

# SPARKLING WINE FORUM PROGRAM

Le Village By CA - Reims-Bezannes | June 20th, 2023



## > Morning Program (8:30am – 1:15pm)

<b>Opening Speech</b>	Crédit Agricole du Nord-Est - Vinidea - EFFEVENT
<b>Sustainability applied to sparkling wines production</b>	<b>Joël ROCHARD</b> - <i>Sparkling Wines Sustainable Vine-growing and oenology International Consultant</i>   <b>Vitisplanet</b>
<b>Impacts and adaptation to climate change and viticulture in Bourgogne</b>	<b>Benjamin BOIS</b> - <i>Senior Lecturer in Viticulture and Climatology</i>   Université de Bourgogne, France
<b>JO: The environment-friendly robot</b>	<b>Honoré BACQUENOIS</b> - <i>Sales Manager for the Northern Region of France and Belgium</i>   <b>NAIO Technologies</b>
<b>Adapting viticulture to sparkling wine making in a climate change scenario</b>	<b>Stefano PONI</b> - <i>Professor of Viticulture, Head of the Department of Sustainable Crop Production</i>   <b>University of Piacenza, Italy</b>
<b>PhenoStation by Hiphen: Monitoring Post Harvest Grape Quality Using AI-powered Image Analytics</b>	<b>Joss GILLET</b> - <i>Chief Technology Officer</i>   <b>Hiphen</b>
<b>Resistant grape varieties suitable for sparkling wines</b>	<b>Pascal POUPAULT</b> - <i>Val de Loire Area Engineer</i>   <b>Institut Français de la Vigne et du Vin</b>
<b>New materials for barrels in a climate change scenario</b>	<b>Luca RISSO</b> - <i>Production Manager</i>   <b>Clayver</b>
<b>Drought tolerance of Chardonnay grafted on different rootstocks: a case study in Franciacorta</b>	<b>Davide BIANCHI</b> - <i>Postdoctoral Researcher in Viticulture</i>   <b>University of Milano, Italy</b>
<b>Stirring: history, techniques and future challenges to climate Change</b>	<b>Fabrice WEHRUNG</b> - <i>SOEC Technical Manager</i>   <b>Sofralab</b>
<b>Matching sustainability and strategy: the case of the Champagne area</b>	<b>Nicolas BÉFORT</b> - <i>Associate Professor Of Economics - Director of the Chair in Bioeconomy and Sustainable Development</i>   <b>NEOMA Business School, France</b>
<b>Round table: The expectations of the sparkling wines field regarding climate change</b>	<b>Cédric MOUSSÉ</b> - <i>Winemaker</i>   <b>Champagne Moussé Fils</b> <b>Wilfried DEVAUGERMÉ</b> - <i>President</i>   <b>Union des Œnologues de Champagne</b> <b>Diego TOMASI</b> - <i>Director</i>   <b>Consorzio tutela del vino Conegliano Valdobbiadene Prosecco Superiore DOCG</b> <b>Jaume GRAMONA</b> - <i>Vice-president</i>   <b>INNOVI Vine and wine catalan cluster</b> <b>Mario FALCETTI</b> - <i>Technical Area Coordinator</i>   <b>Consorzio tutela Franciacorta</b>

## > Lunch - Cocktail (1:15pm – 2:30pm)

Included in the price of the ticket

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## > Afternoon Program (2:30pm - 7:00pm)

**How can sparkling wine styles be preserved in times of climate change?**

**Monika CHRISTMANN** – Director | Institute of Oenology at the University of Geisenheim, Germany

**Foam setting with leaven preparation in one step, reduction of tank immobilization and energy saving**

**Nathan WISNIEWSKI** – Fermentis Wine France Officer | Fermentis

**Effects of using cation exchange to reduce pH on the composition and quality of sparkling wine**

**Fernando ZAMORA** – Researcher | University of Tarragona, Spain

**Acidity management through the exploitation of the diversity of life**

**Joana COULON** – R&D and Microbiology Manager | BioLaffort

**Adaptation of lactobacilli towards low pH and SO2 to develop MLF in base musts for sparkling wines**

**Sergi FERRER** – Researcher | University of Valencia, Spain

**Reducing the champagne's environmental footprint with the Amorim cork**

**Francisco CAMPOS** – Champagne Corks R&D Project Manager | Amorim

**Assembling know-how, science and technology to meet the challenge of climate change**

**Marc BRÉVOT** – Director of the Research Center Robert-Jean De Vogüé | Moët Hennessy

**The racking capsule, the new guardian of the freshness of your wines**

**Virginie THOLLIN** – Oenologist consultant | PE.DI

**The influence of glass shape and wine swirling on the tasting of sparkling wines**

**Florian LECASSE** – Researcher | University of Reims, France

**Impact of climate change on tartaric and colloidal stability of white wines**

**Bertand ROBILLARD** – Scientific Consultant | IOC - Institut Oenologique de Champagne

**Jacques-Emmanuel BARBIER** – Deputy Director | IOC - Institut Oenologique de Champagne

**The value proposition in climate change: Understanding consumer purchasing psychology**

**Nathalie SPIELMANN** – Director of the Food and Wine department | Neoma Business School, France

**Luigi MOIO** – President | International Organisation of Vine and Wine

**Christophe BERTSH** – Researcher | Haute-Alsace University

**Hervé ALEXANDRE** – Researcher | Burgundy University

**Michel VALADE** – Oenologist and Consultant

**Nathalie SPIELMANN** – Director of the Food and Wine department | Neoma Business School, France

**Conclusion roundtable: the future role of scientific research in the face of climate change**

**Pierre-Louis TEISSEDE** – Researcher | University of Bordeaux - Wine & Vine Science Institute, France

**Gérard LIGER-BELAIR** – Researcher | Reims University, France

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