



*C'est l'oxygène qui  
fait le vin;*

*C'est par son influence  
qu'il vieillit*

Louis Pasteur  
(1822-1895)



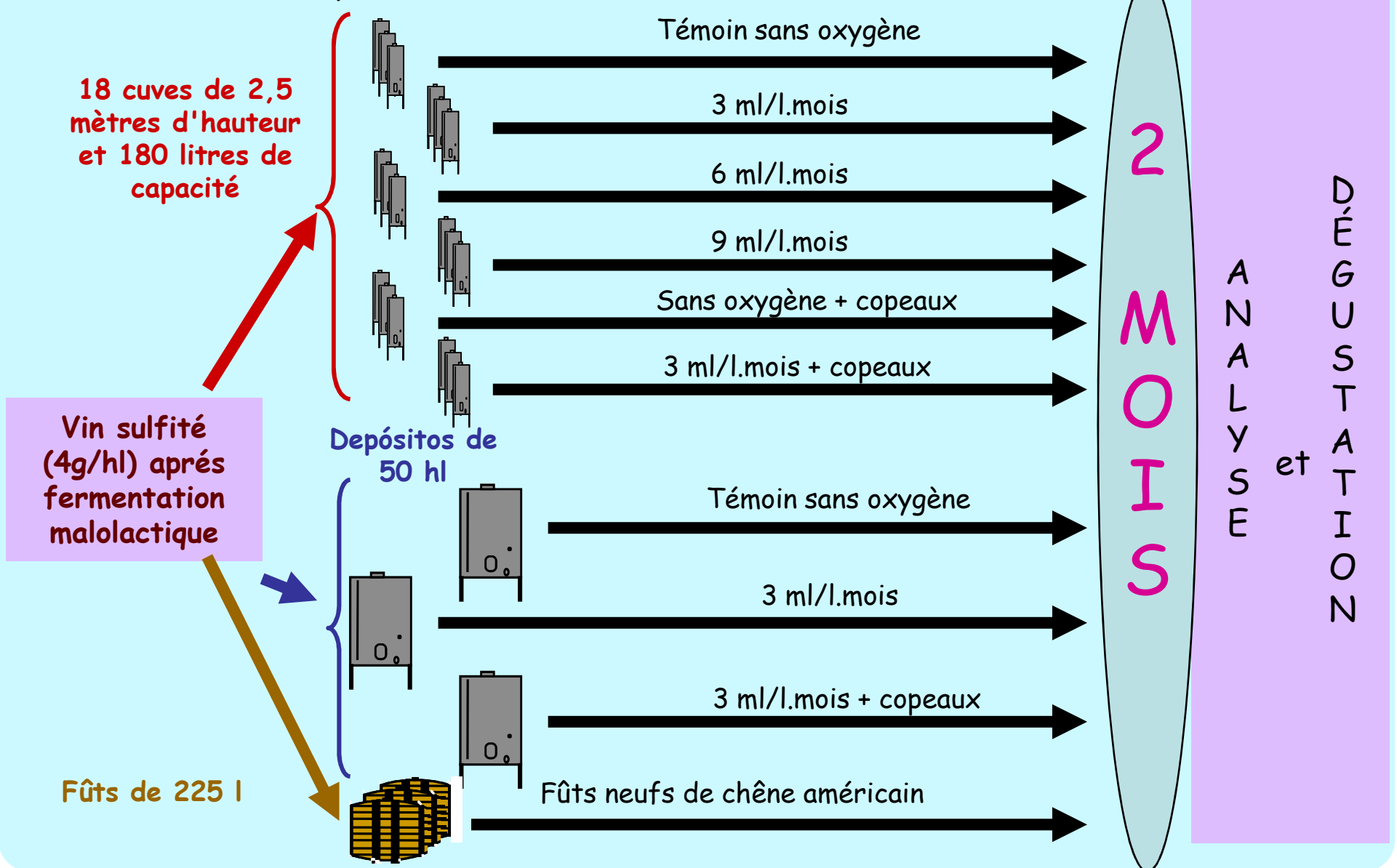
Études sur le vin  
Imprimerie Impériale  
Masson, Paris, 1866

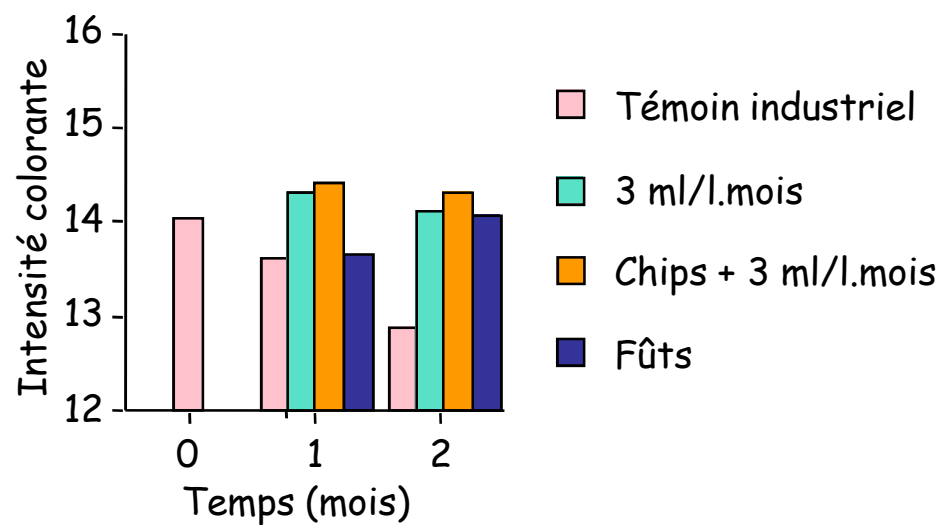
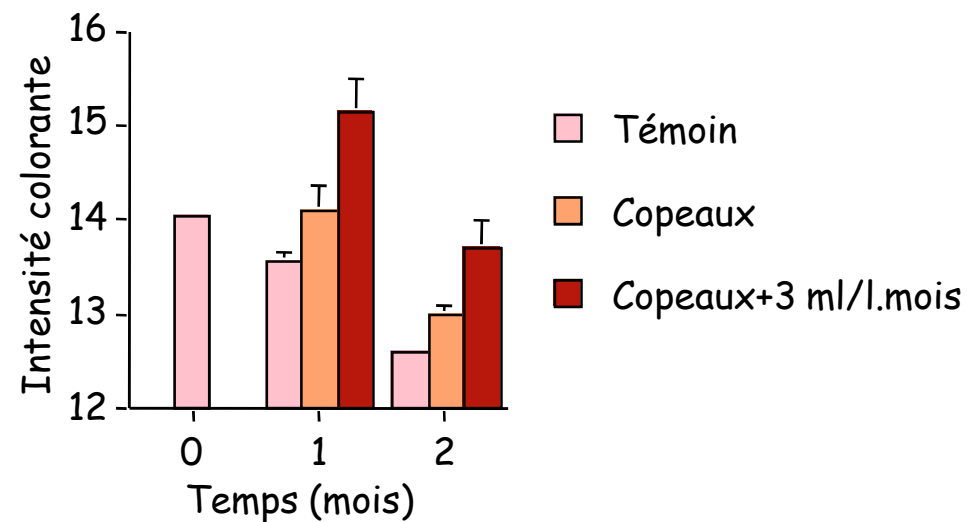
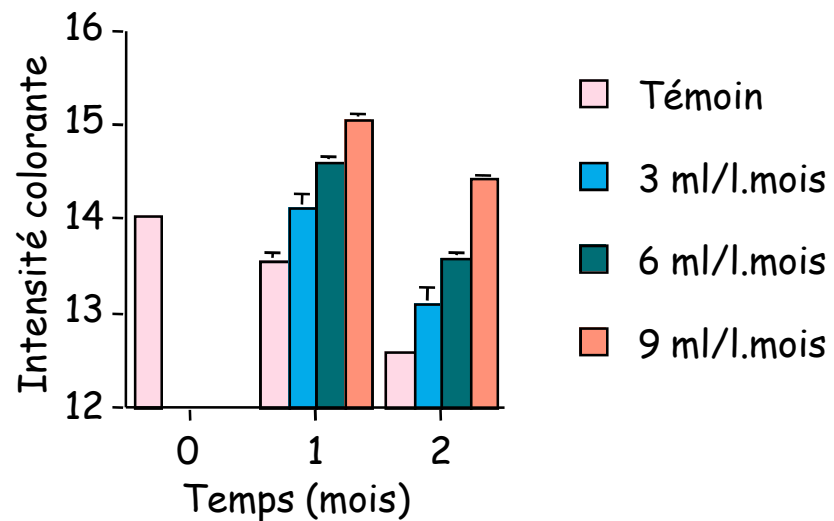


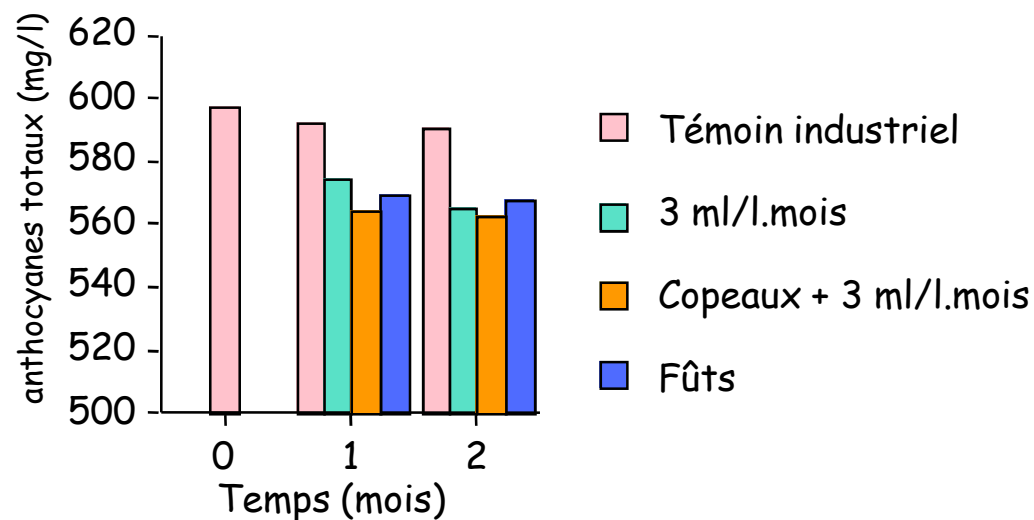
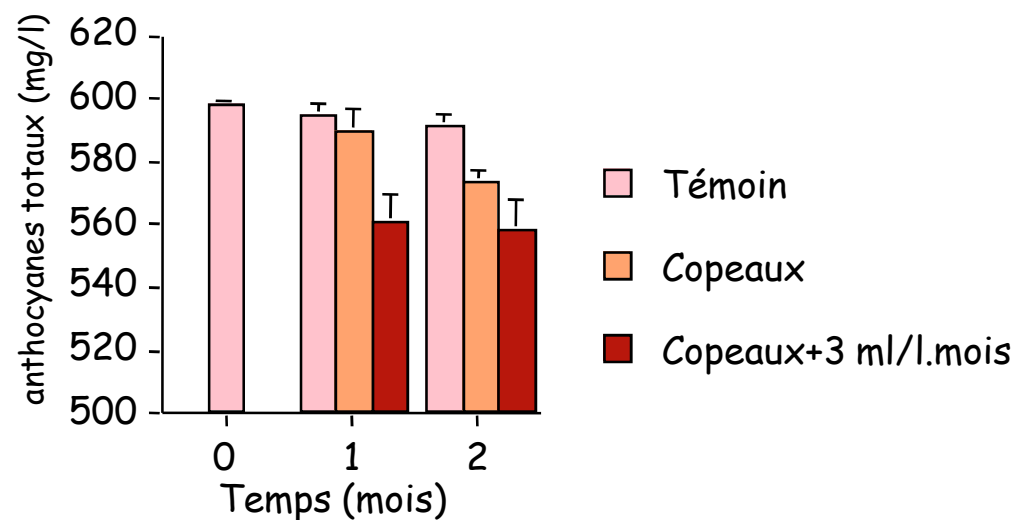
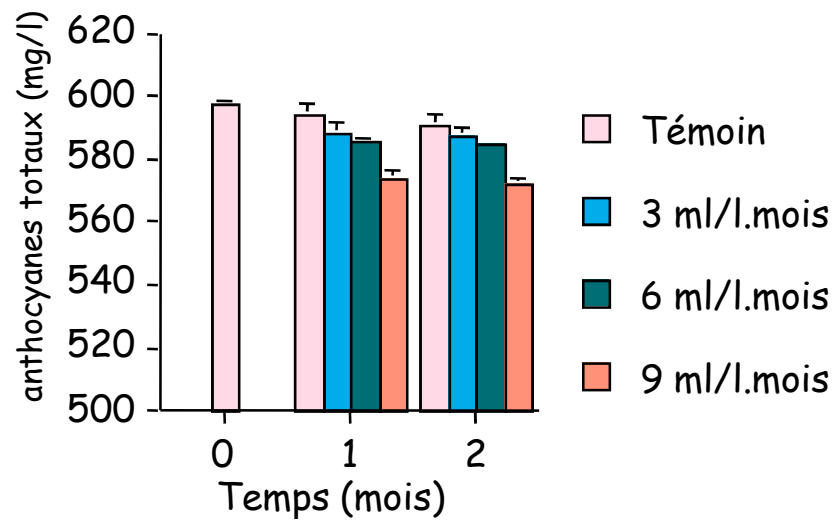
## Matériel nécessaire

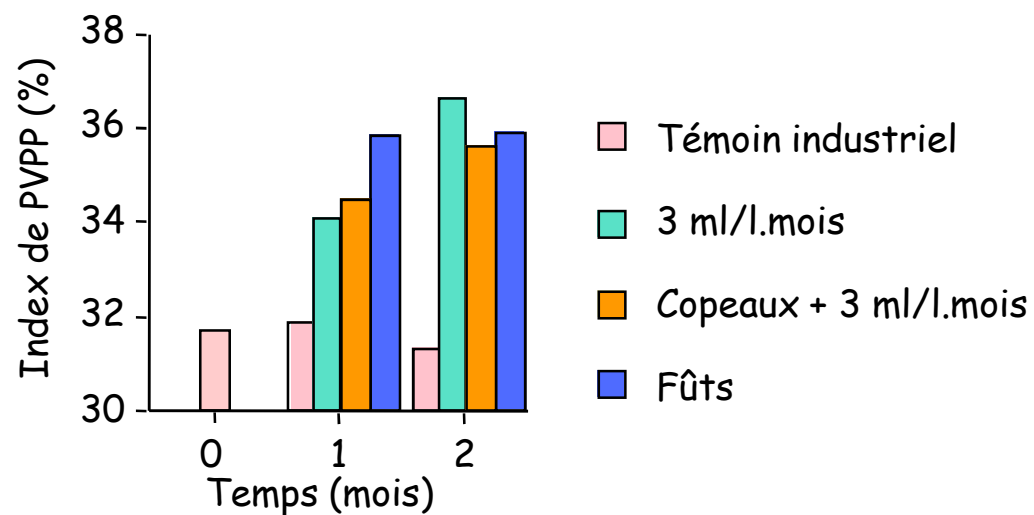
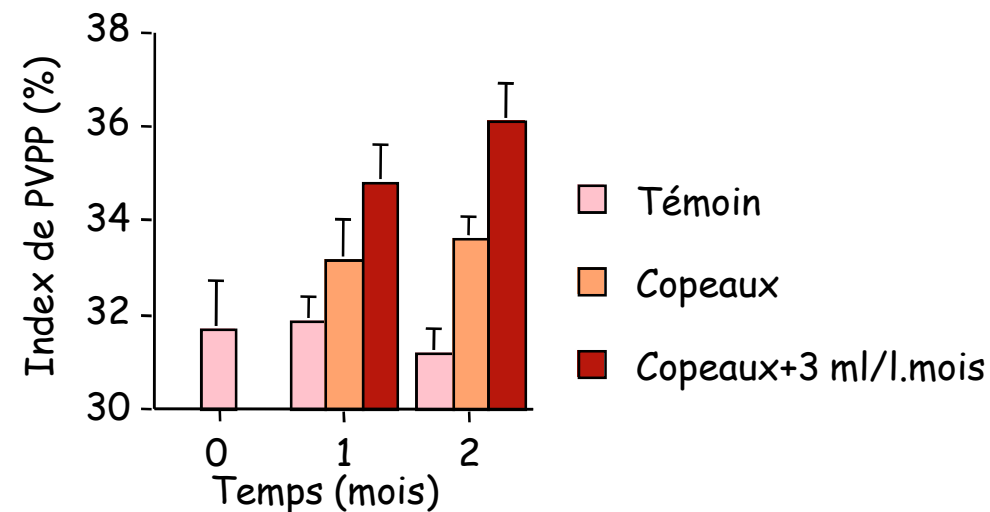
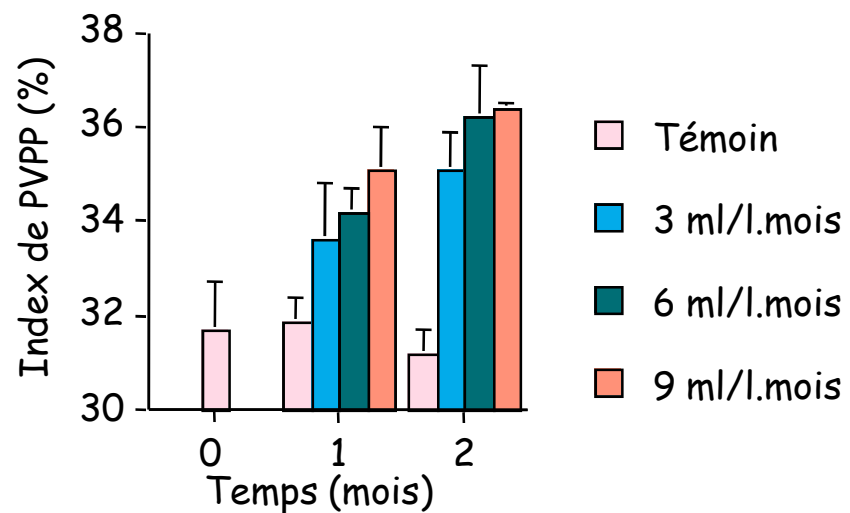


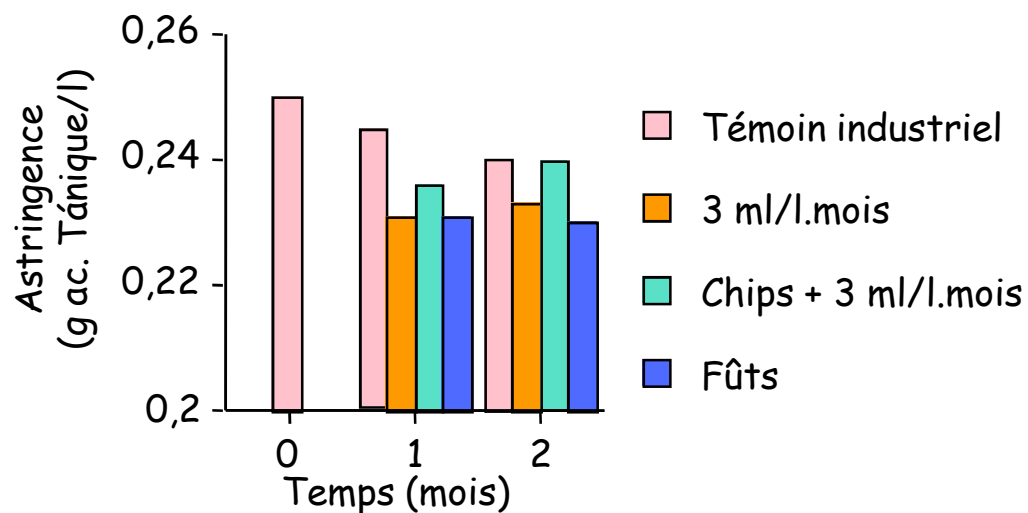
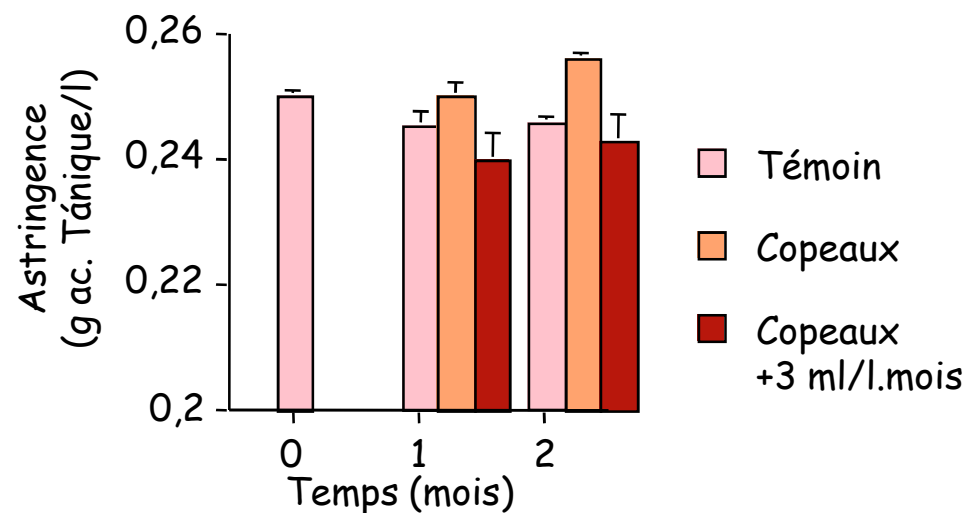
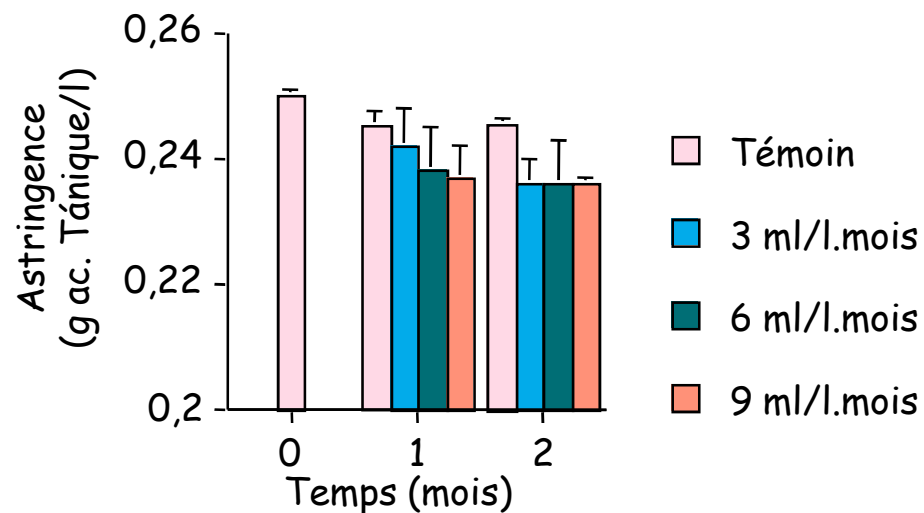
## Expérience 1: Merlot AOC Penedès; millésime 2006











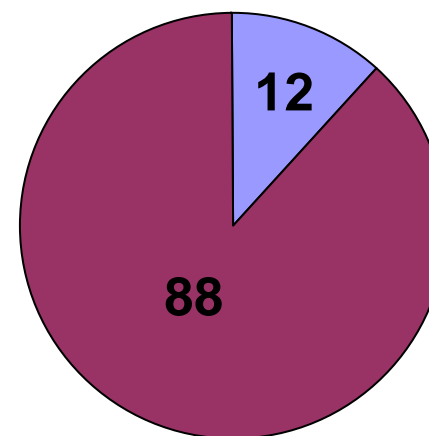
## ANALYSE SENSORIELLE n=27

### Témoin vs $\mu\text{O}_2$ 3 ml/l.mois

Identification	Significativité	P-value
18/27	Si	0,001

Wine tasting. A professional Handbook. Ronald S. Jackson

### Préférence (%)



■ Témoin

■  $\mu\text{O}_2$  3 ml/l.mois

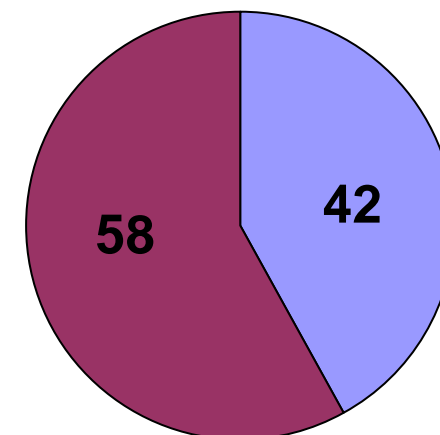
## ANALYSE SENSORIELLE n=27

### $\mu\text{O}_2$ 3 ml/l.mois vs $\mu\text{O}_2$ 6 ml/l.mois

Identification	Significativité	P-value
14/27	Si	0,04

Wine tasting. A professional Handbook. Ronald S. Jackson

### Préférence (%)



■  $\mu\text{O}_2$  3 ml/l.mois

■  $\mu\text{O}_2$  6 ml/l.mois

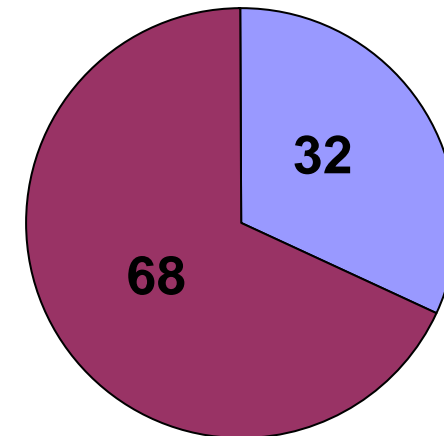
## ANALYSE SENSORIELLE n=27

### $\mu\text{O}_2$ 3 ml/l.mois vs $\mu\text{O}_2$ 9 ml/l.mois

Identification	Significativité	P-value
26/27	Si	0,001

Wine tasting. A professional Handbook. Ronald S. Jackson

### Préférence (%)



$\mu\text{O}_2$  3 ml/l.mois

$\mu\text{O}_2$  9 ml/l.mois

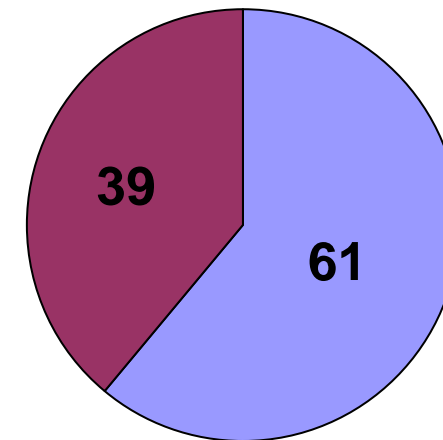
## ANALYSE SENSORIELLE n=27

$\mu\text{O}_2$  6 ml/l.mois vs  $\mu\text{O}_2$  9 ml/l.mois

Identification	Significativité	P-value
22/27	Si	0,001

Wine tasting. A professional Handbook. Ronald S. Jackson

### Préférence (%)



■  $\mu\text{O}_2$  6 ml/l.mois

■  $\mu\text{O}_2$  9 ml/l.mois

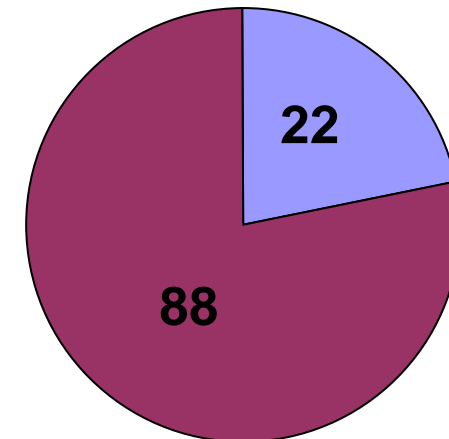
## ANALYSE SENSORIELLE n=27

### Copeaux vs. Copeaux + $\mu\text{O}_2$ 3 ml/l.mois

Identification	Significativité	P-value
26/27	Si	0,001

Wine tasting. A professional Handbook. Ronald S. Jackson

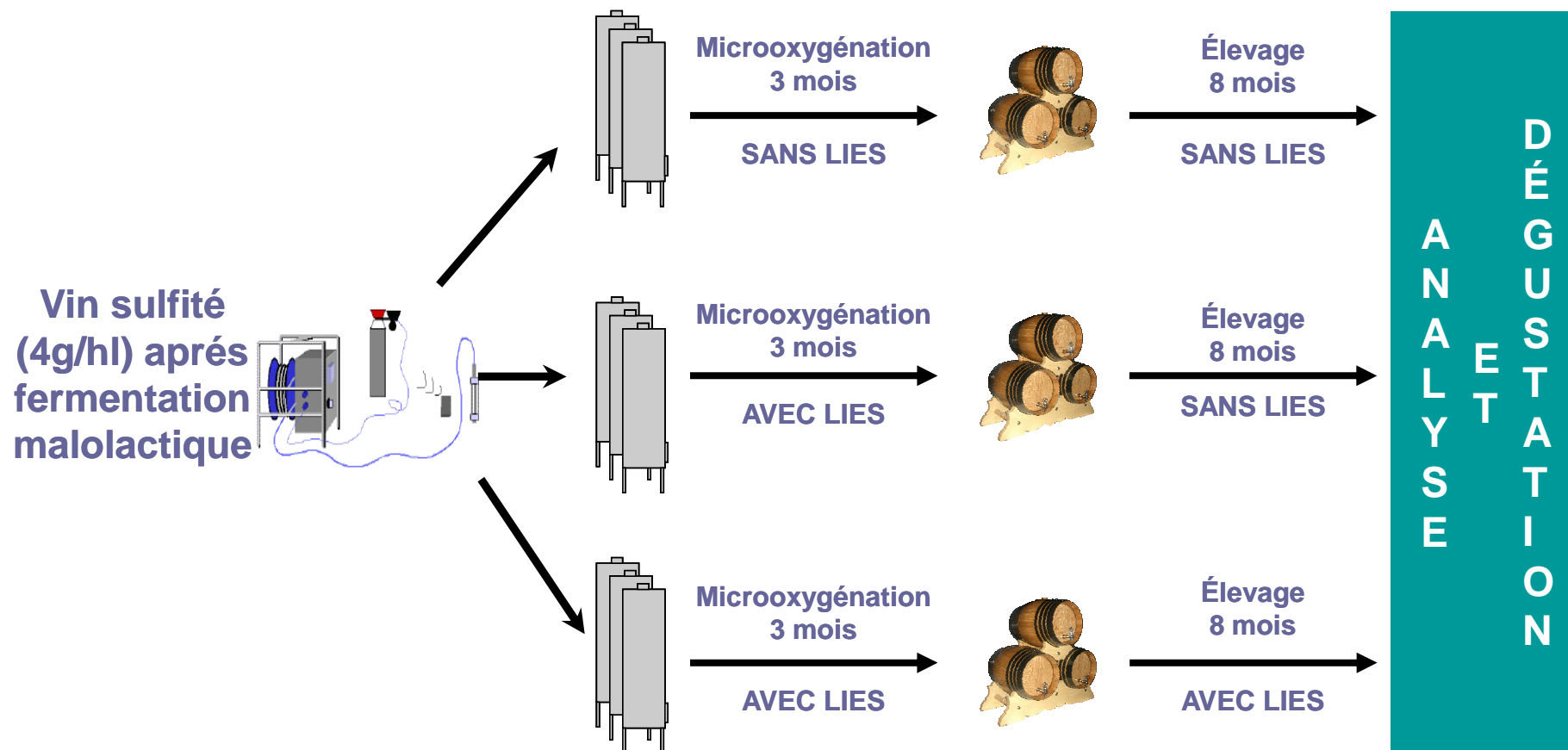
### Préférence (%)



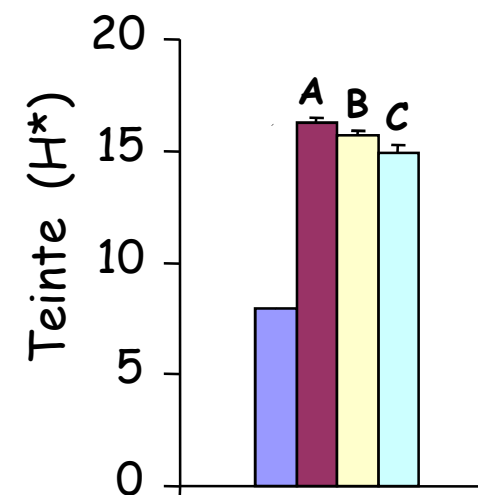
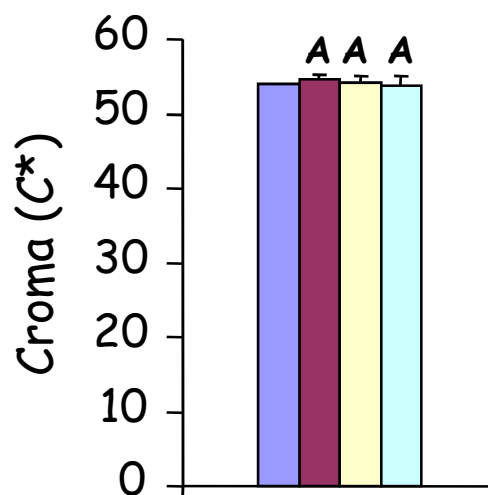
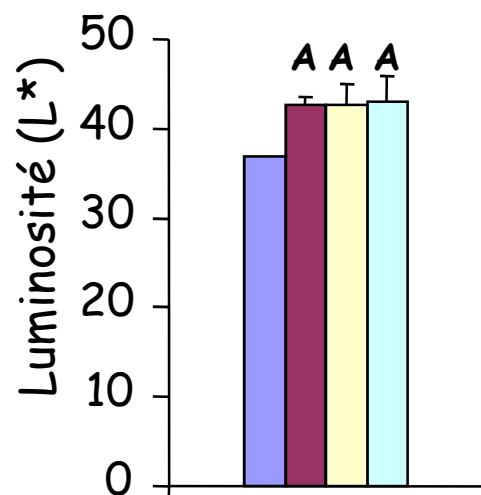
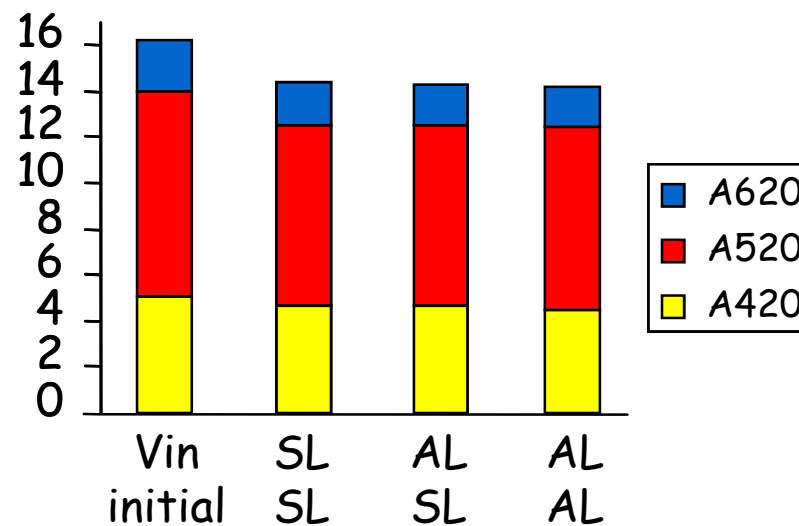
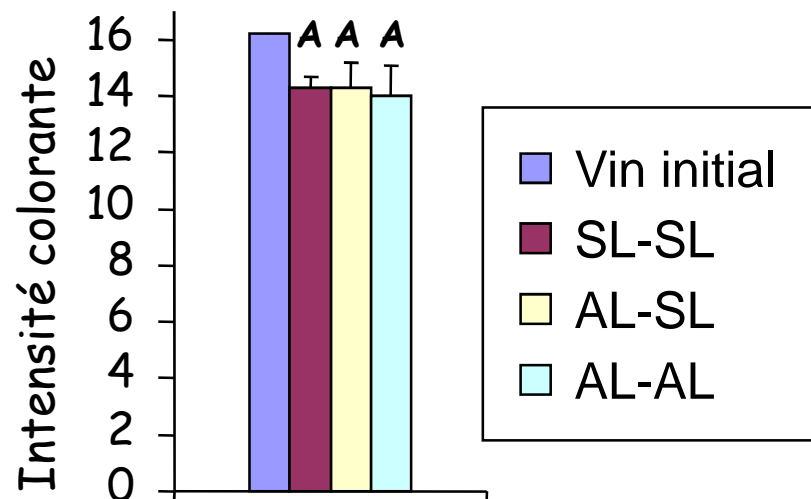
■ Copeaux

■ Copeaux +  $\mu\text{O}_2$  3 ml/l.mois

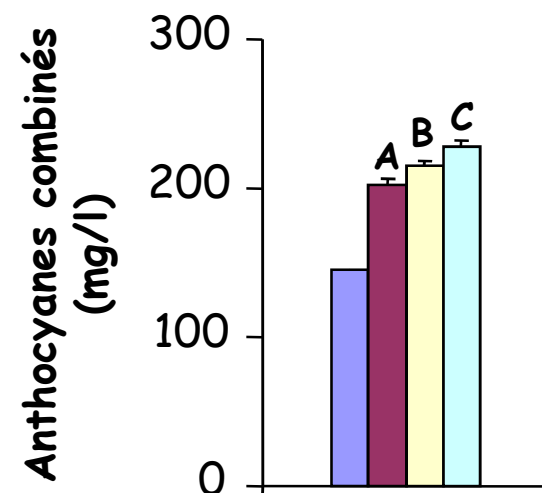
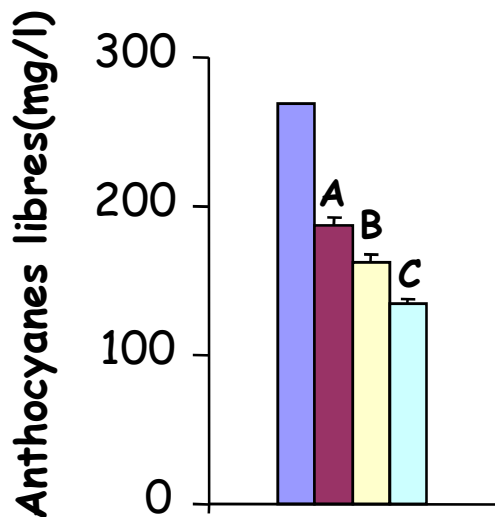
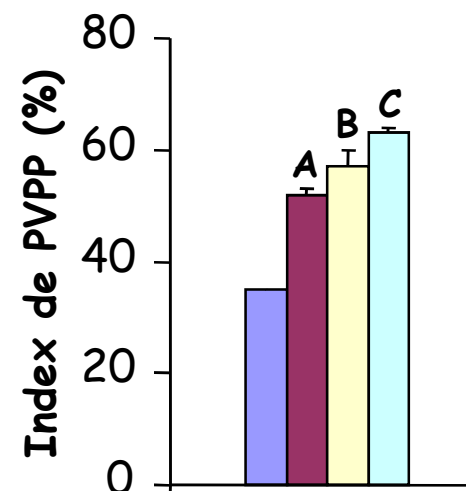
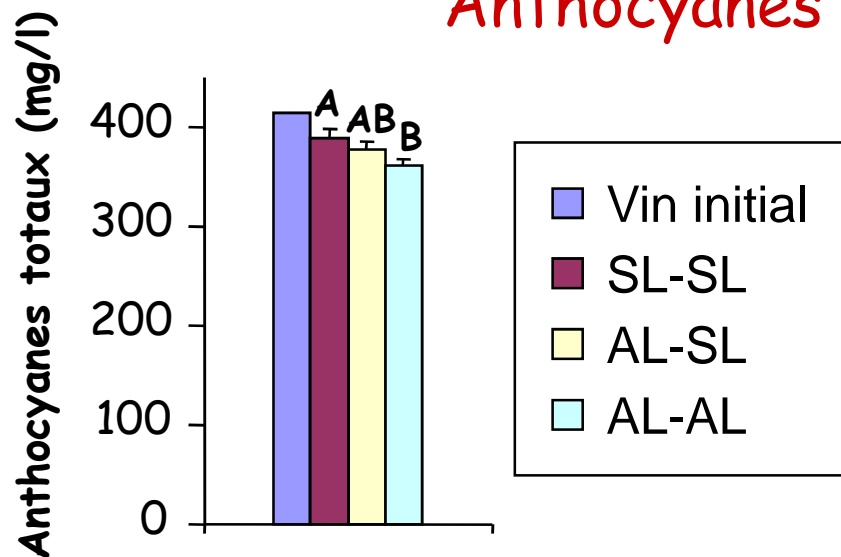
## Expérience 2: Cabernet sauvignon, AOC Tarragona, 2004



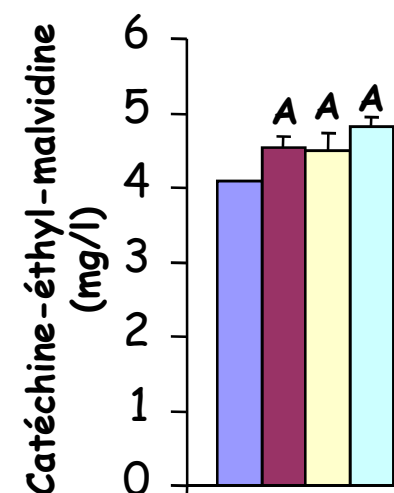
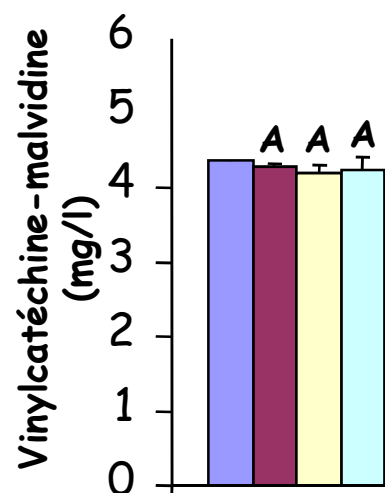
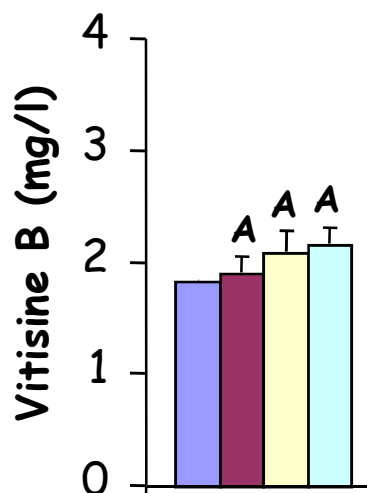
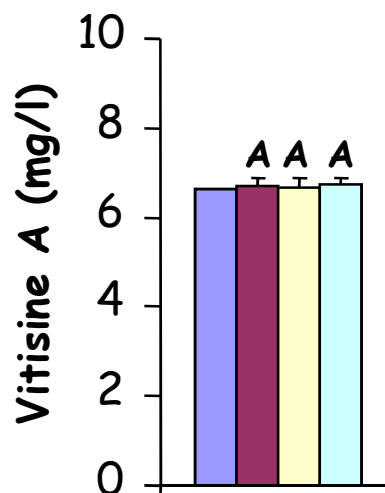
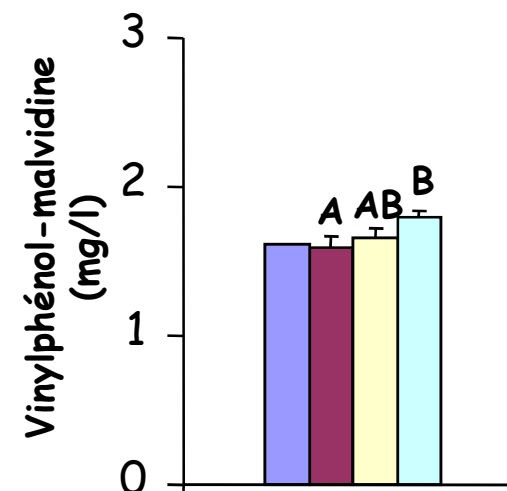
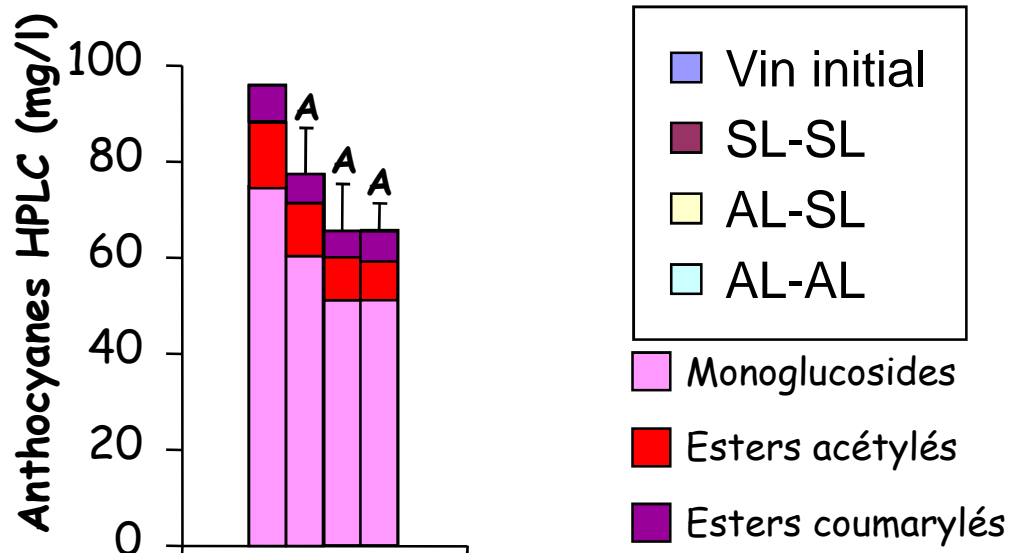
## Paramètres de couleur



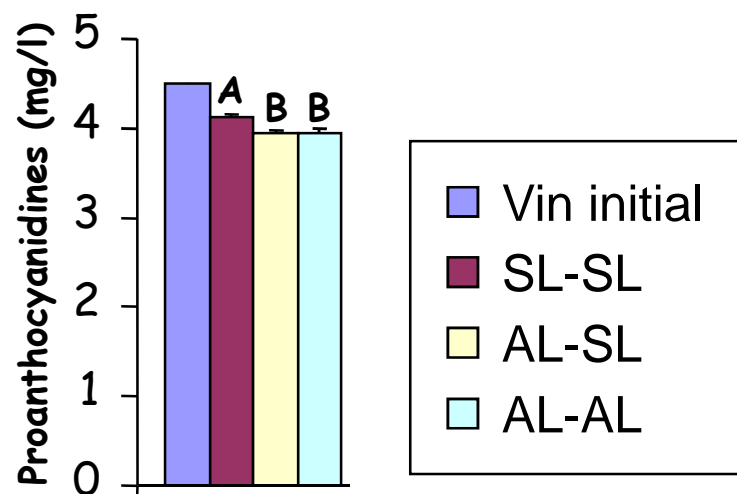
## Anthocyanes et combinaison



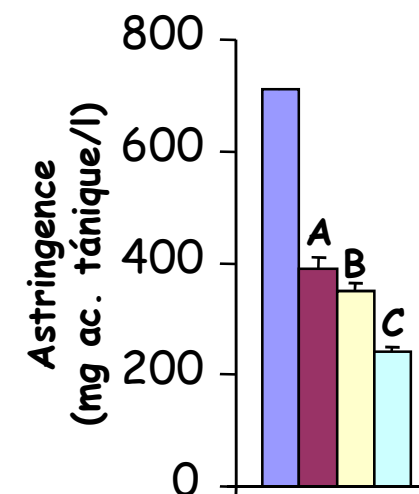
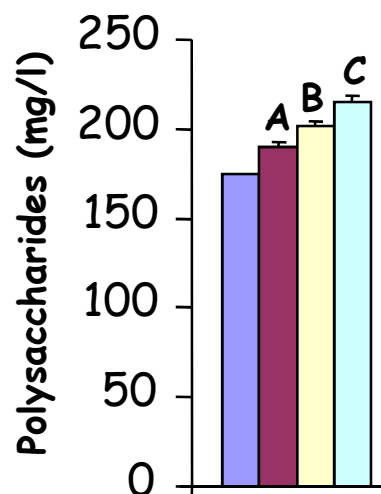
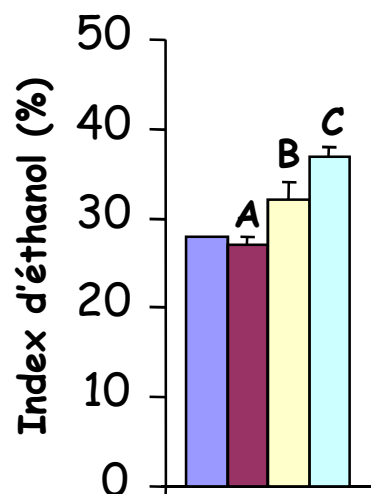
## Anthocyanes et pigments dérivés



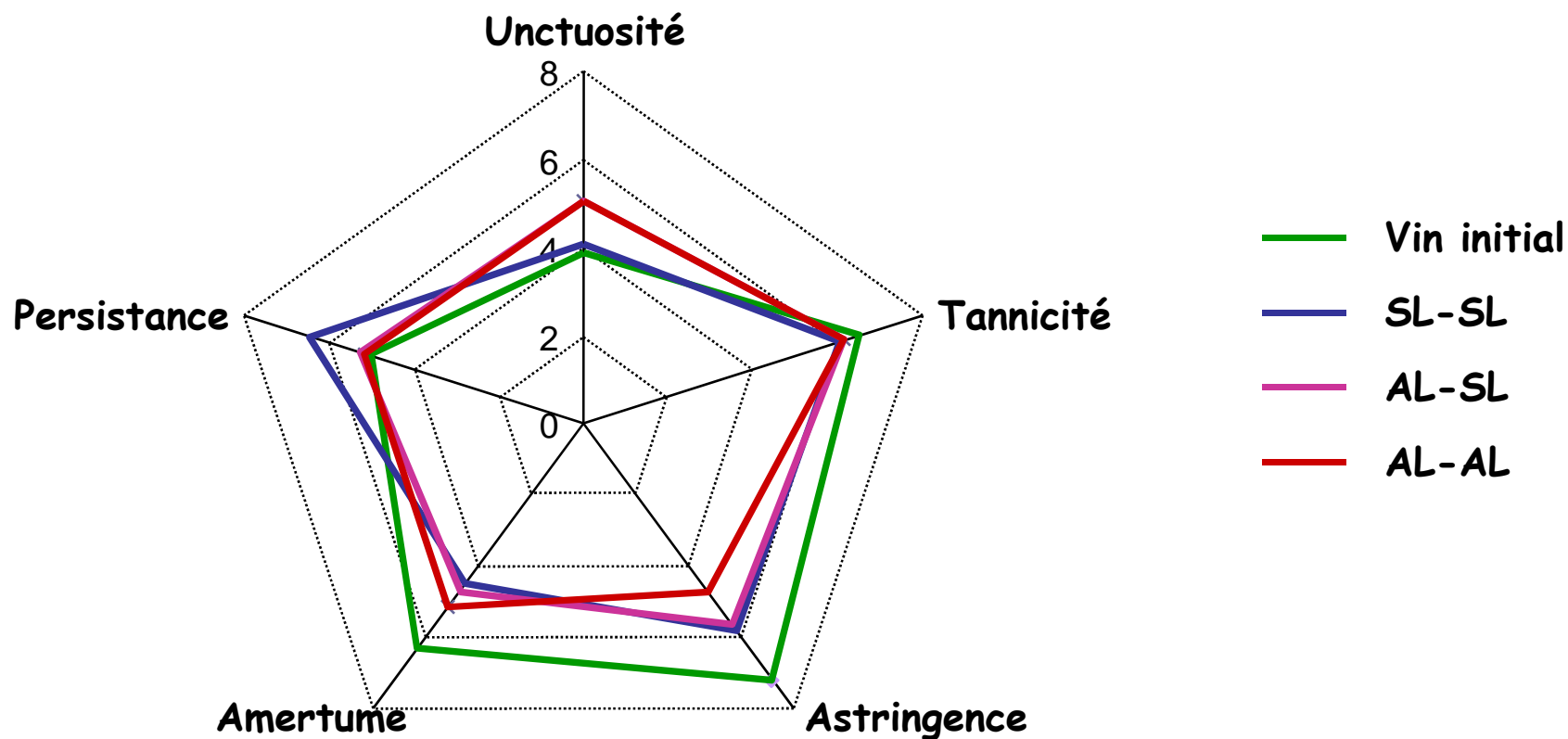
## Tanins, unctuosité et astringence



	SL-SL	AL-SL	AL-AL
mDP	4,77 ± 0,01 A	4,78 ± 0,01 A	5,00 ± 0,12 B
(+)-Catéchine (%)	15,9 ± 0,1 A	16,1 ± 0,1 A	15,7 ± 0,2 A
(-)-Épicatéchine (%)	60,4 ± 0,3 A	60,7 ± 0,1 A	60,7 ± 0,2 A
(-)-Épigallocatechine (%)	21,0 ± 0,3 A	20,6 ± 0,2 A	20,6 ± 0,2 A
Gallate d'(-)-Épicatéchine (%)	2,65 ± 0,02 A	2,66 ± 0,02 A	2,67 ± 0,01 A



## Analyse sensorielle



Ce travail a  
impliqué

Roser Canals  
Carmen Laudy  
Joan Miquel Canals

... et a été financé par  
CICYT  
(projet AGL 2004-02309)

Merci  
beaucoup pour  
votre  
attention

