

LES PUBLICATIONS VIGNE ET VIN DE L'EQUIPE D'ACCUEIL REVU

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Les publications dans des revues scientifiques à comité de lecture

2009

GOUGEON R., LUCIO M., FROMMBERGER M., PEYRON D., CHASSAGNE D., ALEXANDRE H., FEUILLAT F., VOILLEY A., CAYOT P., I Gebefugi, N Hertkorn, P Schmitt-Kopplin (2009) The chemodiversity of wines can reveal a metabo-geography expression of cooperage oak wood. PNAS 106(39) 16545-16549

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R. Pradelles, H. Alexandre, A. Ortiz-Julien, D. Chassagne (2008)- The effects of yeast-cell wall characteristics on 4-ethyl-phenol sorption capacity in model wine. Journal of Agricultural and Food Chemistry 56:11854-11861.

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