

PROGRAM

SPARKLING WINE FORUM

Village by CA, Bezannes - Reims (France) | April 23 and 24, 2025



WEDNESDAY, APRIL 23 (8:30AM - 1PM)

Bubbling Over: trends and insights into the global and South African sparkling wine market

Yvette VAN DER MERWE - President | International Organization of Vine and Wine - OIV

The effects of an environmental label on consumers' perception of a luxury product: the case of champagne

Aurélié RINGEVAL-DELUZE - Lecturer | University of Reims Champagne-Ardenne

Taninnov Project: Innovations to improve the quality of sparkling wines

Rebecca NOUGIER - Product Manager | IOC Group
Sandrine JEGOU - Research Professor | University of Reims Champagne Ardenne

Tartaric stabilization of wines in light of the challenges posed by calcium tartrate stability

Yannick LE GRATIET - Director | Oenodia
Michel MOUTOUNET - Doctor | National Polytechnic Institute

The bubble in the glass: a physicochemical approach of sparkling

Gérard LIGER-BELAIR - Professor, Champagne and applications Team | University of Reims Champagne-Ardenne

From bubble to brain: neuroscience of sparkling

Gabriel LEPOUSEZ - Researcher specializing in sensory perception

Bubbles, the Pe.DI app for tracking the evolution of your wines' sparkling potential

Virginie THOLLIN - Consulting oenologist
Matteo ZACCARIA - Managing director | PE.DI

Can we give artificial intelligence a sense of taste, and why?

Gabriel LEPOUSEZ - Researcher specializing in sensory perception

Sensory feedback on the six editions of the Eminents of Burgundy

Yves LE FUR - Lecturer | Dijon Agro Institute
Laurence DUJOURDY - Research engineer | Dijon Agro Institute

WEDNESDAY, APRIL 23 (2:30 PM - 6:30 PM)

The 25% tariff on wine under the first Trump administration: Who bore the bruden? Lessons for the future

Karl STORCHMANN - Clinical professor of economics | New York University (USA)

Chitosan in sparkling wine production: innovation in clarification and microbial control

Samuele LERCARI - Technical support manager | DAL CIN Gildo SpA
Marguerite DOLS-LAFARGUE - Professor | Bordeaux INP

Varietal innovation in Champagne

Géraldine URIEL - Head of the "plant material & production" department | Champagne Wine Interprofessional Committee (CIVC)

Between reality and possibility: the interaction between real and hypothetical systems in fermentation. New applications of direct analysis solutions for alcoholic and malolactic fermentation

Matthieu DE BASQUIAT - Director France | Parsec

Round table : Innovation in the service of wine tourism and direct sales

Bluenne CHAYE - Board member | LA WINETECH
Laurent Prigent - CEO | Bubbl.
Matthieu VARON - Co-founder | WineVision
Severine COUVREUR - President | Champagne Hillsides, Houses and Cellars Mission - UNESCO Heritage
Sarah AMRANI - Innovation manager | Marne Tourism Development Agency

MASTERCLASS

12:45 - 13:30

A toast to the terroirs: discovering the different faces of Conegliano Valdobbiadene Prosecco DOCG | Consorzio tutela CONGLIANO VALDOBBIADENE PROSECCO DOCG

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THURSDAY, APRIL 24 (8.30 AM - 12.45 PM)

Champagne and sustainability: measuring and reducing the carbon footprint

Antoine Payen - *Environmental assessment project manager* | Interprofessional Wine and Champagne Committee (CIVC)

Italian sparkling wines: sensory identity and consumer perception

Monica LAUREATI - *Vice president of Chair at Italian Sensory Science Society* | Università degli Studi di Milano (Italy)

Riboflavin: Results of the latest characterization work on yeast strains to limit riboflavin levels

Daniele PIZZINATO - *Technical manager* | Station Oenotechnique de Champagne

Paolo ANTONIALI - *Scientific director* | Italiana Biotechnology

The challenge of data in managing sparkling wine production activities

Alexandre ERMENAULT - *CEO* | ONAFIS

Thierry LAVAL - *Secretary general of food pilot international development and co-founder* | Winepilot

Sylive BUSCA - *CEO* | Wine IN Block

The terroirs of Conegliano Valdobbiadene Prosecco wines: a case study of the origin of quality in the hills of Unesco heritage site

Diego TOMASI - *Director* | Conegliano Valdobbiadene Consortium Prosecco DOCG

Tasting, a technical tool in its own right : application to wine defects

Sylvie COLLAS - *Head of planning and training* | Champagne Wine Interprofessional Committee (CIVC)

An original approach to exploring the combined influence of temperature and nutrition on the profiles of Chardonnay wines

Coline LERICHE - *Sensory analysis expert* | Fermentis

Méven OTHEGUY - *Sensory analysis researcher* | IFV pole Bourgogne Beaujolais Jura Savoie

Roundtable: What are the relevant solutions for accessing scientific and technical information in viticulture and oenology?

Julien DUMERCQ - *Executive manager* | IVES

Florence FONTAINE - *Maldivian academic Chair* | University of Reims Champagne-Ardenne

Tatiana SVINARTCHUK - *Program leader viticulture* | Moët Hennessy

Basile PAUTHIER - *Agrometeorology project manager* | Champagne Wine Interprofessional Committee (CIVC)

MASTERCLASS

12:30 - 13:15

Understanding the sensory effect of dealcoholization and strategies for substituting the sensory effect of alcohol | Hochschule Geisenheim University

16:30 - 17:30

Introduction to organoleptic testing applied to experiments | Champagne Wine Interprofessional Committee (CIVC)

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REIMS2025 FORUM



THURSDAY, APRIL 24 (2.30 PM - 6 PM)

Dealcoholization of wine in sparkling wine production -
Potential in the context of climate change

Matthias SCHMITT - Teacher and researcher in oenology |
Hochschule Geisenheim University (Germany)

Aromas of chardonnay sparkling wines :
Established knowledge and new acquisitions

Axel MARCHAL - Professor | ISVV Bordeaux

The impact of cork stoppers during the tirage of
sparkling wines - scientific and technical considerations

Sara PINHEIRO - PhD student | Faculty of Sciences and
technology from Universidade Nova de Lisboa (Portugal)
Francisco CAMPOS - R&D manager | Amorim

Oxygen consumption and lees autolysis during the aging
of sparkling wines using the traditional method

Fernando ZAMORA - Researcher | Rovira i Virgili University (Spain)

How to align your vision of sustainability with your innovation
strategy? Comparison of the systems and initiatives in operation
in Champagne and New Zealand

Nicolas BEFORT - Director of the Chair of bioeconomy and
sustainable development | NEOMA Business School

Mapping CO₂ and ethanol in the headspace of a glass of
champagne : what influence does this have on tasting?

Gérard LIGER-BELAIR - Professor, Champagne and
applications | University of Reims Champagne-Ardenne
Florian LECASSE - Lecturer | University of Reims
Champagne-Ardenne

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