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WHO ARE THE LECTURERS?

Professor ALAIN DELOIRE, SupAgro Montpellier, France



Alain Deloire worked ten years as a researcher and team leader in Viticulture at Moët & Chandon (Champagne, France). He has been working for 14 years as professor in grapevine and fruit ecophysiology at Montpellier SupAgro (France), 3 years at Stellenbosh University (South Africa) where he was head of the department of viticulture and enology and 3 years as director of the National Wine and Grape Industry Centre at Charles Sturt University (Wagga Wagga, Australia). Since November 2016, he is working as Professor in Viticulture at Montpellier SupAgro, France. Alain Deloire is co-author of three books on “Grapevine Physiology and Terroir”. He is recognized as international expert/consultant in viticulture (vine sciences) and has been invited as speaker or expert in most of the world countries/regions involved in wine production. Prof Deloire received the ANVAR award (France), is inventor of two patents, has published/ co published 70 industry journal articles, more than 50 peer reviewed articles (including book chapters).

Professor GILLES DE REVEL, Institute of Vines and Wines Sciences Bordeaux, France



Gilles de Revel is professor in Enology and one of the research leaders of the Institute of Vines and Wines Sciences at Bordeaux University. He is recognized as international expert in wine sensory analysis and for the field of wine aroma. Prof de Revel has been since 2012 the director of the famous Enology School of Bordeaux University. Gilles de Revel is authors and co-authors of more than 80 peer-reviewed articles, numerous books, books chapter and industry journal articles.

Professor PIERRE-LOUIS TEISSEDRE, Institute of Vines and Wines Sciences Bordeaux, France



Enologist from the Pharmacy Faculty of Montpellier in 1989 and Doctor of the University Montpellier 1, Pierre-Louis Teissedre was in 1993 and 1994 Doctor associate of the University of California, Davis – USA in the department of Enology and Viticulture. Today he is Full Professor in the Institute of Vines and Wines Sciences (ISVV) of the University of

Bordeaux and was Adjunct Director of the UMR 1219 Œnologie INRA (Mixed Research Unit) with the responsibility of the Oenopro Group; actually, he is directing the applied Chemistry Laboratory of the USC 1366 Oenologie. Pierre-Louis TEISSEDRE is expert in the group of Technology and is the Scientific Secretary of the Commission «Safety and Health» of the International Wines and Vines Organization (OIV). He is the Director of Oenoviti international network (55 partners) and Head of the National Enologist Diploma, Master Erasmus Mundus Wintour as well as Foreign Office in ISVV. He is Rector of the French National Enologist Union and specialized in the research field of grapes and wines phenolic compounds: qualitative, sensorial and physiological, analytical chemistry of grape and wine, wine quality during winemaking and ageing, food safety (contaminants) and health in the science of enology. He developed a lot of scientific collaborations at industrial and academic levels. He is author of more than 300 publications and communications in international journals with peer reviews and is co-inventor of 11 patents.

Dr. AXEL MARCHAL, Institute of Vines and Wines Sciences Bordeaux, France



Dr Axel Marchal is a young associate professor in enology at the Institute of Vines and Wines Sciences at Bordeaux University and wine consultant. After a university curriculum in chemistry at the Ecole Normale Supérieure of Paris he did his PhD in enology at Bordeaux University with the famous Professor and wine consultant Denis Dubourdieu. Dr Marchal particularly worked on the characterization of the taste of wine. His investigations led to the discovery of molecules identified for the first time in the nature and imparting sweetness to dry wines. Today he is a world-class expert in enology leading numerous projects on a broad range of topic related to enology. Dr Marchal is also a recognized wine expert in France at only 34 years old. After few vintages of winemaking in well-known wine estates such as Chateau Latour (Bordeaux) and Pierre Morey (Burgundy), he worked for 10 years with his mentor Pr. Denis Dubourdieu (“Decanter” man of the year 2016) to learn the job of wine consultant. He has been recently named among the top 20 French wine personalities in 2016 by Vitisphere website and La Vigne magazine.

Dr. KLEMEN LISJAK, Agricultural Institute of Slovenia, Ljubljana, Slovenia



Dr. Klemen Lisjak is enologist and researcher at Agricultural Institute of Slovenia. The topic of his research is aromatic and polyphenol profiles of grapes and wines, implementation of new analytical methods and new technologies for grapes and wine vinification. During his career, he has been involved in research activities and work in many international Institutions including Instituto Agrario San Michele All’ Adige (Italy), Stellenbosch University (South Africa), Auckland University (New Zealand) and Bordeaux University (France). The research of white wines includes ‘hyperreductive’ technologies, which reduce oxygen level in grape juice and wine to its minimum content and improve wine aromas, antioxidants, freshness and varietal characteristics. The research of red wines focused to anthocyanins and tannins analyses, profiling of grape varieties and studies of vineyard location (terroir) on grape and wine polyphenols. He has been managing many EU project with the goal to improve grape and wine quality and to promote local varieties.

Dr. TANJA DREO, National Institute for Biology, Ljubljana, Slovenia



Dr Tanja Dreo is a team and project manager of bacteriological laboratory at the National Institute of Biology, Slovenia. The laboratory is authorized for official diagnostics of plant diseases and is developing and validating novel detection methods. She is a nominated representative at the European and Mediterranean Plant Protection Organization (EPPO). Her participation resulted in the first adoption of a real-time PCR assay in the diagnostic standards of the EPPO, namely real-time PCR for *Xylophilus ampelinus*. She actively participated in EPPO's expert group developing diagnostic protocol for *Xyllela fastidiosa*. Her activities cover fields of quality assurance, metrology related to DNA detection based bio-analyses, and development and validation of on-site, isothermal detection methods for plant quarantine bacteria and food pathogens. She is active in international research projects working on detection and diversity of plant pathogens, transfer of knowledge into practice, and alternative approaches for bacterial disease management. Dr Dreo is a participant in Expert group for plant protection risk assessment at the national plant health authority, a founding member of European Association of Phytobacteriologists, and a member of a management committee of the Slovenian society for plant protection.

FRANCOIS BOTTON from Laffort Oenologie, Slovenia



François Botton obtained a French National Diploma of Enology (DNO) from the Reims University after getting a viticulturist graduation from Avize (Champagne). He has started his career in Champagne from where he is native 15 years ago, working for renowned champagne wineries and also champagne consulting wine labs. In 2006 he established himself in Sonoma California as consultant winemaker for 3 years. In 2011, François has joined Laffort as area manager for central & Eastern Europe. Today he is also the global technical manager for Laffort Spark range. Based in Slovenia for almost 9 years now, François has also created his own Sparkling winery in Dolenjska but usually he spends most of his time traveling the world of wine, particularly where sparkling wine is produced...

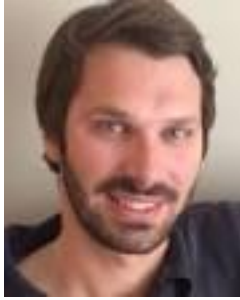
Dr. MELITA STERNAD LEMUT, University of Nova Gorica, Wine Research Centre, Nova Gorica, Slovenia



Melita Sternad Lemut got her B.Sc. in Food Technology (Enology) at the Biotechnical Faculty, University of Ljubljana. After graduating she was practically trained at Wine estates (USA, Switzerland) and has worked in industrial research (Nestle, Vitoreco R&D, CH) abroad. Returning home she and her husband established their own Wine Estate Tilia. In 2006 she joint UNG and soon became director of Viticulture & Enology (VE) Study Program. She is also one of the main initiators of the UNG Wine Research Centre establishment and is today the Head of this group. In parallel of her work at UNG she enrolled and finished her PhD studies in Environmental Sciences. With the implementation of the most modern analytical techniques-metabolomics,

and in collaboration with FEM IASMA Institute (Italy), she studied potential of more sustainable vineyard management by canopy microclimate manipulation. She has been since managing several domestic and international research projects, shows more than 20 international research exchanges and is rewarded by Prometheus of Science award for excellence in communication. Her research is mainly oriented to the secondary metabolism in interaction of vine and environment; sustainable approaches and applications of metabolomics in VE and to the studies of alternative winemaking techniques and their effect on phenolic and aromatic wine composition.

Dr. GUILLAUME ANTALICK, University of Nova Gorica, Wine Research Centre, Nova Gorica, Slovenia



Guillaume Antalick is Assistant Professor in Enology at the University of Nova Gorica. He received his education in analytical chemistry at Bordeaux and Orléans universities (France). He began his PhD in 2007 at the Institute of Vines and Wines Sciences of Bordeaux University where he got passionate by wine and enology. Supervised by Prof Gilles de Revel, he investigated the impact of malolactic fermentation on fruity aroma of red wines. After completing his PhD, Guillaume joined the Institute for Wine Biotechnology at the University of Stellenbosch (South Africa) for 1.5 years where he studied the impact of abiotic and biotic factors in the vineyard on wine aromas. He moved to Australia for 3 years working in the National Wine and Grape Industry Centre at Charles Sturt University (Wagga Wagga, Australia) in collaboration with the Australian Wine Industry on aromatic maturity and typicality of Australian red wines. Back in Europe since August 2016, Dr Antalick aims to develop wine research, education and wine culture in Slovenia. Dr Antalick has also strong links with wine industry through consulting for wine estate in Bela Krajina.