

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: 2015

Project number : 1502-305 **Type of funding :** AAP MOBILITE

Project type: AAP

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