

Personal information

E-mail

olle@supagro.inra.fr

Position

Viticultural and Enological Studies Coordinator, Montpellier SupAgro, France

Academic Degrees

2002, Diplôme National d'Enologue, École Nationale Supérieure Agronomique de Montpellier (now Montpellier SupAgro), France

2001, Master of Science of Viticulture and Enologie, École Nationale Supérieure Agronomique de Montpellier (now Montpellier SupAgro), France

1997 PhD in Food Science, École Nationale Supérieure des Industries Agricoles et Alimentaires, France

Professional experience

Since 1999, teaching in Viticulture and Enology at Montpellier SupAgro

1985-1994, teaching in Food Science at the Institut Universitaire de Technologie d'Évreux, France

Teaching

Study program in Viticulture and Enology (bachelor and master), Montpellier SupAgro, France

Lectures : General chemistry and biochemistry
Enological analysis
Grapevine physiology
Wine processing

Research : 5 selected recent publications

Ollé, D., Brat, P., Reynes, M. et Brillouet, J.-M., 2002. Produits à base de fruits tropicaux et subtropicaux pour réutilisation industrielle. *In*: Technologies de transformation des fruits. Albagnac, G., Varoquaux, P. et J.-C. Montigaud (Eds.), Tec & Doc-Lavoisier, Paris, pp 345-381.

Gancel, A.-L., Ollé, D., Ollitrault, P., Luro, F. et Brillouet*, J.-M., 2002. Leaf and Peel Volatile Compounds of an Interspecific Citrus Somatic Hybrid [*Citrus aurantifolia* (Christm.) Swing. + *Citrus paradisi* Macfayden]. *Flavour and Fragrance Journal*, **17**, 416-424.

Mané, C., Souquet, J.-M., Ollé, D., Verriès, C., Vèran, F., Mazerolles, G., Cheynier, V. et Fulcrand, H., 2007. Optimization of Simultaneous Flavanol, Phenolic Acid and Anthocyanin Extraction from Grapes using an Experimental Design ; application to the characterization of Champagne grape varieties. *J. Agric. Food Chem.*, **55**, 7724-7233.

Verriès, C., Guiraud, J.-L., Souquet, J.-M., Vialet, S., Terrier, N. et Ollé, D., 2008. Validation of an Extraction Method on Whole Pericarp (*Vitis vinifera* L. cv. Shiraz) to Study Biochemical and Molecular Aspects of Flavan-3-ol Synthesis during Berry Development. *J. Agric. Food Chem.*, **56**, 5896-5904.

Terrier N., Ollé, D., Verriès, C. et Cheynier, V., 2009. Biochemical and molecular aspects of flavan-3-ol synthesis during berry development. *In*: Grapevine Molecular Physiology and Biotechnology. Roubelakis Angelakis, K.A. (Ed.), Springer-Verlag, India, sous presse.

Memberships

Peer reviewing : Journal of Food Science, Journal of Agricultural and Food Chemistry and Journal of Sciences of Food and Agriculture

Scientific Secretary of "Progrès Agricole et Viticole"