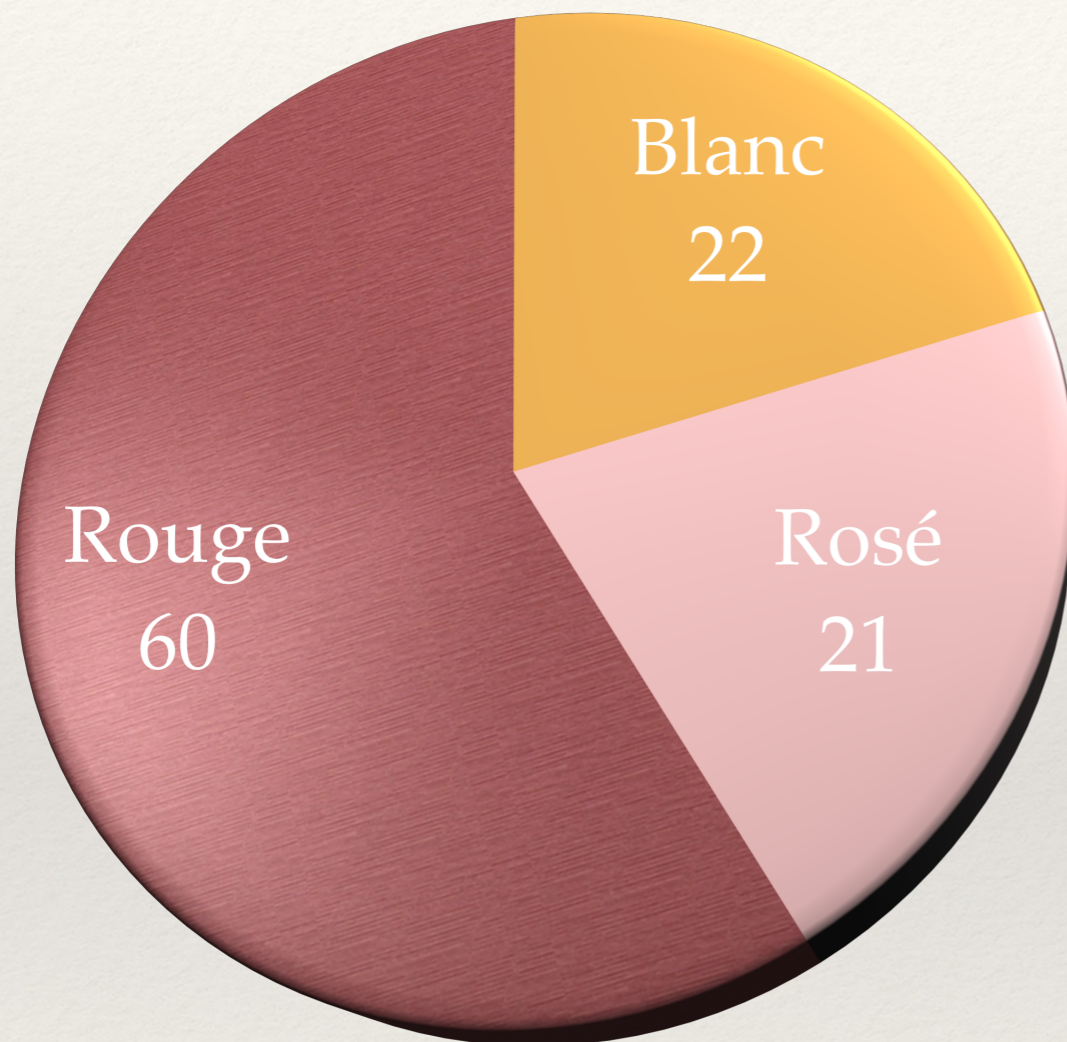
# Sommaire

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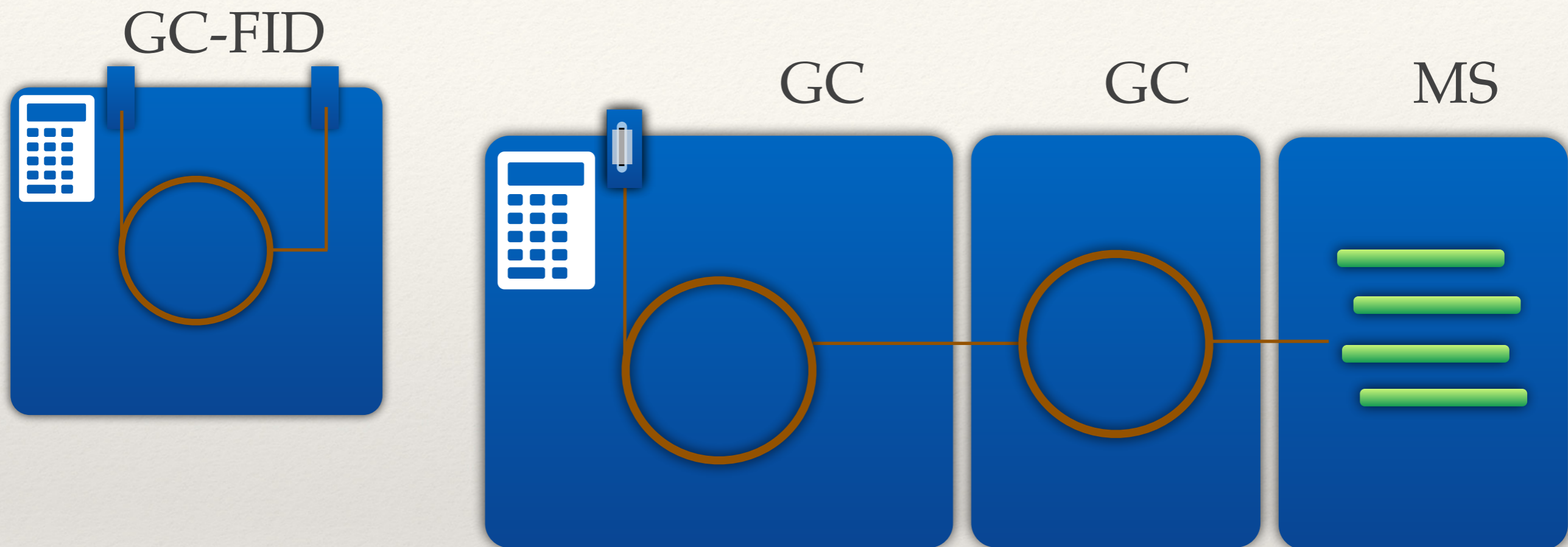
1. L'arome variétal du vin

2. Particularités aromatiques des cépages Pyrénéens

# Vins élaborés



# Analyses



4 méthodes d'analyse

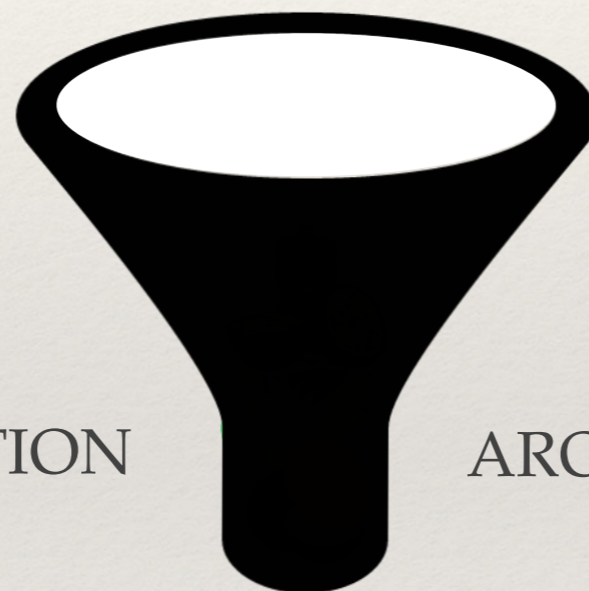
78 composés analysés

Concentrations de l'ordre du **mg/L** au **ng/L**

# Tri des données



>16.000 données



SEUIL DE PERCEPTION

AROME D'ORIGINE VARIÉTALE

# L'arome variétal

Alkylméthoxyypyrazines



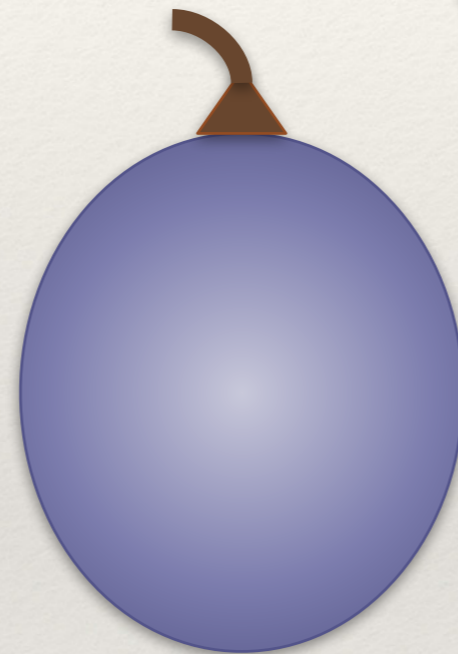
Sesquiterpènes:  
rotundone



Acides hydroxycinnamiques:  
cinnamate, phénols



Précurseurs de VSCs:  
H<sub>2</sub>S, MeSH, DMS



aroma

Terpènes: linalol, géraniol,  
oxide de rose,..  
Norisoprénoides: TDN,  
β-damascénone,...



aroma

Conjugués au S:  
4-méthyl-4-mercaptopentanone  
3-mercaptohexanol (+acétate)

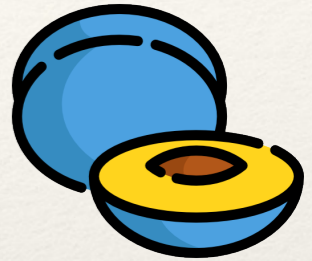
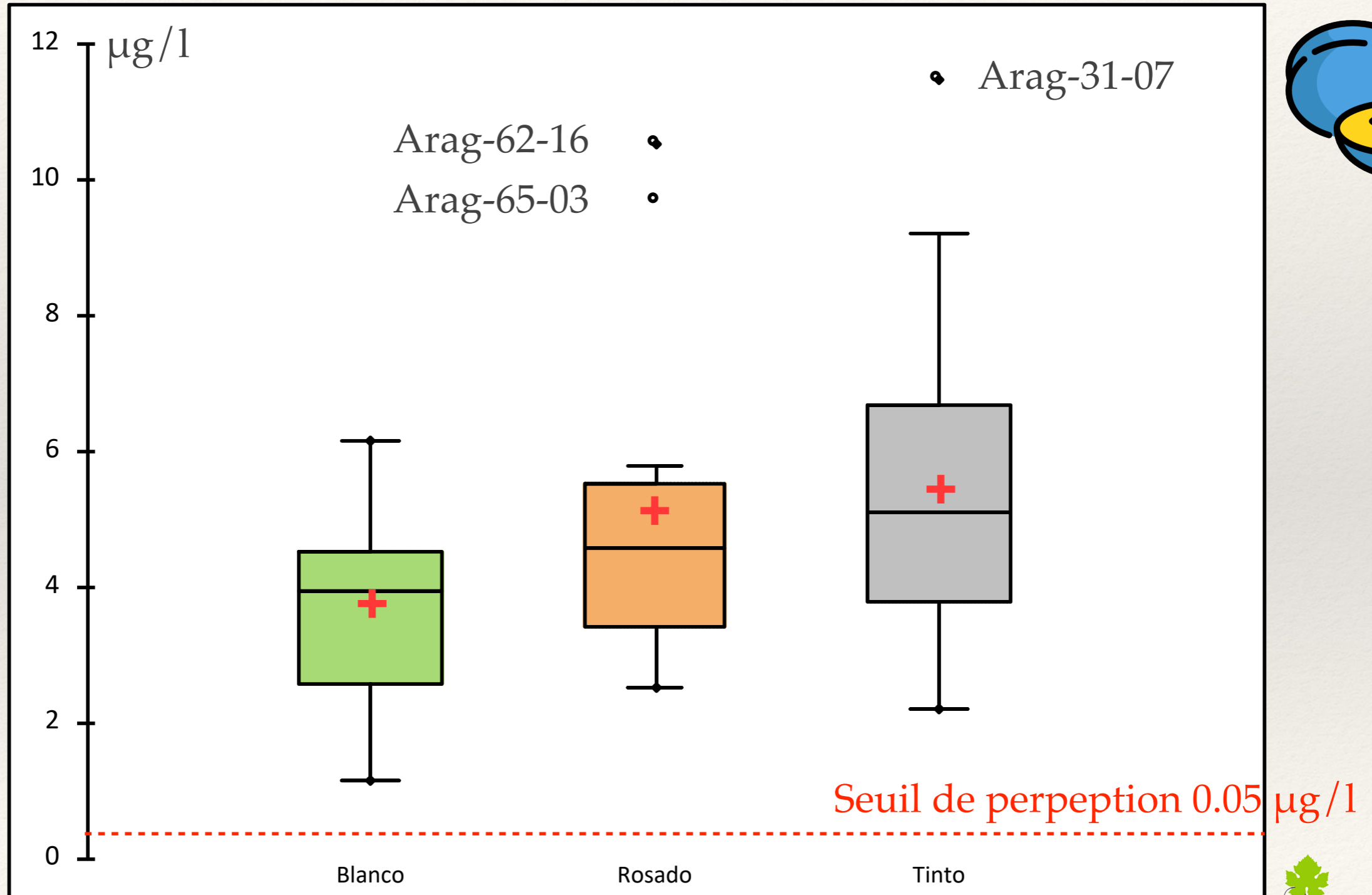


Profil d'acides aminés et  
d'acides gras:  
Influence sur l'arome fermentatif



# Particularités aromatiques des cépages étudiés

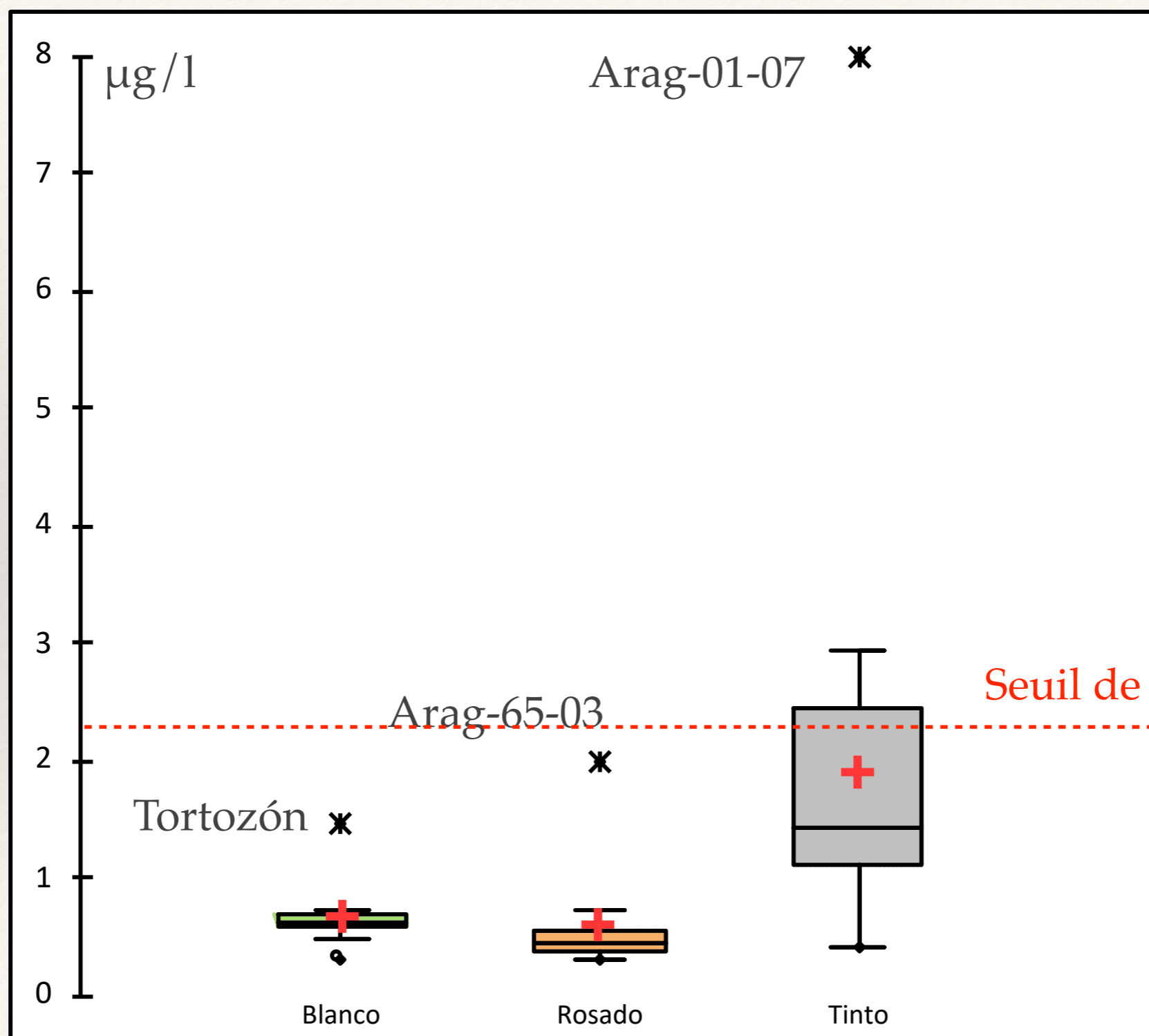
# $\beta$ -damascénone





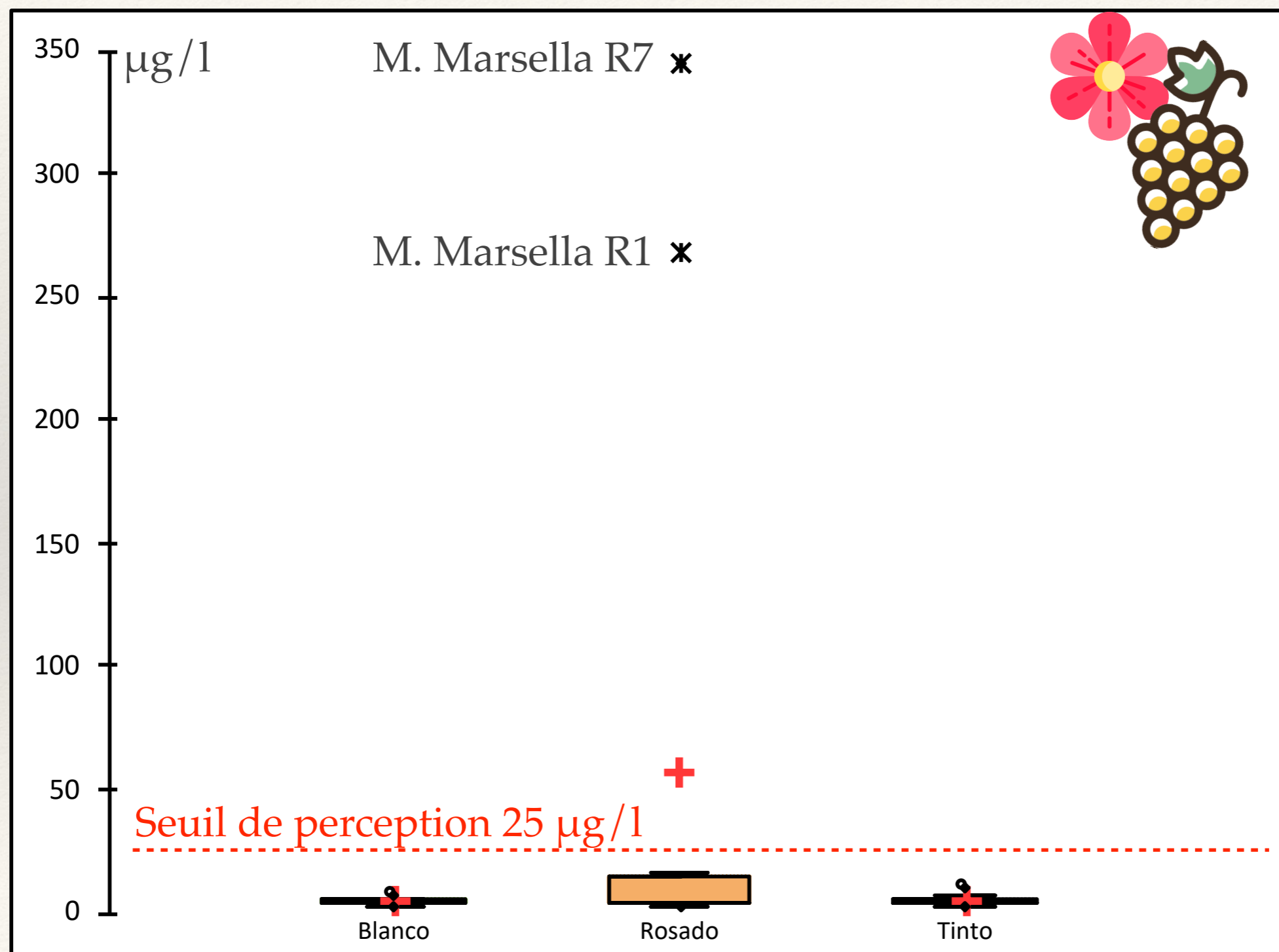
# TDN

Riesling joven

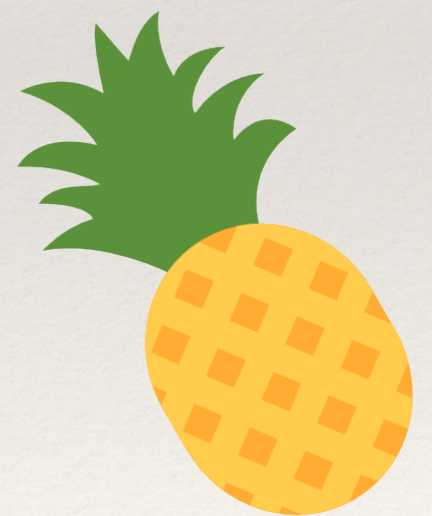
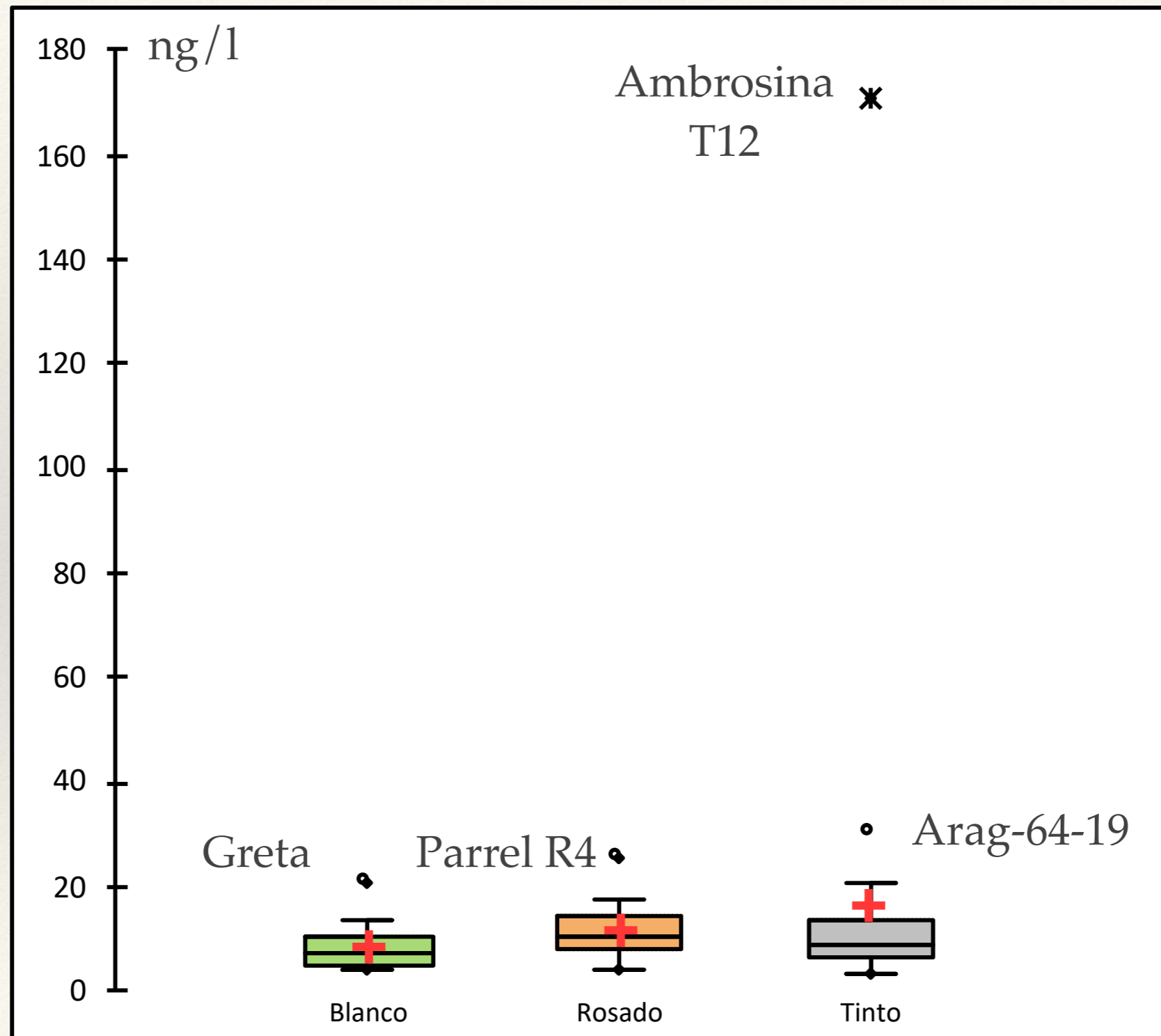


Seuil de perception 2.3 µg/l

# Linalol

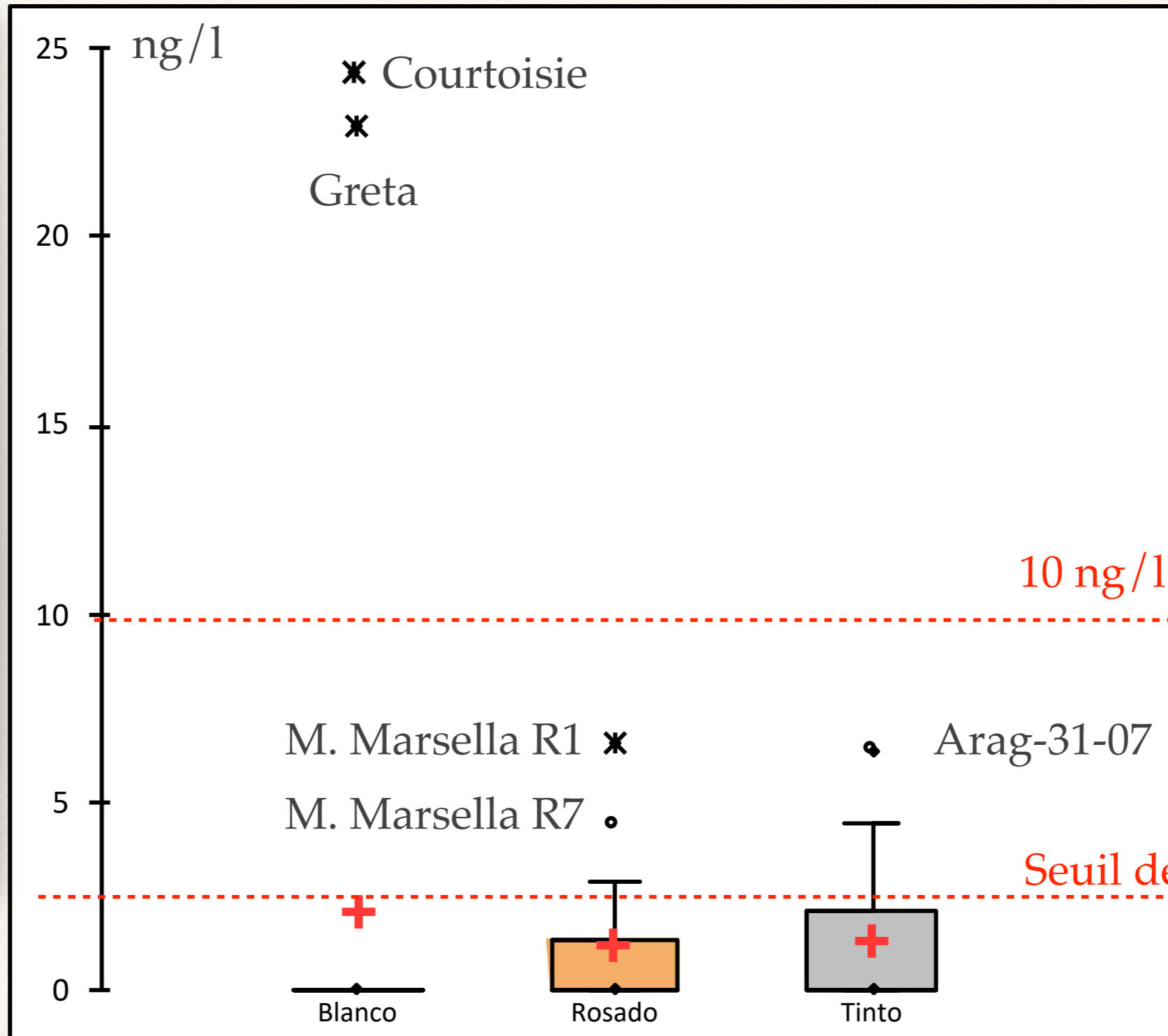


# 2-furfurylthiol



# 4-méthyl-4-mercapto-2-pentanone

Sauvignon blanc



Buis

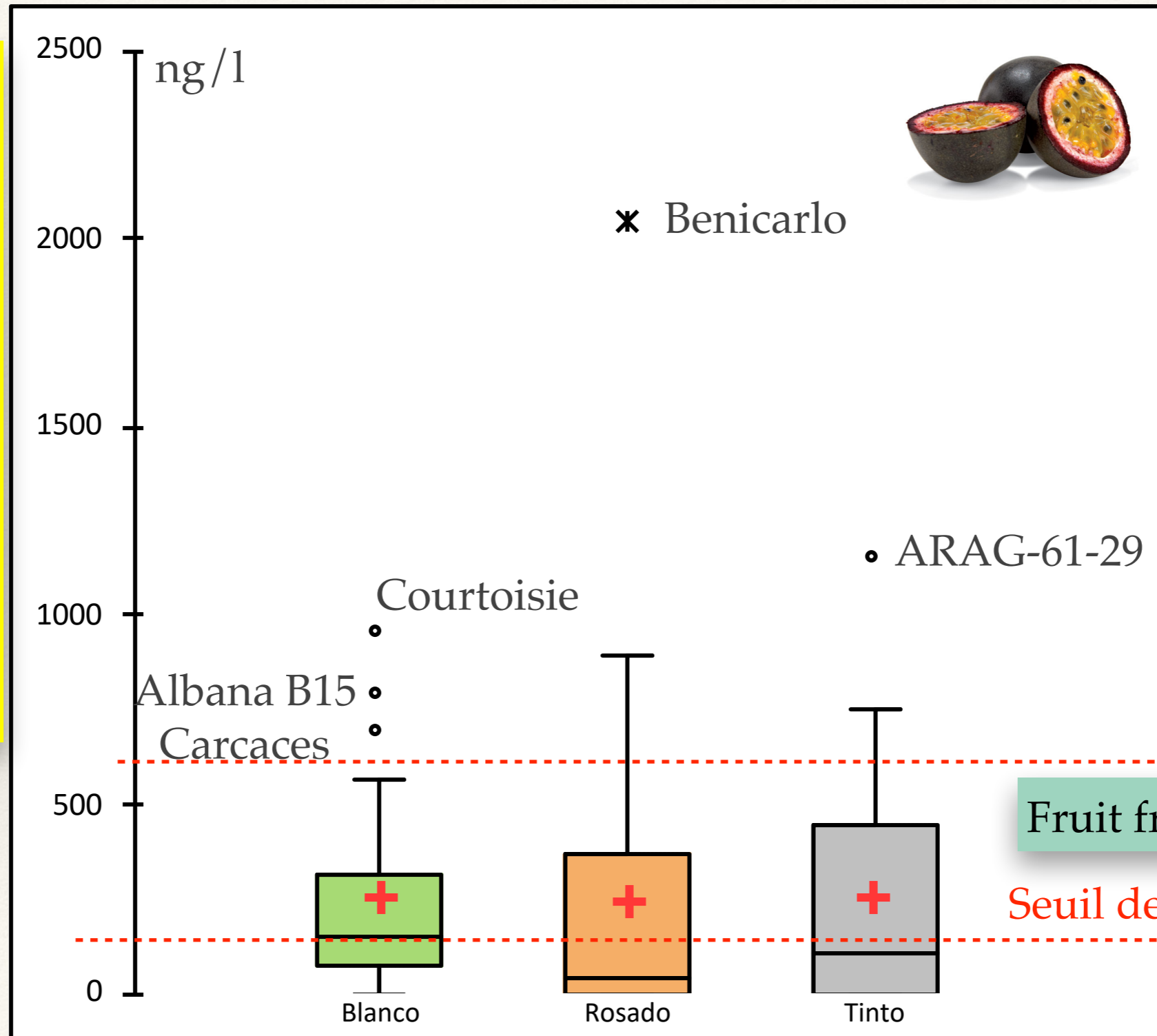
Fruit frais

10 ng/l

Seuil de perception 2 ng/l

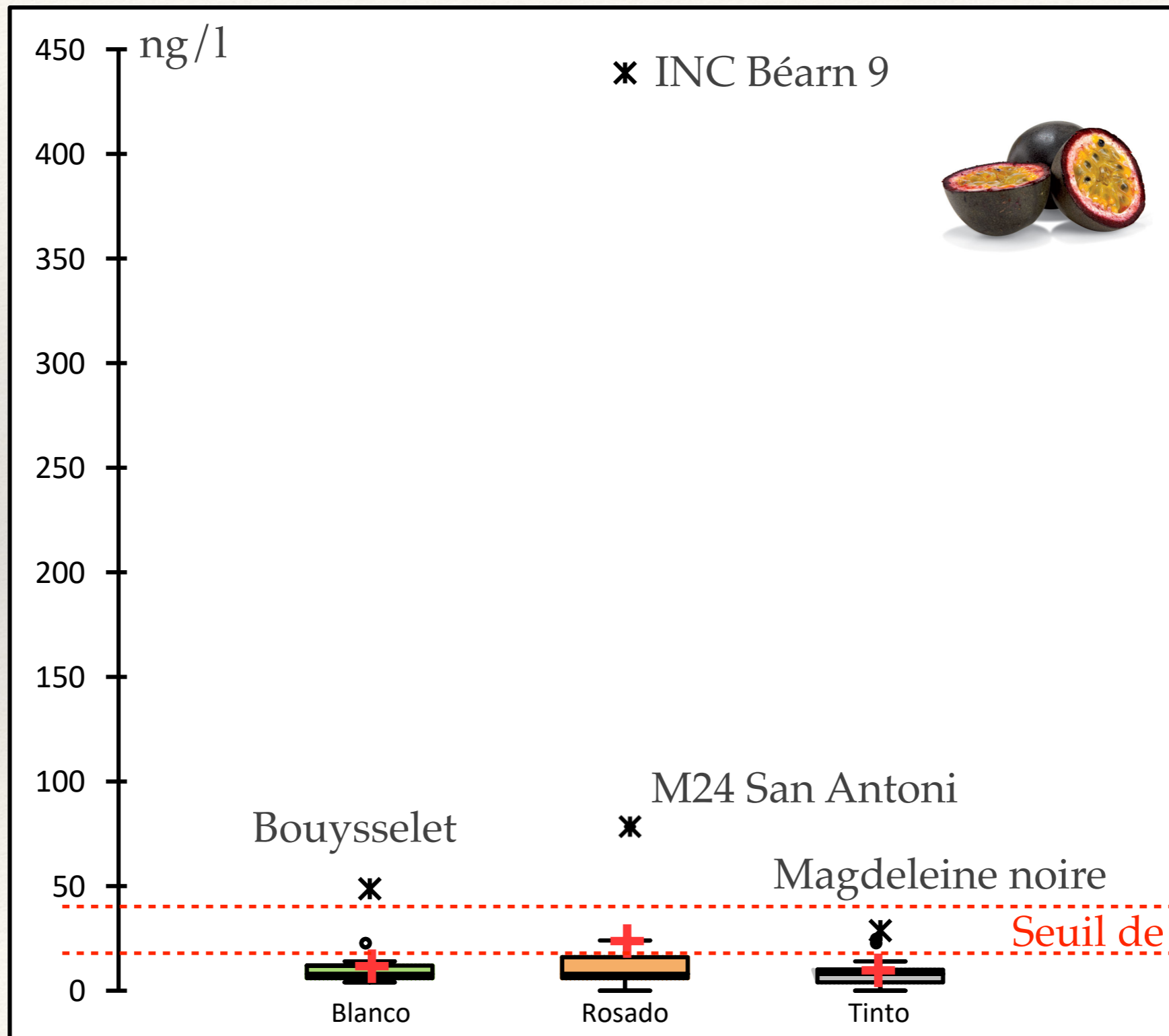
# 3-mercaptohexanol

Sauvignon blanc

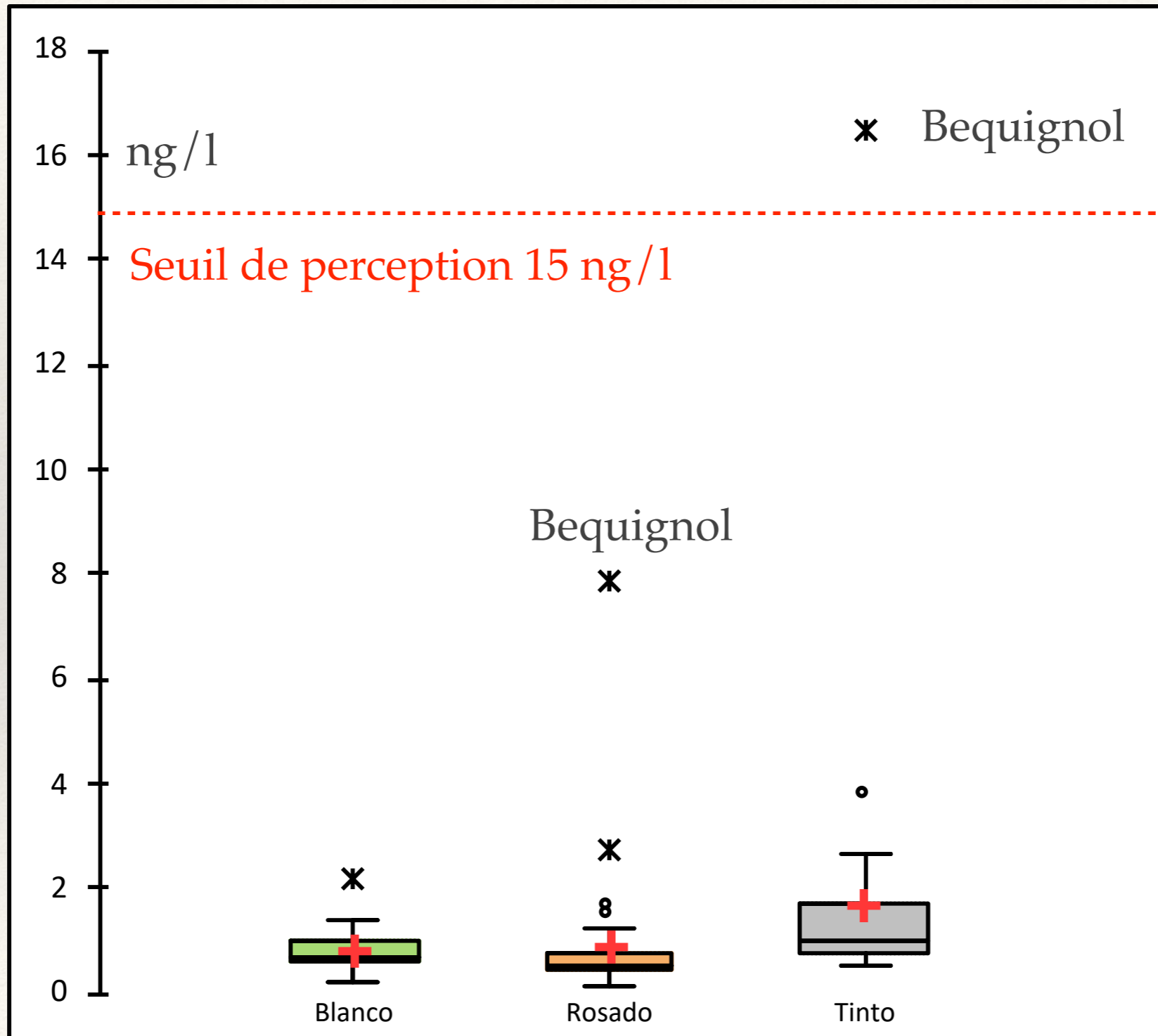
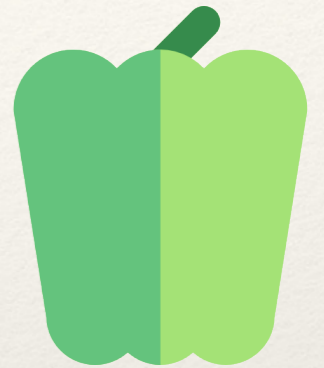


# Acétate de mercaptohexyle

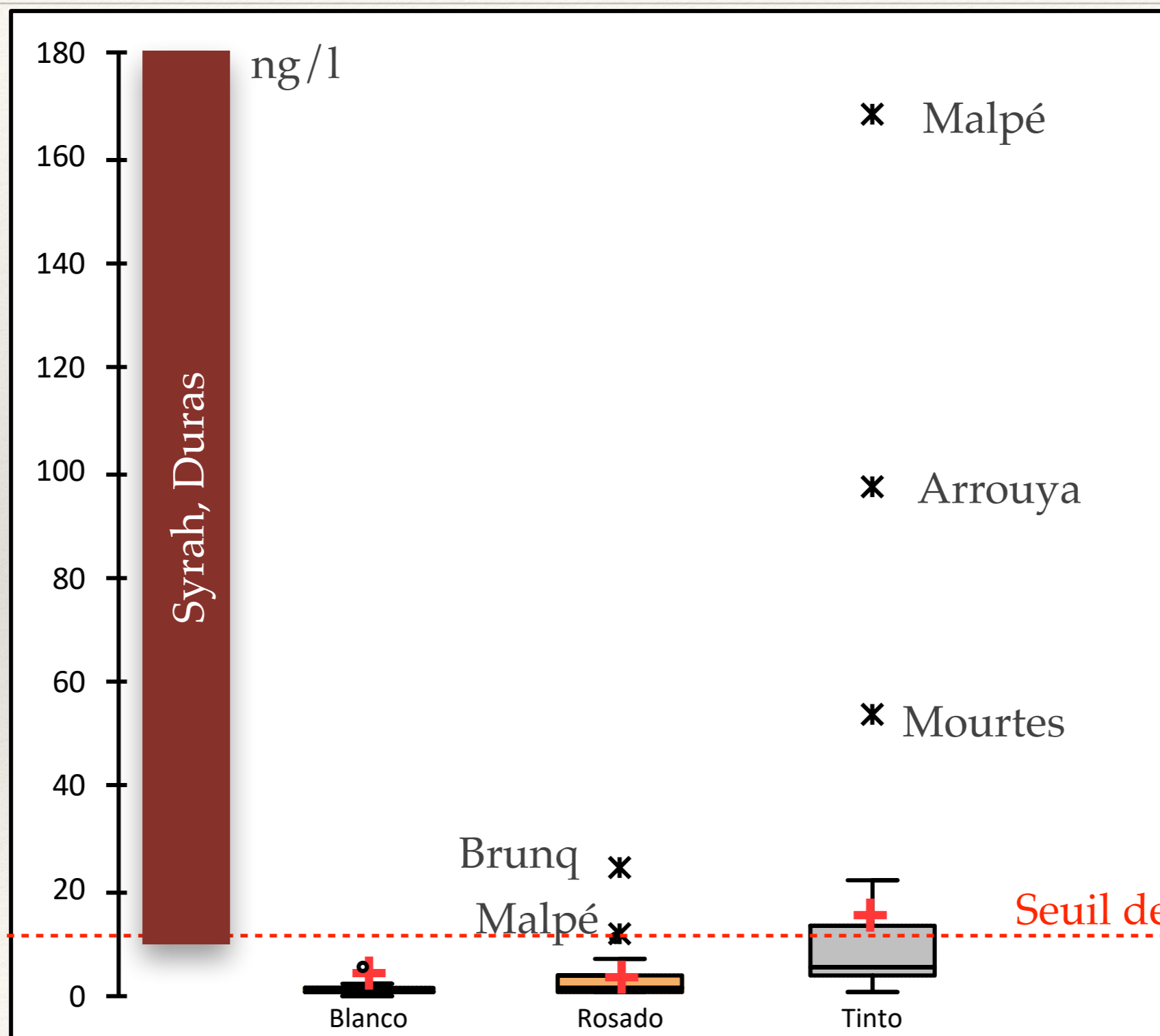
Sauvignon blanc (NZ)



# Isobutylméthoxyypyrazine



# Rotundone



\* Malpé

\* Arrouya

\* Mourtes

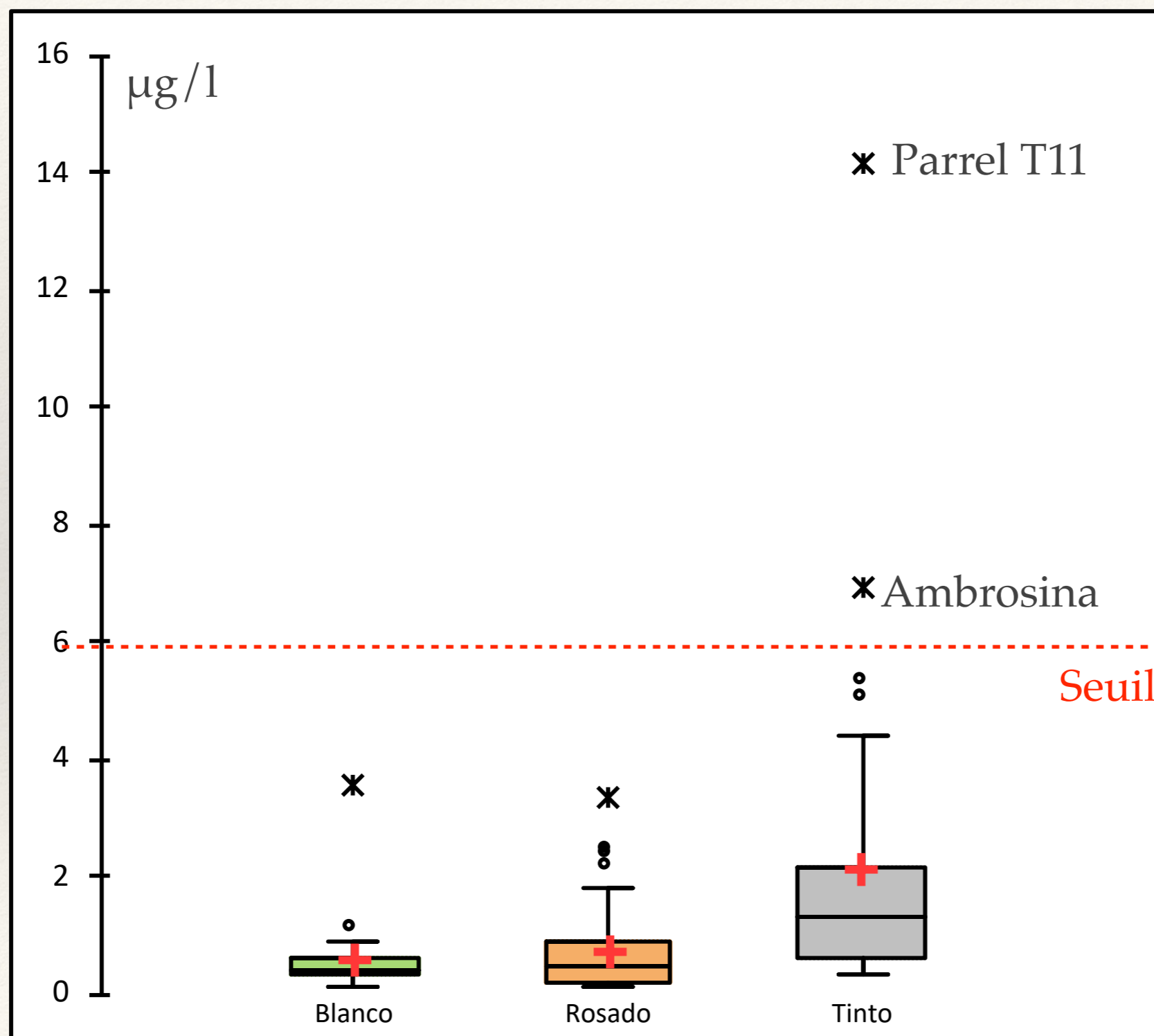
Brunq \*

Malpé \*



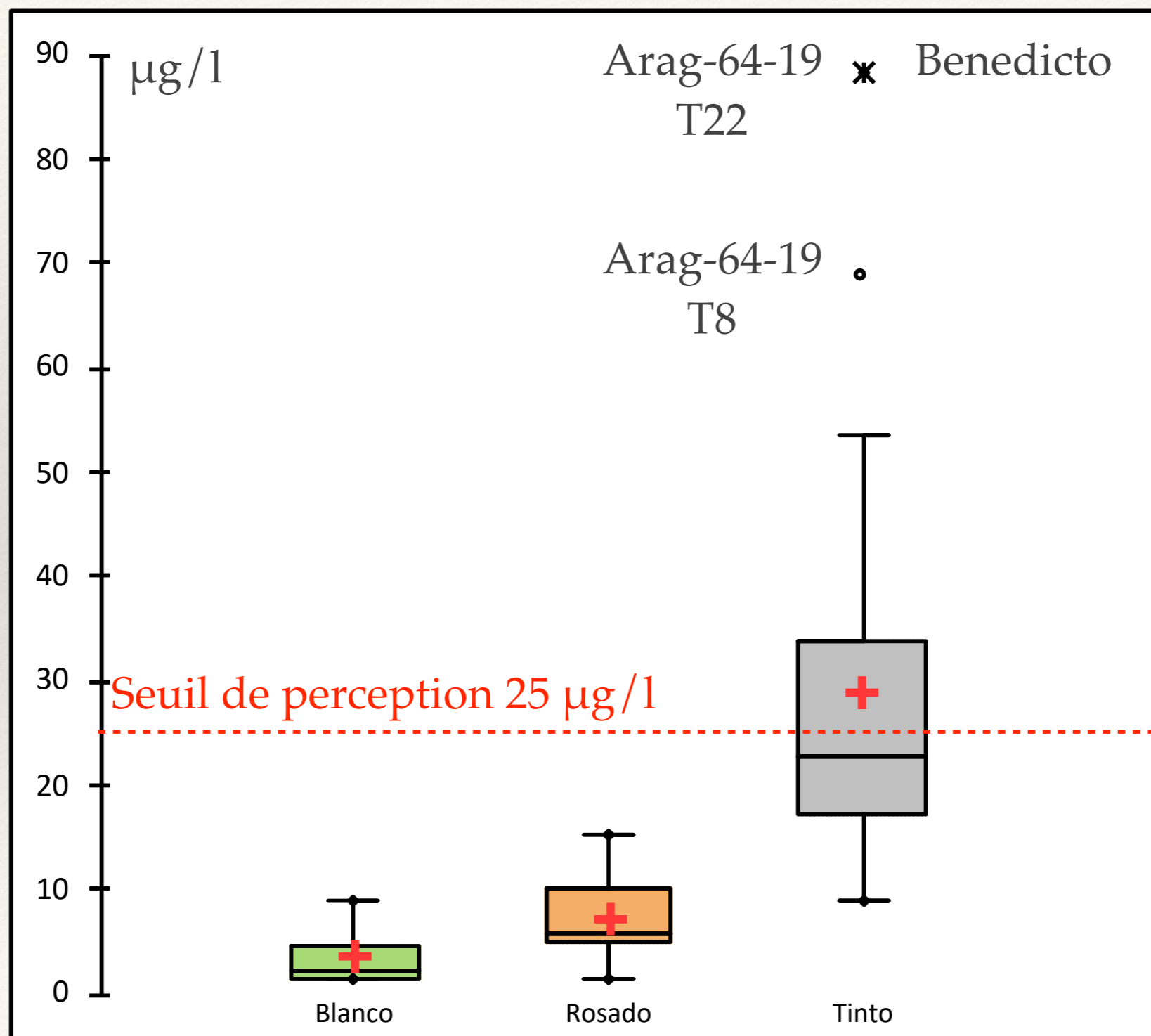


# Eugénol

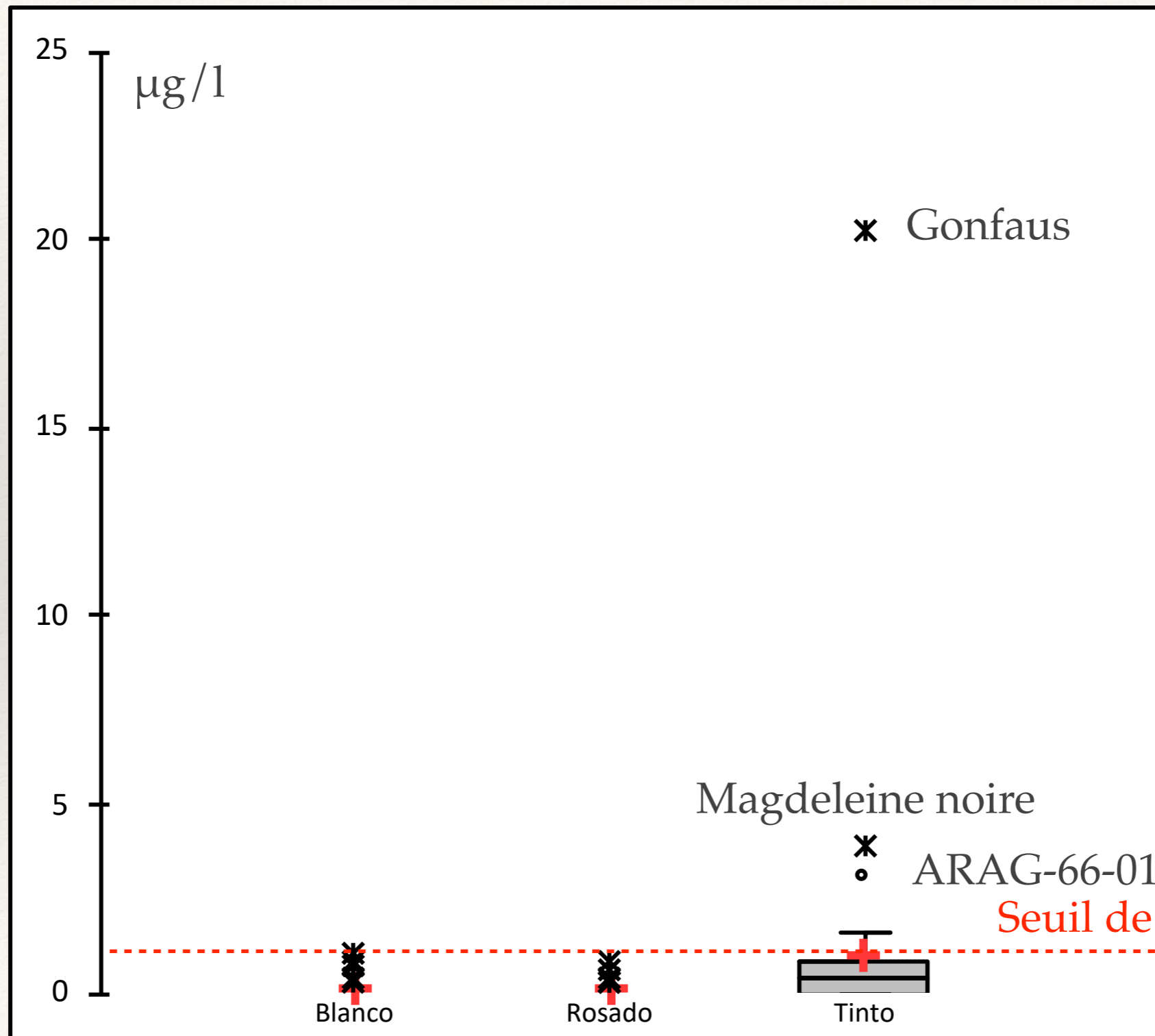


Seuil de perception 6 µg/l

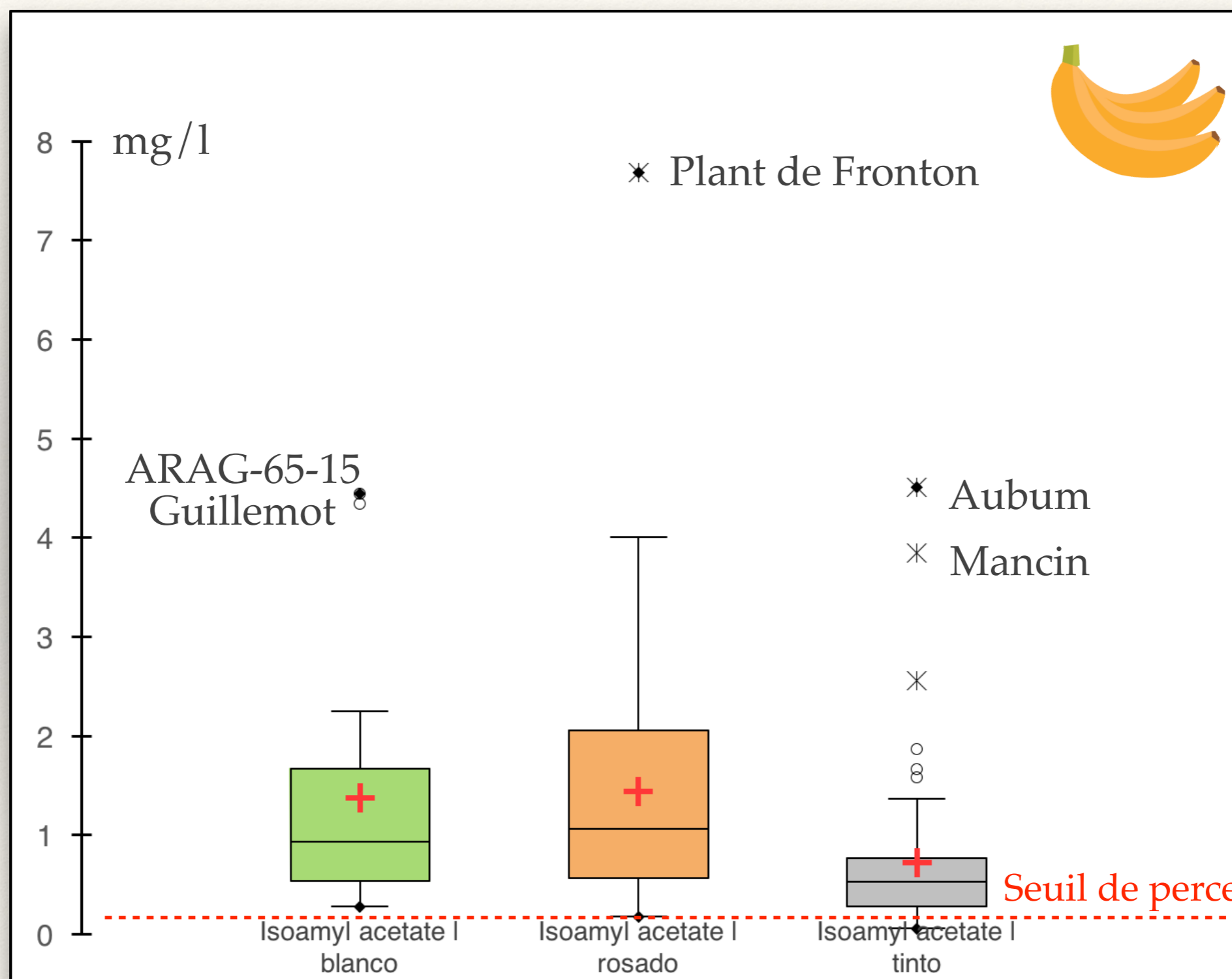
# $\gamma$ -nonalactone



# Cinnamate d'éthyle



# Acétate d'isoamyle



# Résumé

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- ❖ Caractérisation des profils aromatiques de ~100 cépages minoritaires et peu connus
- ❖ Identification de cépages donnant des vins aux profils aromatiques différenciables
- ❖ La typicité aromatique d'un cépage n'est pas uniquement due aux précurseurs traditionnels



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