

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