

Wine polyphenol and aroma interactions

Interactions between polyphenols and aromas in wine: chemical and sensorial studies

ABSTRACT

Résumé du projet et objet de la convention The aim of this study is to identify physico-chemical reactions between polyphenols and aromas in wine, and assess the impact on their perception.

Year: 2016 Project number: 1502-305 Type of funding: AAP Project type: AAP MOBILITE Research units in the network: Start date: 2017-02-01 End date: 2017-05-31 Flagship project: no

Project leader : Cédric Saucier Project leader's institution : UM Project leader's RU : SPO

Budget allocated : 19980 € Total budget allocated (including co-financing) : 19980 € Funding : Labex