

## FOREWORD

In order to achieve my European Master in Viticulture and Oenology, I have performed my internship in one of the largest wine merchant (négociant) from France called UCCOAR SAS. This internship of six months permits me to see the functioning in such structure and it involves me in a multitude of work either in personal investigation through the laboratory work in Madrid or the quotidian tasks in the company:

- ✚ Selection of the wine in the wine cooperative according to the clients.
- ✚ Preparation of the wine sample for the commercial team.
- ✚ Determination of new treatments to stabilize and conserve wine.
- ✚ Impact of various enzymes on the wine filterability to fight against the wine coming from thermovinification which are difficult to treat.
- ✚ Study about the cold need to dispatch cold white wine in France.
- ✚ Control of the wine packing either in Carcassonne or in the private properties.
- ✚ Study of the membrane contactor to perform a packing in Bag-in-Box (INRA-Pech Rouge).
- ✚ Determination of an adjuvant to increase the taste of the alcohol free wine (Bonne Nouvelle) and to diminish the energetic content.
- ✚ Development of the new packing line (Bag-in-Box – line 6E).

Throughout this Master thesis, I have decided to present and to quantify the general impact of the oxygen during the specific production in UCCOAR Carcassonne. My personal problematic to present this thesis is:

**Quantification of the oxidation effects and repercussion in sensorial and compositional parameters during the production process of a Chardonnay wine.**

This investigation is made on a Chardonnay wine included in the range of top quality product “Brise de France” (BDF).

This subject has been selected by the company because they have observed an aromatic deficit on the wine treated and packed in UCCOAR. So they had a real need to quantify the deficit through deep analyze such Gas Chromatography or color.