



CURRICULUM VITAE

Jean-Christophe BARBE, PhD, HDR

Address: Bordeaux Sciences Agro

Département Sciences et Gestion du Végétal
1, Cours du Général de Gaulle, CS 40201
33175 GRADIGNAN Cedex
+33 (0)5 57 35 38 73

E-mail : jean-christophe.barbe@agro-bordeaux.fr

Unité de recherche œnologie, EA4577 INRA/ Institut Polytechnique de Bordeaux/ Bordeaux University

ISVV

210 Chemin de Leysotte, CS 50008
33882 VILLENAVE D'ORNON
+33 (0)5 57 57 58 63

CURRENT POSITION: Associate Professor of Enology, Bordeaux Sciences Agro, France

EDUCATION

2013 Habilitation à Diriger des Recherches en Œnologie (HDR) – University of Bordeaux Ségalen.

2000 PhD in Sciences Biologiques et Médicales option Œnologie-Ampélogie, Faculté d'Œnologie, Université Bordeaux Ségalen

1995 DEA Œnologie-Ampélogie option Œnologie, Faculté d'Œnologie, Université Bordeaux Ségalen

1994 Maîtrise de Chimie, Université Paul Sabatier Toulouse

PROFESSIONAL EXPERIENCE:

2004 - Associate Professor of oenology, Bordeaux Sciences Agro, France

2001 - 2004 - Lecturer in enology, Bordeaux Sciences Agro, France

TEACHING:

Study program in Enology (Ingénieur degree, Master degree): Wine and Grape chemistry, Sensory Analysis, Winemaking, Company Auditing

RESEARCH :

Conducted research focused on wine aroma.

34 Publications in international journals

30 Communications in congress

RECENT PUBLICATIONS:

LYTRA G., TEMPERE S., MARCHAND S., DE REVEL G., **BARBE J.-C.**; 2016. How do esters and dimethyl sulfide concentrations affect fruity aroma perception of red wine? Demonstration by dynamic sensory profile evaluation. *Food Chem.*, **194**, 196-200.

RENAULT P., COULON J., DE REVEL G., **BARBE J.-C.**, BELY M.; 2015. Increase of fruity aroma during mixed *T. delbrueckii* / *S. cerevisiae* wine fermentation is linked to specific esters enhancement. *Int. J. Food Microbiol.*, **207**, 40-48.

LYTRA G., TEMPERE S., DE REVEL G., **BARBE J.-C.**; 2014. Distribution and organoleptic impact of ethyl 2-methylbutanoate enantiomers in wine. *J. Agric. Food Chem.*, **62**, 5005-5010

SAIDANE D., **BARBE J.-C.**, BIROT M., DELEUZE H.; 2013. Reducing sulfur dioxide binding power of sweet white wines by solid-phase extraction. *Food Chem.*, **141**, 612-615.

LYTRA G., TEMPERE S., DE REVEL G., **BARBE J.-C.**; 2012. Impact of Perceptive Interactions on Red Wine Fruity Aroma *J. Agric. Food Chem.*, **60**, 12260-12269.