

LES THIOLS VARIETAUX:

Point sur les voies de biogénèse et incidence des itinéraires de production et d'élaboration



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COOPERACIÓN TERRITORIAL
2007-2013

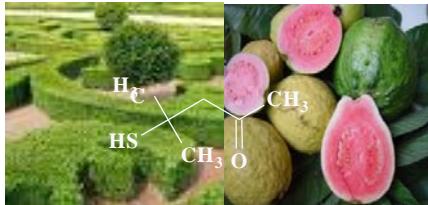
*Invirtiendo en nuestro futuro
Investir dans notre avenir*



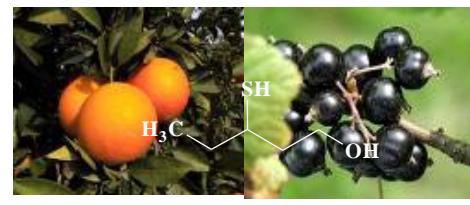


Contribution of varietal thiols to wine aroma

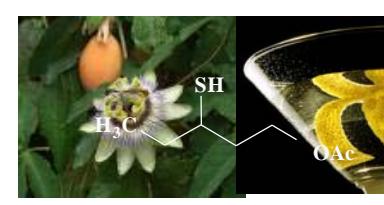
- 3 varietal thiols have been identified as key aroma compounds



4-mercaptop-4-methylpentan-2-one
0,8 ng/L



3-mercaptophexan-1-ol
60 ng/L

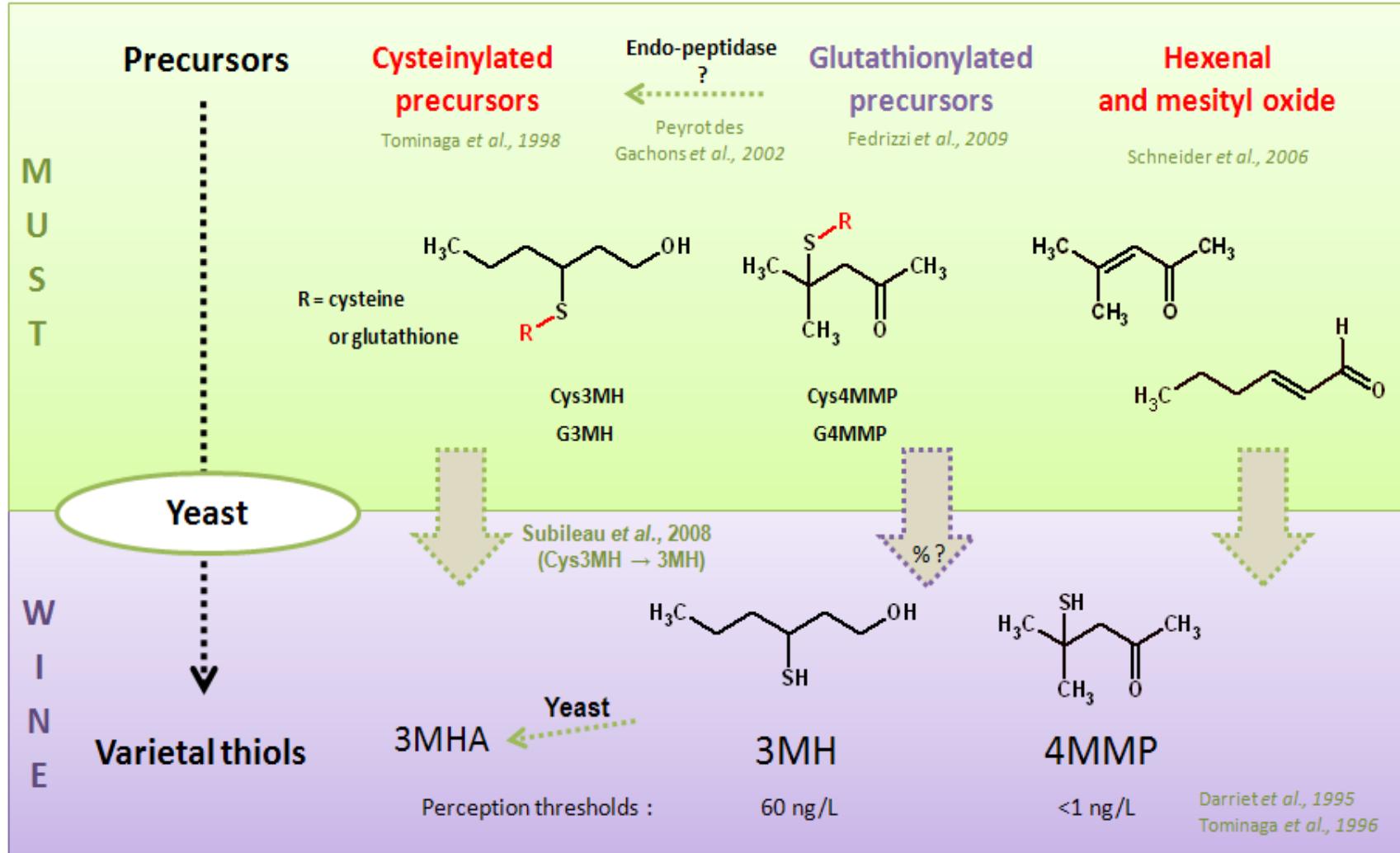


3-mercaptophexyl acetate
4 ng/L

- Occurrence in several white, rosé and some red wines :
 - ✓ Sauvignon, Colombard, Petite Arvine, Manseng, Muscadet,...
 - ✓ Grenache, Syrah, Merlot and Cabernet,



State of the art : thiols biogenesis in wine





Levels of thiol precursors in grapes ($\mu\text{g/L}$)

refs	variety	3MH precursors		4MMP precursors	
		Cys	G	Cys	G
Dubourdieu <i>and coll.</i> , 2000	SB	20 - 100	-	0. 2- 2.5	-
Frey <i>and coll.</i> , 2008	Petite Arvine	30 - 85	-	-	-
Schneider <i>and coll.</i> , 2008	SB	11-35	-	-	-
Dubourdieu <i>and coll.</i> , 2010	SB et Semillon	4-80 ^(a) 520 – 2000 ^(b)	-	-	-
Jeffery <i>and coll.</i> , 2010	Various	10 - 55	140 - 640	-	-
Suzuki <i>and coll.</i> , 2010	Koshu	22 - 50	6 - 18	-	-
Schneider <i>and coll.</i> , 2010	Various	6 - 130	1 - 10	3 - 20	0.2 - 1



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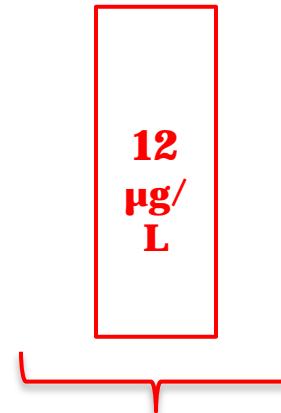
G3MH a precursor of 3MH ?

- Synthetic must



Spiking of G3MH d₂/d₃
in synthetic must at
laboratory scale

- Sauvignon Blanc must



Spiking of G3MH d₂/d₃
in Sauvignon Blanc must
at laboratory scale

Alcoholic fermentation (yeast strain: VIN13)



Production of labeled 3MH in resulting wines ?

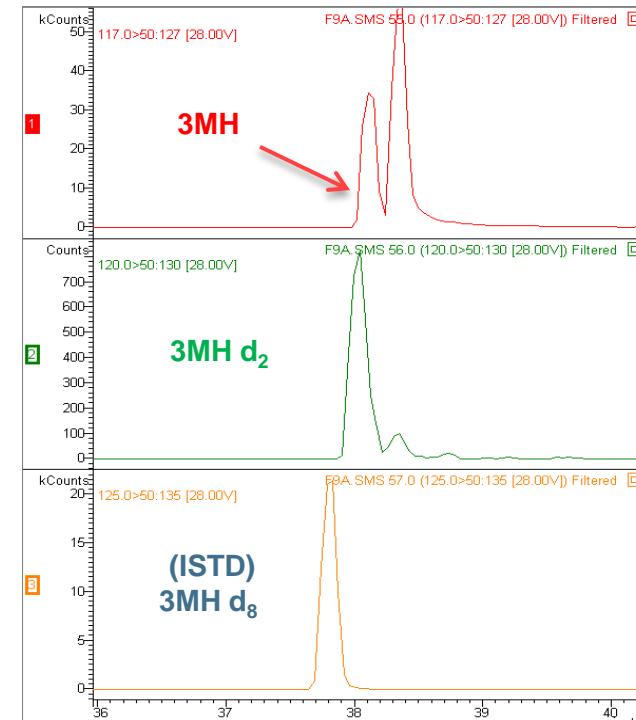
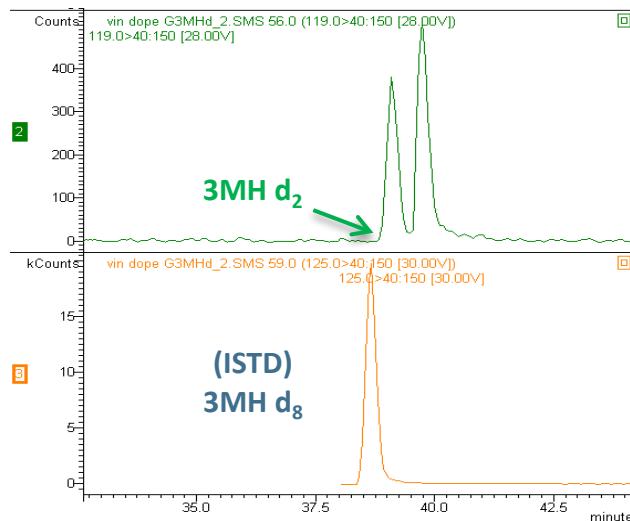


G3MH a precursor of 3MH ?

- Analysis of resulting wines by GC-MS/MS :

Sauvignon Blanc wines

Synthetic wines



Formal proof of relationship between G3MH and 3MH

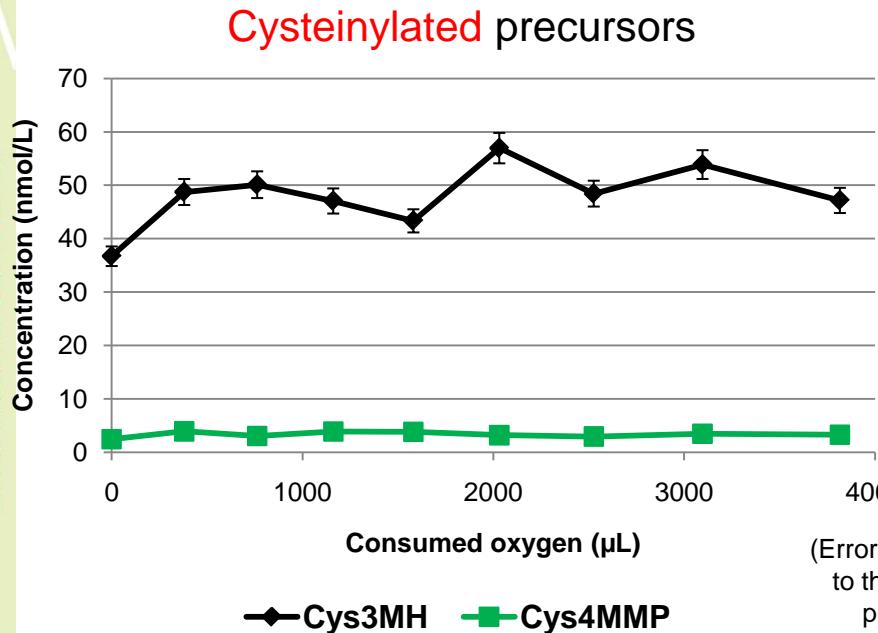
(Roland *et al.*, 2010, Food Chem., 121, 847-855)



LES THIOLS VARIETAUX

REMI SCHNEIDER
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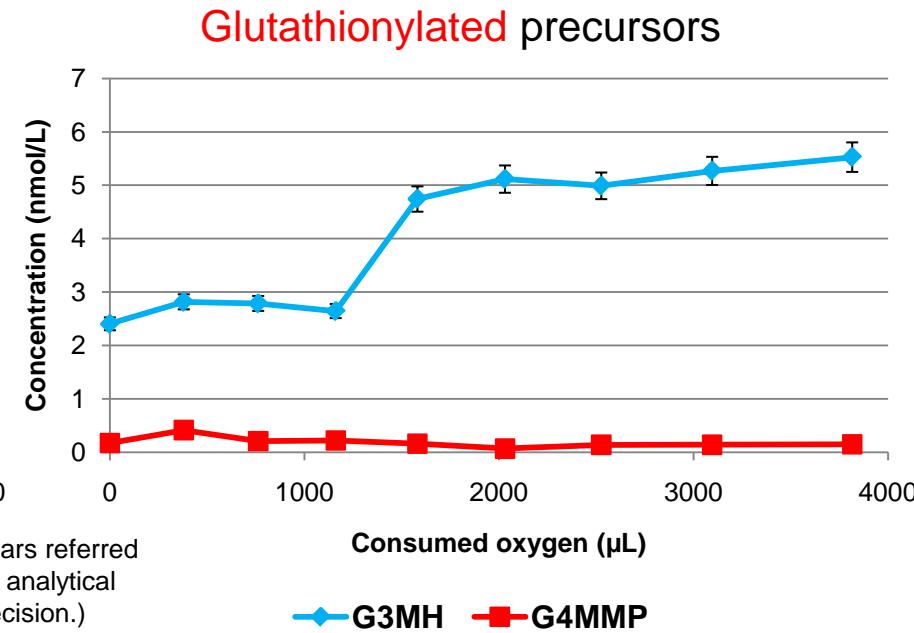
G3MH as a varietal and pre-fermentative aroma precursor



(Error bars referred
to the analytical
precision.)
 $n=3$

No influence of oxygen on
cysteinylated precursor

**Thioether bond stable under
oxidative conditions**



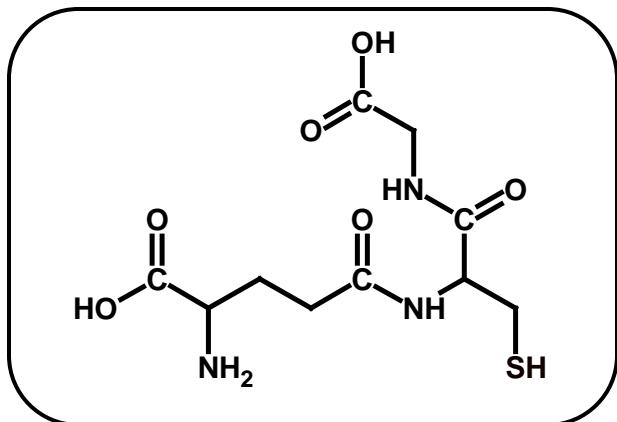
No influence of oxygen on G4MMP

**Huge production of G3MH
(+140%)**

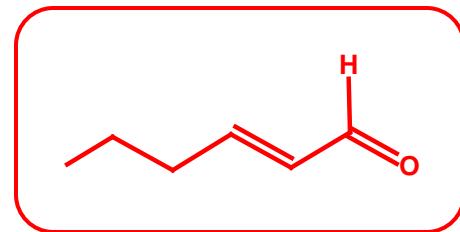
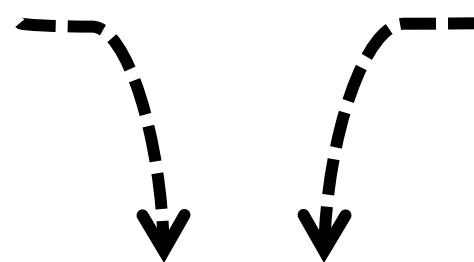
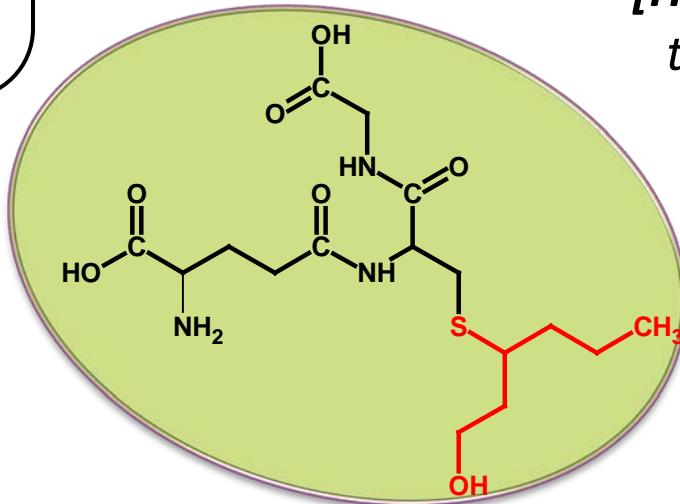
Roland et al., 2010, J. Agric. Food Chem., 58, (7), 4406-4413



Hypothesis of G3MH formation during winemaking



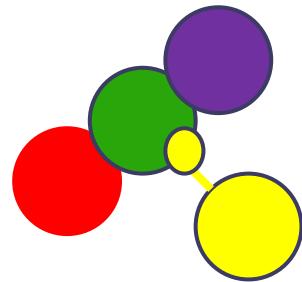
GSH extracted from berries at the beginning of the crushing



[Hexenal] increases at the end of crushing

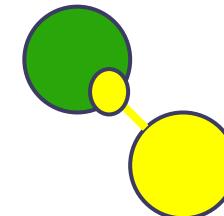


Relationships between the precursors ?



Glutathionylated conjugates

Fedrizzi et al, 2010
Roland et al, 2010



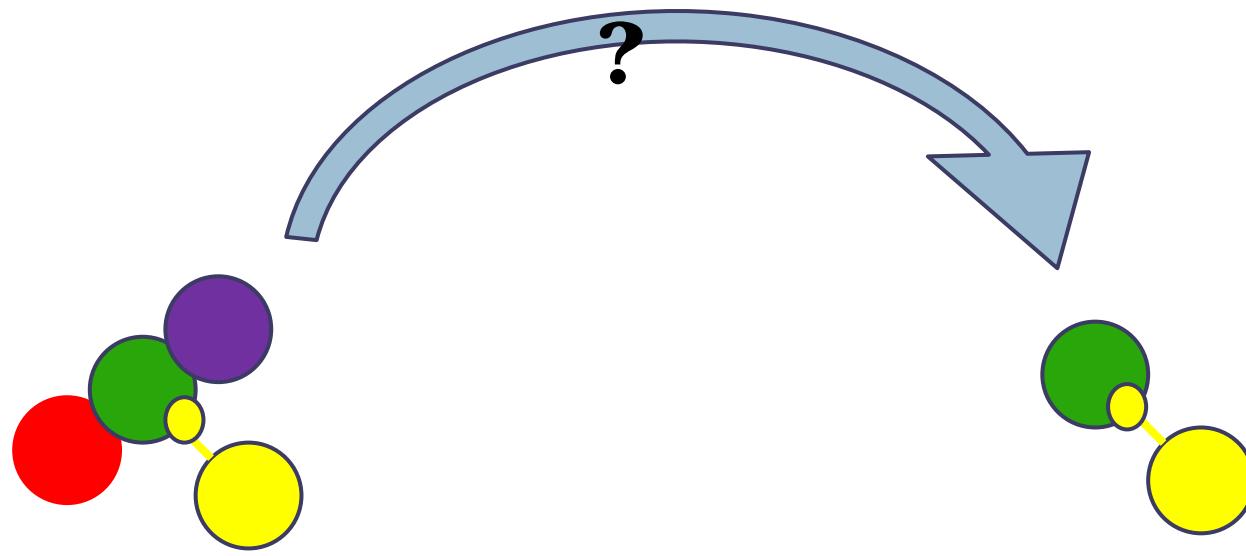
Cysteinylated conjugates

Tominaga et al, 1998



Relationships between the precursors ?

Peyrot des Gachons et al, 2002



Glutathionylated conjugates

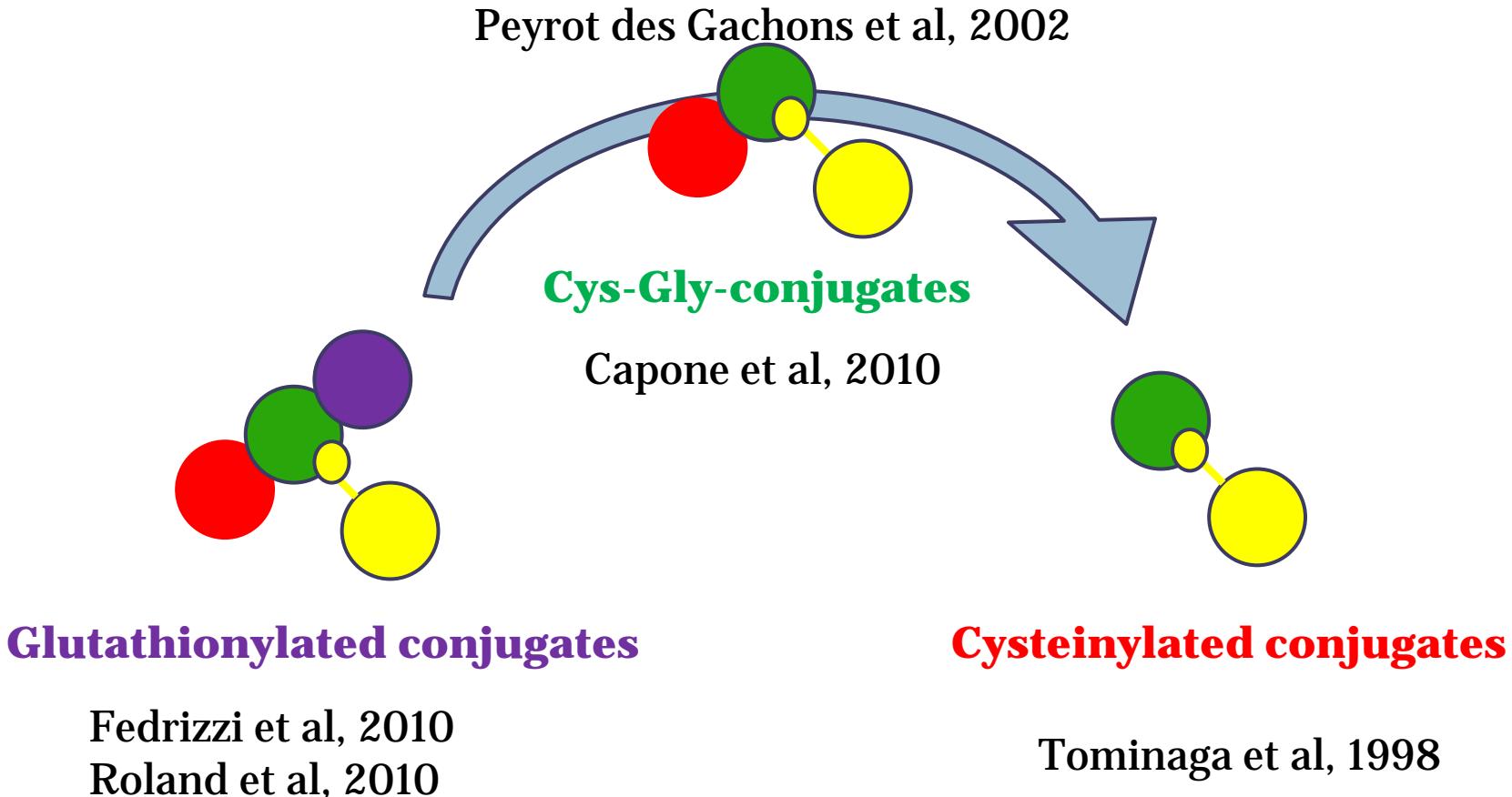
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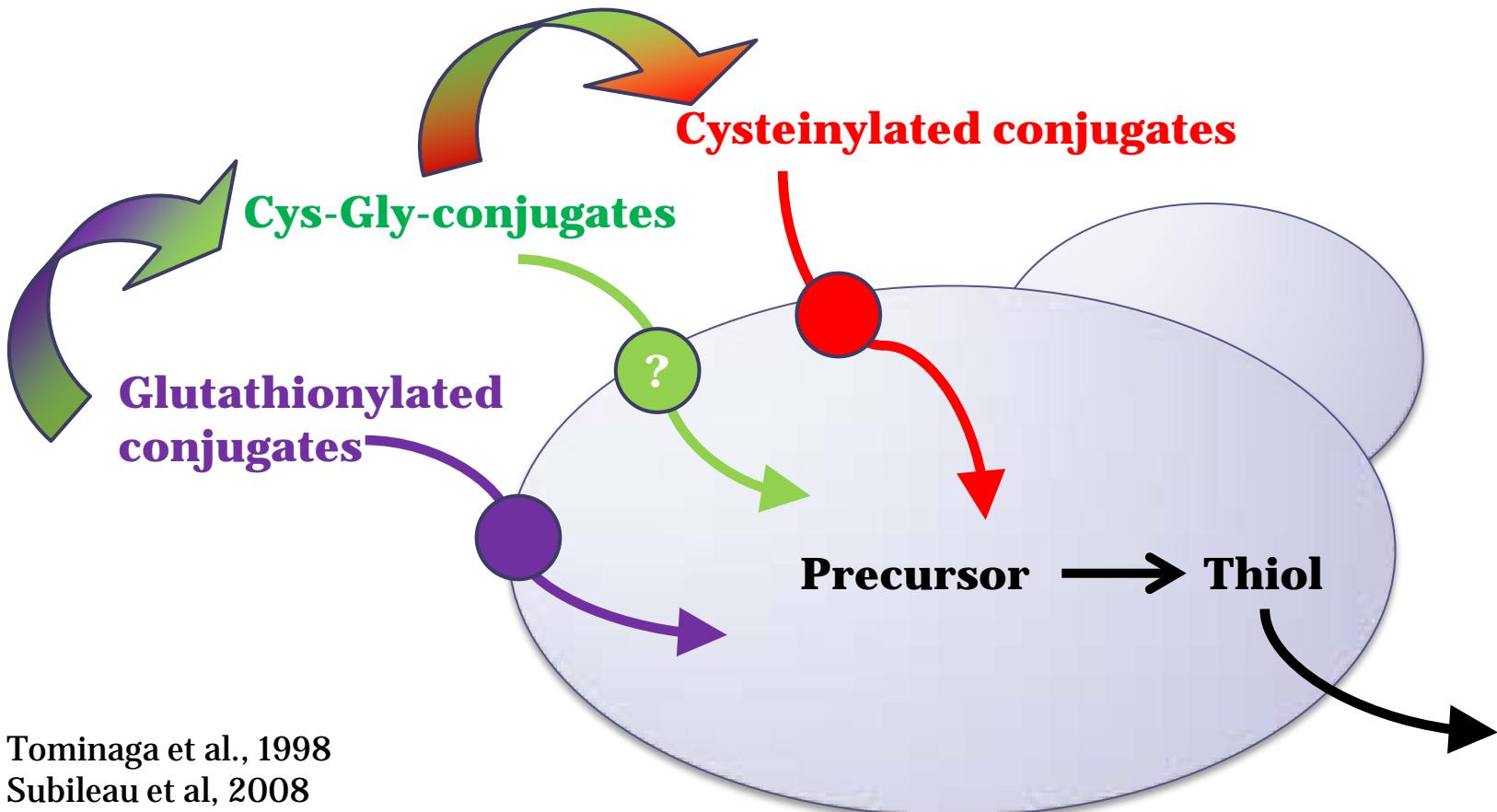


Relationships between the precursors ?





Which kind of conversion for G-precursors ?

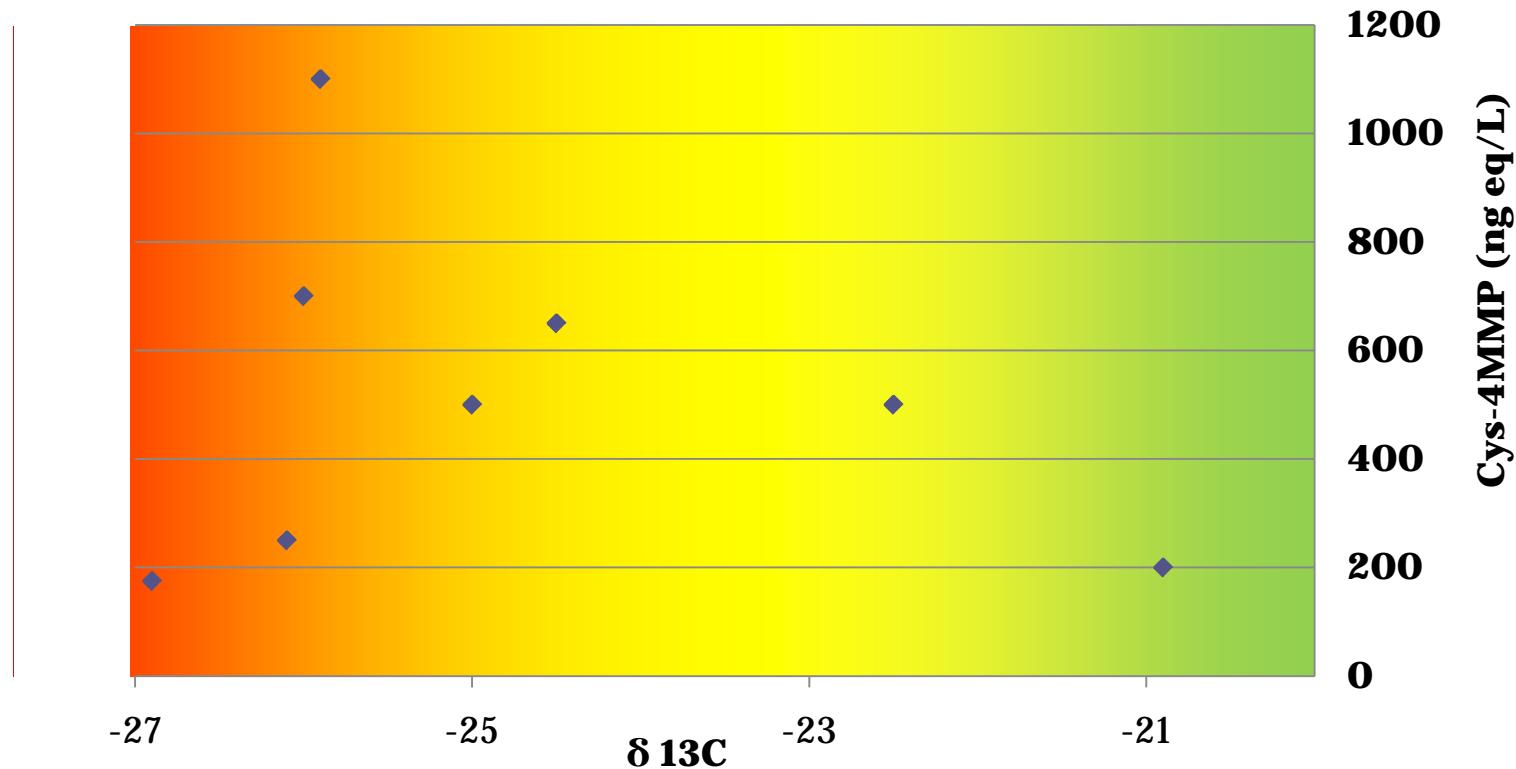


Tominaga et al., 1998
Subileau et al, 2008
Roland et al., 2010
Capone et al., 2010



Key factors of management for grapegrowners (1/3)

✓ Water status

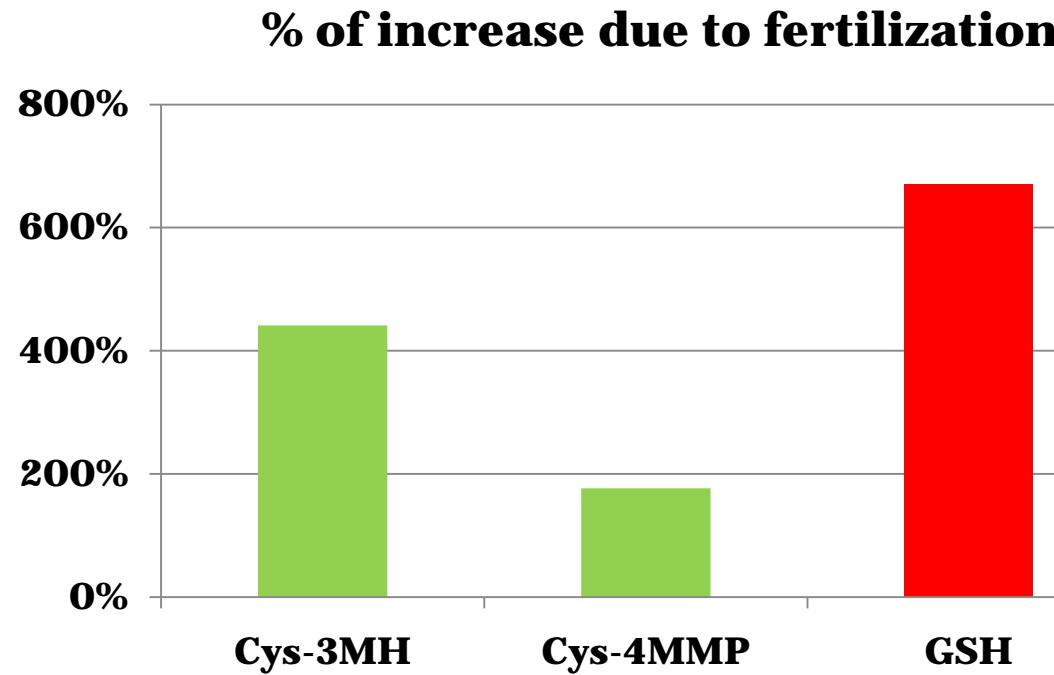


Peyrot des Gachons et al., 2005



Key factors of management for grapegrowners (2/3)

- ✓ Nitrogen fertilization

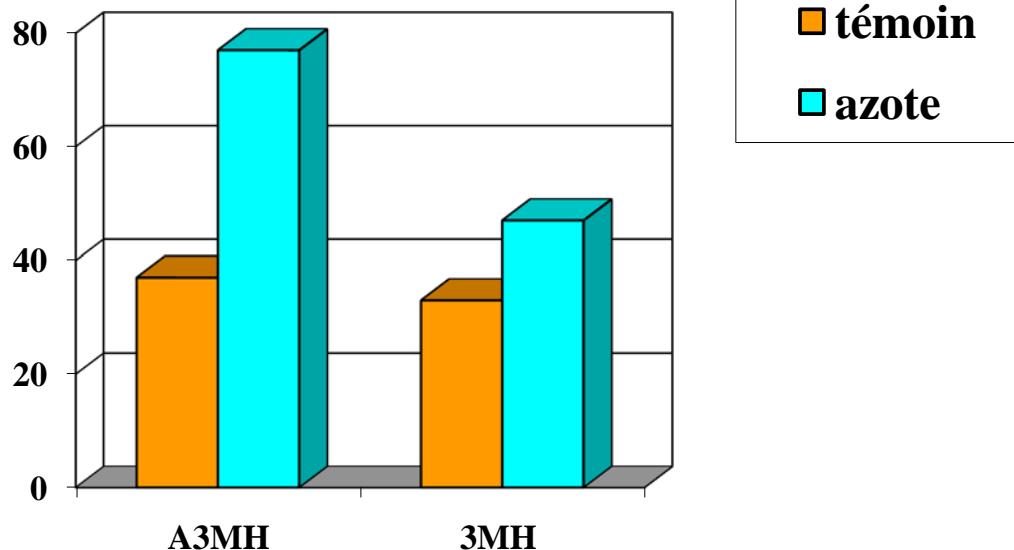


Choné et al., 2006



Key factors of management for grapegrowers (3/3)

✓ Nitrogen foliar spraying



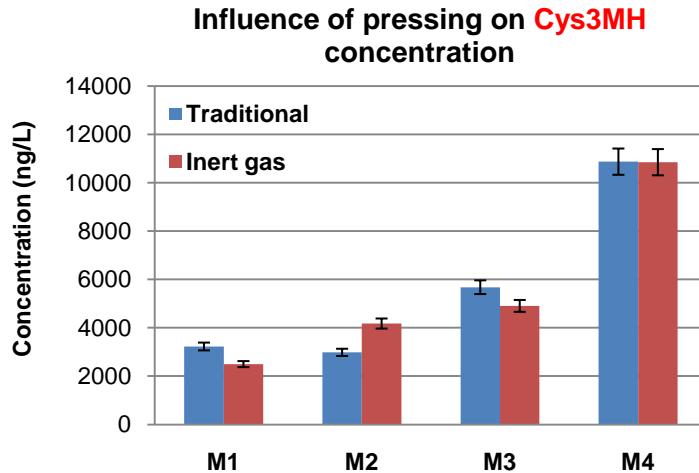
Colombard 2004



Parcelle à faible vigueur
[N assimilable <100mg/L]

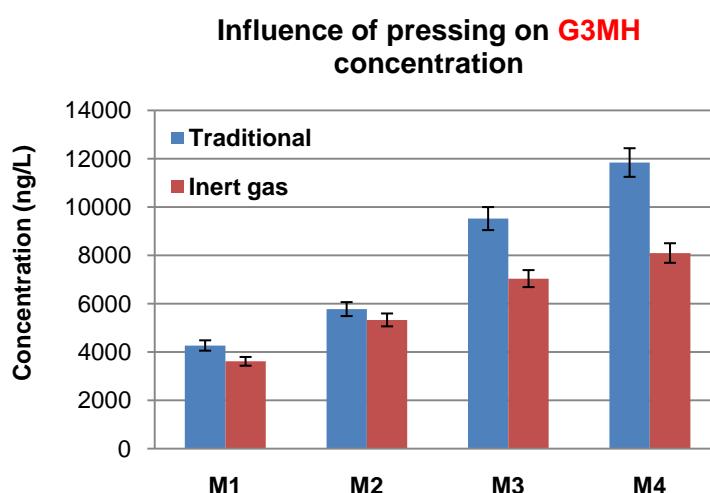


Key factors of management for enologists (1/5)



✓ Kind of press

No significative difference between traditional and inert gas process on Cys3MH concentration



Lower levels of G3MH in juices obtained under inert gas



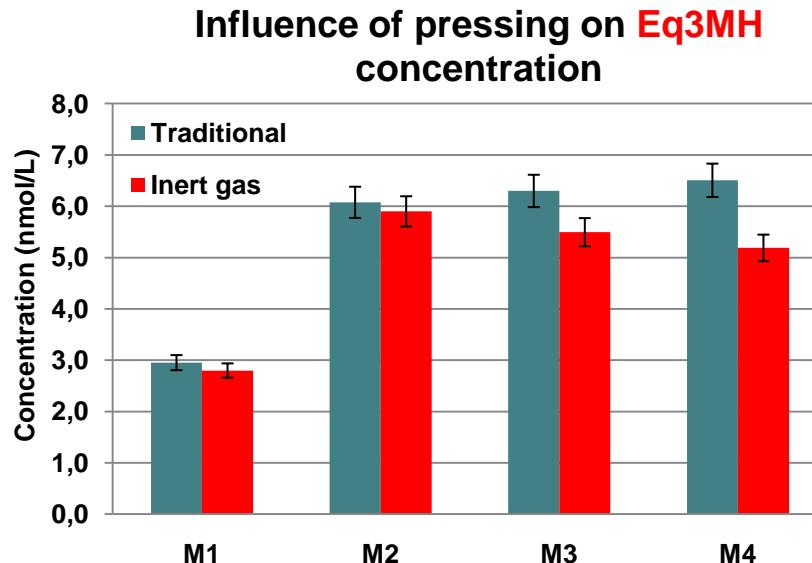
In coherence with the concept of pre-fermentative G3MH production

(Roland et al., 2010, J. Agric. Food Chem., 58, (7), 4406-4413)



Key factors of management for enologists (2/5)

✓ Kind of press



Until 25% of Eq3MH losses in wines obtained from inert gas juices

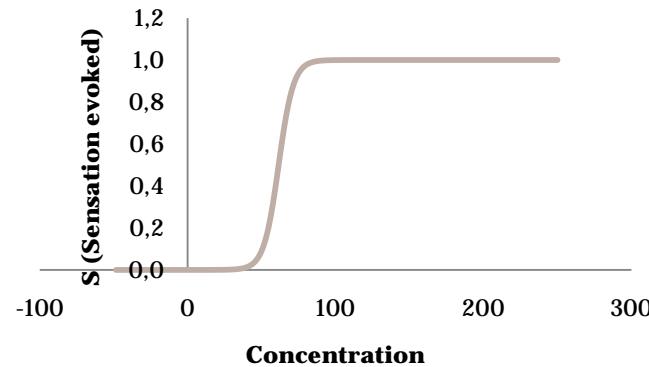


Tasting wines by 13 trained panelists:

No significative difference found



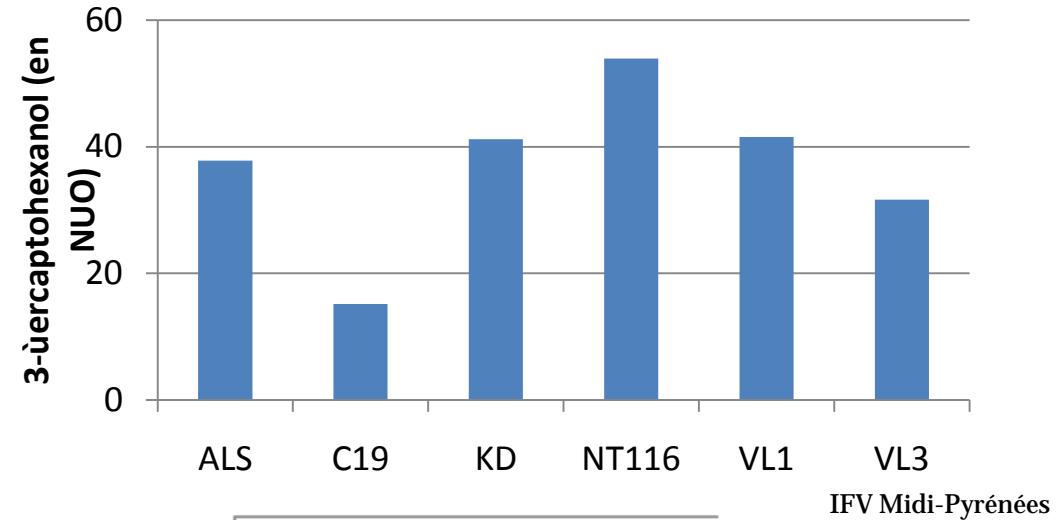
Stevens' law



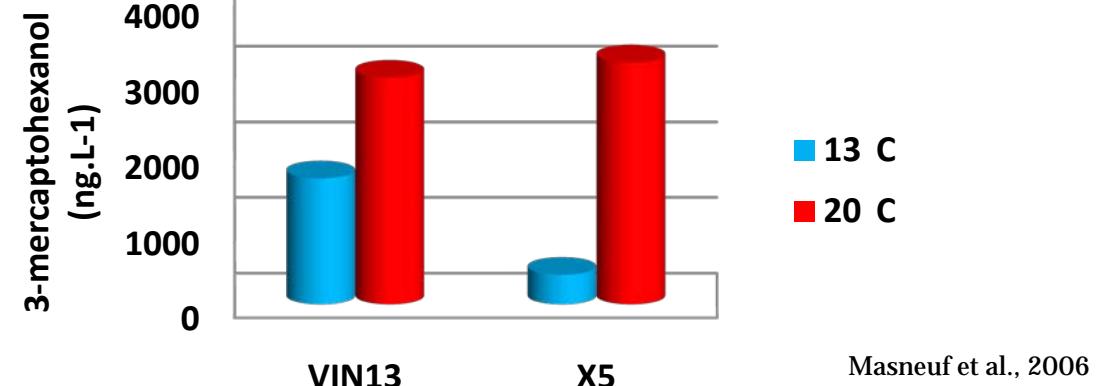


Key factors of management for enologists (3/5)

✓ Yeast strain



✓ Fermentation
temperature

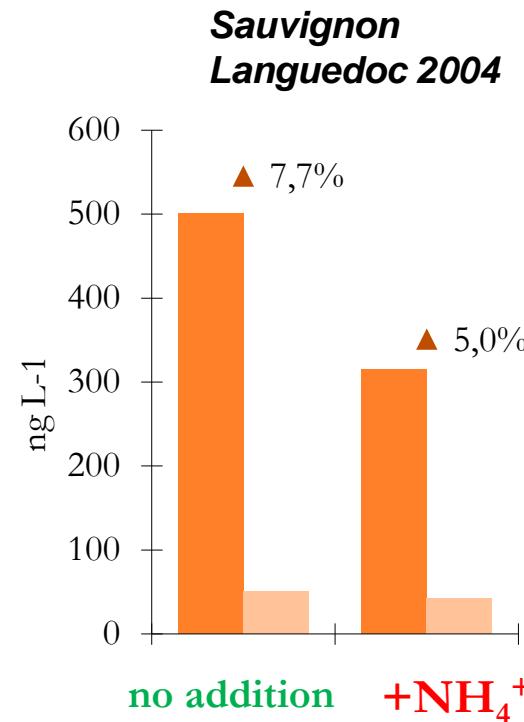
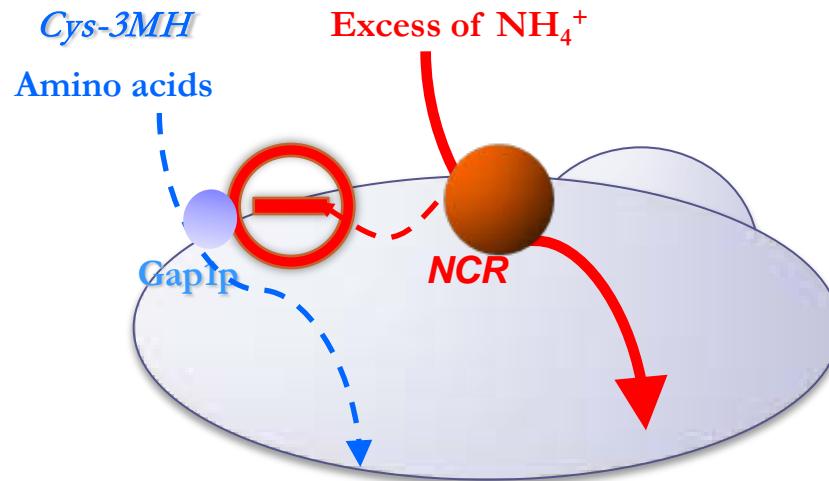


Masneuf et al., 2006



Key factors of management for enologists (4/5)

✓ Nitrogen composition of must

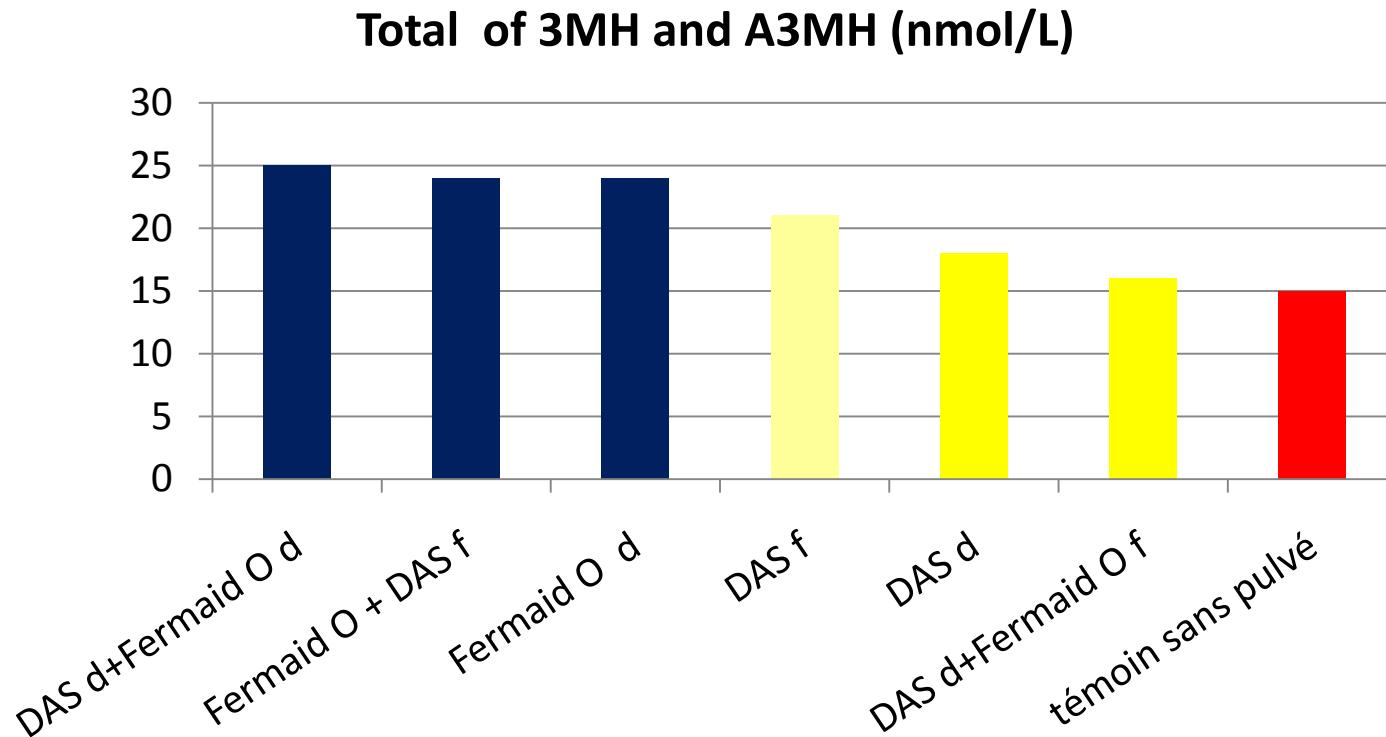


Subileau et al., 2008



Key factors of management for enologists (5/5)

- ✓ The time of addition of nitrogen nutrients in fermentation

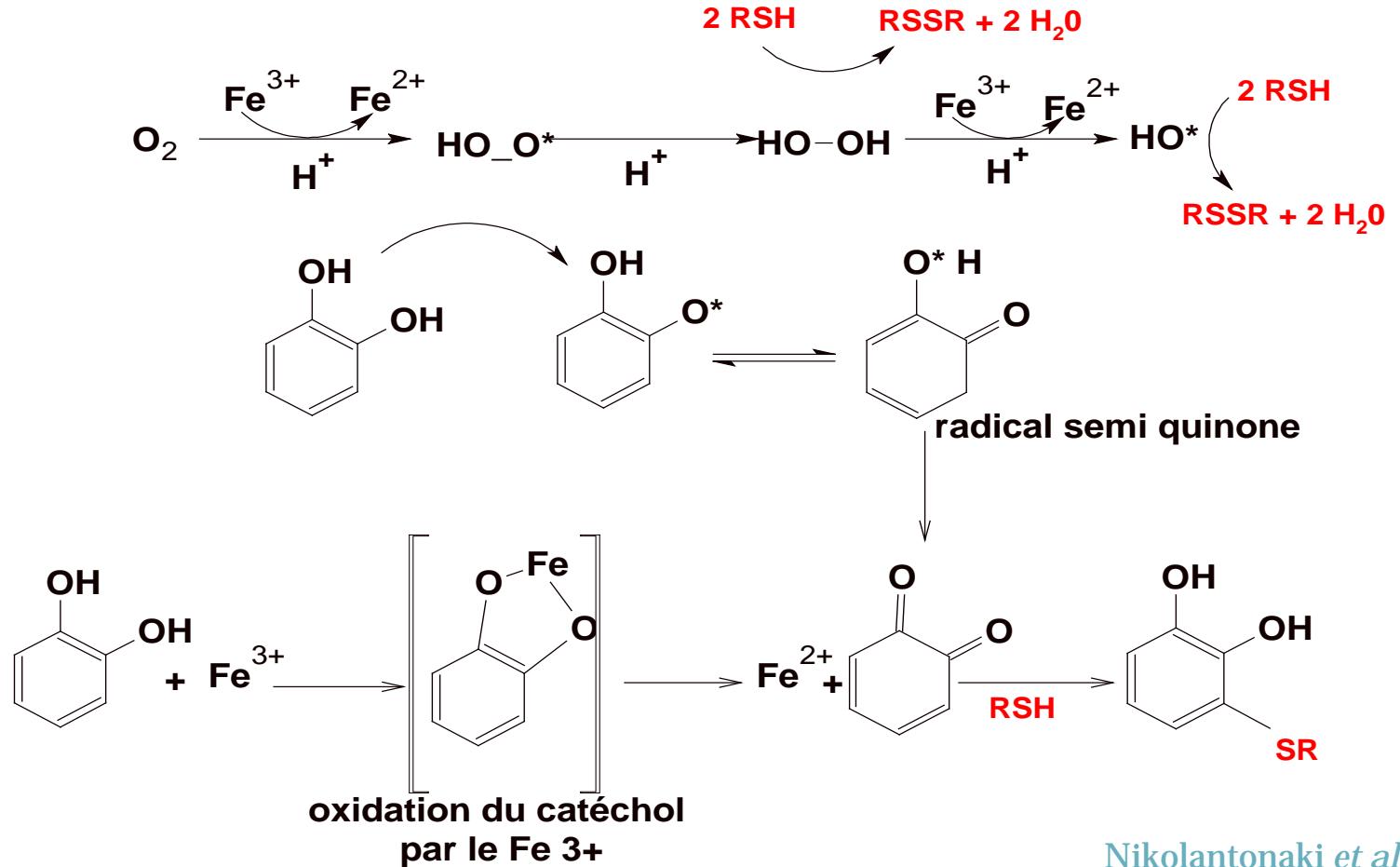


IFV Midi-Pyrénées



Key factors of management for enologists (3/4)

- ✓ Management of oxygen and related factors after fermentation





Key factors of management for enologists (3/4)

✓ Management of oxygen and related factors after fermentation

- free SO₂
- ascorbic acid or other anti-oxydant (GSH)

- polyphénols quantities (finning)
- limiting Iron and Copper (PVPP-PVI)

- dissolved oxygen between end of AF and bottling
- free oxygen in the headspace at bottling
- OTR of the stopper



Conclusion

- The management of thiols levels in wine is a multifactorial approach, thus complex
- Adaptation of the production techniques are required
 - Viticultural technical process
 - Must elaboration
 - Fermentation conditions (yeast strains, nitrogen nutrition, temperature)
 - Storage and bottling conditions
- In favor to integrated processes from the vine to the bottle



Acknowledgments



SICAVAC



BUCHER
vaslin

