



ΠΑΝΕΠΙΣΤΗΜΙΟ ΚΡΗΤΗΣ
UNIVERSITY OF CRETE

Third announcement

International Conference “Vine, wine, food and health” Heraklion, Crete, May 22 – 26, 2018



Organized by the UNESCO Chair « Culture and Wine Traditions » of the University of Bourgogne and the University of Crete

Web site: <http://wineculture.chemistry.uoc.gr/wordpress/>

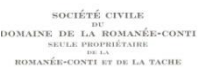
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PROGRAMME

Tuesday 22 may

Basilic Saint Marc - Heraklion

- 18:00 – Official opening of the colloquium

Wednesday 23 may

Culture Center of Heraklion

- 8:30 – Welcome of participants
- 9:00 – Opening lecture: Giorgos Kotseridis (University of Athens, Grece) "The new era of greek wine "
- **9:30 - 12:30 - Session I - "Vineyards and terroirs: grape varieties, enological processes "**.
- 9:30 - 10:00 - Keynote 1. Kalliopi Roubelakis (University of Heraklion, Grece): "Study of genetic identity of cretan grape varieties "
- 10:00 - Vasilis P. Petrakis (National Hellenic Research Foundation, Institute of Historical Research, Grece) : "Characterization of grapes and wine in archaeological remains and modern cultivars in Crete: a combined metabolomics and molecular genetics approach"
- 10:20 - Androniki C. Bibi (Hellenic Agricultural Organization DEMETER, Grece): "Genetic diversity and structure analysis assessed by SSR markers in a large collection of indigenous vitis cultivars from the island of Crete, Greece".
- 11:40 - Dimitrios Taskos (Hellenic Agricultural Organization-DEMETER, Grece): "Towards a National Management Plan for Greek Grapevine Genetic Material for Sustainable Viticulture and Enology"
- 11:00 - Questions
- 11:15 - Philippe Moustier (Aix-Marseille University-CNRS-Telemme), "Mutations de l'encépagement et politiques de qualité dans les vignobles provençaux XIX-XXIe siècles"
- 11:35 - Apostolos Spyros (University of Crete, Grece) "Molecular fingerprinting and aging of wines from Cretan cultivars"
- 11:55 - Clymie Abrahams (University of the Western Cape, South Africa Republic) : "The influence of cultivation medium on the fermentation potential two Saccharomyces cerevisiae and one non-Saccharomyces i.e. Torulaspora delbrueckii strains"
- 12:15 - Questions

12:30 - 13:45 : Lunch

- 13:45 - Keynote 2 : Maria Nikolantonaki (University of Burgundy, France) : "How chemistry can predict wines aging potential: application to different white burgundian terroirs"
- 14:05 - Philipp P. Minnaar (University of Stellenbosch, South Africa Republic) : "Saccharomyces cerevisiae, Non-Saccharomyces Yeasts and Lactic Acid Bacteria in

Sequential Fermentations: Effect on Phenolics and Sensory Attributes of South African Syrah Wines"

- 14:25 - Michèle Guilloux-Benatier (University of Bourgogne, France) : " The hygienic quality of du vin : role of microorganisms ?"
- 14:45 - P. Arapitsas (Centre, Fondazione Edmund Mach (FEM, San Michele all'Adige, Italy):"An update on wine ageing and sulfonations"
- 15:25 - Questions

15:40 – Coffee break and poster session

16:00 - 18:30 : Session II - " Wine, Mediterranean and Cretan diets and health "

- 16:00 - Keynote 1 : Norbert Latruffe (University of Burgundy-France) : "Wine, Mediterranean Nutrition and Health, an historical tryptic and still alive"
- 16:30 - Jean-Robert Pitte (Academy of Sciences Moral and Politic France) : "Champagne wine, a medication for King Louis XV neurasthenia "
- 16:50 - Morgan Poggioli (University of Bourgogne, France) : "Between health at work and worker culture: the wine of “prolétaire” question in France between the two global wars"
- 17:10 - Questions
- 17:25 - Sénia Fedoul and Olivier Jacquet (University of Lyon II, University of Bourgogne, France) : "History of the sanitary quality of wines. The rules to the medical expertise test and to œnological practices (from end of XIXth siecle to the XXIth siecle)"
- 17:45 - Jean-Jacques Boutaud (University of Bourgogne, France) : "Communicate on health: resveratrol and the label"
- 18:05 - Questions

18:25 – End of day presentations. Cretan wine tasting

Thursday 24 may
Culture Center of Heraklion

**09:00 - 12:45 - Session II - " Wine, Mediterranean and Cretan diets and health "
(ctnd)**

- 09:00 - Keynote 2 : Prokopios Magiatis (University of Athens, Grece) " Olive oil and wine, the cornerstone of the Mediterranean diet: a unique combination of bioactive healthy ingredients "
- 09:30 - Jean-Pierre Rifler (Centre Hospital Center of Haute Côte-d'Or, France) : "Is wine an healthy food ?"
- 09:50 - Gérard Lizard (University of Bourgogne, France) : "Comparison of the induction of neuronal differentiation by different compounds: neuropeptide (octadecaneuropeptide (ODN)), retinoic acid and polyphenols (resveratrol, apigenin) present in the Mediterranean diet"

- 10:10 - Joël De Leiris (University of Grenoble) : "Role of inflammatory process in atherosclerosis : cardioprotecting effects of mediterranean diet"
- 10:30 - Questions

10:45 - Coffee break and poster session

- 11:05 - Annita Toffanin (University of Pisa, Italy) : "Agresto from unripe organic grape with antimicrobial activity"
- 11:25 - Nikos Rodopaios (Miliary Hospital, Athens, Grece) : " Impact of alcoholic beverages consumption on bone mineral density, on orthodox christian population in starvation period "
- 11:45 - E. Frangkopoulou (University Harokopio, Athens, Grece) : "Cardio-protective actions of red and white wines from the Ionian Islands"
- 12:05 - Eleni Pavlidou (University of Egean Sea, Grece) : "Wine: a valuable factor in promoting longevity and preventing chronic diseases"
- 12:25 : Questions

12:40 - 13:40 – Lunch

13:40 - 18:20 : Session III - "Cultural and heritage aspects of vine, wine and diet "

- 13:40 - 13:40 - Keynote : Katerina Kopaka (University of Crete, Grece) : "Ancient wine from the Aegean islands"
- 14:10 - Manolioudis Stelios (Independant Geologue) : "DIONYSUS/Primordial paths of ecstasy – spirituality"
- 14:30 - Aline Brochot (University of Paris I Sorbonne, France) : "The very discreet place of wine in Nice gastronomy promotion"
- 14:50 : Questions
- 15:05 - François Georgeon (EHESSE, Collège de France, France) : "Birth of a « national drink »: The raki in Ottoman Empire (1800-1923)"
- 15:25 - Bolis K. Sotirios (Public Municipale Sociéty of Aegiali DIK, Grece) : " Gastronomic Communities and grek culinary culture "
- 15:45 - Stefania Kalogeraki (University of Crete, Grece) : "Exploring Greek Adolescents' Alcohol Consumption Patterns, Determinants and Correlates"
- 16:05 - Questions

16:20 - Coffee break and poster session

- 16:40 - Irene Sifaki (Hellenic Open University, Grece) : "Wine heritage and prospects of conservation and development through cultural and educational activities"
- 17:00 - Dimitri Goussios (University of Thessalonic, Grece), Laurent Rieutord (University of Clermont-Auvergne) : "Renewal of Thessaly vineyard : new actors and patrimoniing"
- 17:20 - Maria Tsoupi (University of Ioannina, Grece) : "Wine as a customary nutriment"
- 17:40 - Questions

18:00 : End of day presentations. Cretan olive oil tasting

20:30 : Gala dinner (optional - 40 € upon registration)

Friaday 25 may
Cultural center of Heraklion

09:00 - 12:10 : Session IV - " Wine, gastronomy, tourism, and development "

- 09:00 - Keynote : Sophie Lignon-Darmaillac (University of Paris IV Sorbonne) : "The routes of wines to oeno-gastronomy"
- 09:30 - Dimitrios Kyritsis (University of Thessalonic, Grece): "Potential for the production of quality wines of certain local grape varieties of Thrace"
- 09:50 - Eric Le Fur (Inseec Business School, Bordeaux, France) : "The issues of origin labels for oleicole mediterranean countries"
- 10:10 - Joëlle Brouard (Terroir Manager, France) : "Terroirs of consoumption : the world of wine positioning. The case of Beaujolais wines"
- 10:30 - Questions

10:45 - Coffee break and poster session

- 11:05 - France Gerbal-Medalle (University of Toulouse Jean-Jaurès), Marie-Ange Lasmène (*Parole, Parole* agency, consultanting in Ethnology) : "Oenotourism in Vidourle-Camargue area at the crossing of geographiyet and ethnology"
- 11:25 - Laurence Dujourdy, Yves Le Fur (AgroSup Dijon) : " Sensory evaluation for a new offer of wine glass "
- 11:45 - Irimi Theodorakopoulou (Agricultural Economic Research Institute, Grece) : "Usign systems thinking to co-create an experiential leadership-training program for the wine business"
- 12:05 - Joël Rochard (IFV, France) : "Contribution of the biodiversity to the eco-winetourism of the heroic vineyards : assets and prospects"
- 12:25 : Questions

12:40 : Lunch and poster session

14:00 - 18:00 : Technical visits

Saturday 26 may

Cultural trip (optional upon reservation and payement) : **Archeological museum of Heraklion**, Archeological sites of **Knossos** and of **Phaïstos**. Visit of **Paliani monastery**

Time and place of departure and retour of the trip shall be indicated during the conference

Format of communications and posters

Selected oral communications are limited to 20 minutes – If the goal to facilitate the simultaneous translation, authors are kindly invited to send the text of their communication before the colloquium

Selected posters must be in the following format: width: 80 cm; height: 100 cm devront
The presence of at least two eyelets on the top of the poster is required

Official language of the colloquium : Grek, French, English

LOCATIONS

22 mai : [Basilic Saint Marc - Heraklion](#)

23, 24, 25 mai : [Cultural center of Heraklion](#)

26 mai : [Trip](#)

REGISTRATION FEES

- Academics and professionals: 130 €
- Students: 65 €
- Accompanying persons: 50 €
- Registration to gala dinner (optional upon registration): 40 €
- Tour of May 26 (optional upon registration): 120 €

The registration for academics, professionals and students to the conference includes: access to sessions, book of abstracts, coffee breaks, lunches of 23-24-25 may, the field technical trip and tastings.

Accompanying persons: registration required for access to tastings and field trip.

Online registration file: <http://wineculture.chemistry.uoc.gr/wordpress/>

HOTELS

The Organisation Committee suggest two hotels well situated and at negociated rate (-10% off on the room price) :

Lato Boutique Hôtel : www.lato.gr

Olive Green Hôtel : www.olivegreenhotel.com

For booking, When at the web site of the choosen hotel choisi you register online by inserting the code "WINE" at booking code (top on the right). The code is active and valid between 20th may and 31st may in these hotels.

See below other hotels at no negotiated rate but all located in the city centre

Kastro Hotel *** : <http://www.kastro-hotel.gr/>

Poseidon Hôtel** : <http://www.hotelposeidon.gr/start.htm>

Athinaïkon Hotel** : <http://www.athinaikon-hotel.gr/>

Atrion Hôtel*** : <http://www.atrion.gr/en>

The town hall of Heraklion can also propose a large list of hotels:

<https://www.heraklion.gr/en/visitor/stay.html>

| Contacts | |
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