

CENOVITI INTERNATIONAL Network



The first and unique international network
for training and research
in œnology and viticulture



université
de BORDEAUX



The CENOVI INTERNATIONAL network

Close international cooperation



The **CENOVI INTERNATIONAL** network, coordinated by the university of Bordeaux (ISVV) and launched in 2010, is the first and unique international network in œnology and viticulture. Its aim is to boost **exchanges of know-how and expertise** between wine-makers, academics and industrial partners.

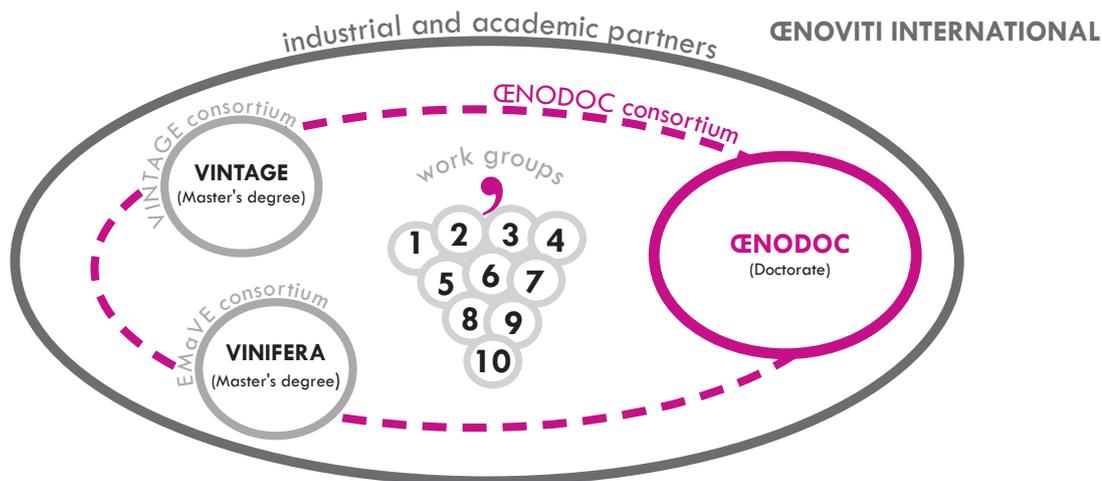
The network provides its members with a **high level of visibility** on the international scene by enabling them to extend all the various opportunities in terms of joint training projects, research and exchange through meetings and other events.

A structured organisation



The **CENOVI INTERNATIONAL network** includes over 40 partners throughout the world who make up an international consortium of institutions recognised for their excellence in the field.

It is organised around its members who come together in general meetings, 10 transversal and thematic work groups, and an executive board consisting of representatives for major programmes, development of the network and of the Bordeaux University foundation.



As a launch-pad for the network, the **joint CENODOC doctorate** programme was created to develop an international doctorate specifically geared to œnology and viticulture. The **CENODOC** consortium encompasses the **VINTAGE** and **EMaVE** consortiums which respectively offer master's degrees under the European label of Erasmus Mundus.

The work groups

- 1 Climate change
- 2 Œnology, engineering and processes
- 3 Biotechnology
- 4 Industrial transfer
- 5 Genetic material, grape selection and production
- 6 Table grapes
- 7 Development, strategic monitoring and international relations
- 8 Vine diseases and parasites
- 9 Wine management and wine tourism
- 10 Sparkling wine

The **innovative approach** of the ŒNOVITI INTERNATIONAL network is based on the mobility of its staff and students, the exchange of experience and good practices between the relevant subjects and the building of a common core curriculum in education and training.

Corporate cooperation

The programmes also involve many partners from industry and the socioeconomic world. Over and beyond their financial support, they bring in their expertise to pursue top quality R&D and to offer professional outlets for the young graduates.

At the source of the project

Pierre-Louis TEISSEBRE, university of Bordeaux (ISVV), professor of œnology



The creations of the ŒNOVITI INTERNATIONAL network and the ŒNODOC programme enables academics and industrial partners to come together to meet the challenges of research in œnology and viticulture. Emphasis is laid on the setting-up of joint projects and on student mobility. Several thematics are already addressed (climate change, the quality of grapes and wines, biotechnologies in œnology, innovative wine-making processes). Several doctorate students will benefit from the ŒNODOC programme over the coming years and thus gain the various skills which already exist in the university laboratories and the R&D divisions of the industries within the network. I am particularly happy to be able to contribute to this action in the name of the Bordeaux facility.

Key figures

- 21 countries, 5 continents
- 11 industrial partners
- 4 research partners
- 28 academic partners
- > 200 master's degree students
- > 240 teachers-researchers



The CENOVITI INTERNATIONAL network

Driven and coordinated by Bordeaux, the network includes partners from all over the world.



As the main academic training ground for the agronomic sciences in Austria, we are dedicated to providing our students with superior education in viticulture and œnology. We participate as a fairly new member of the CENOVITI network, with focus on this background. Expanding the range of international exchange possibilities for students and staff within the CENOVITI framework is a task we happily contribute to and, vice versa, greatly benefit from.

Astrid FORNECK, University of Natural Resources and Life Sciences, Vienna (Austria), professor, head of the viticulture & œnology program



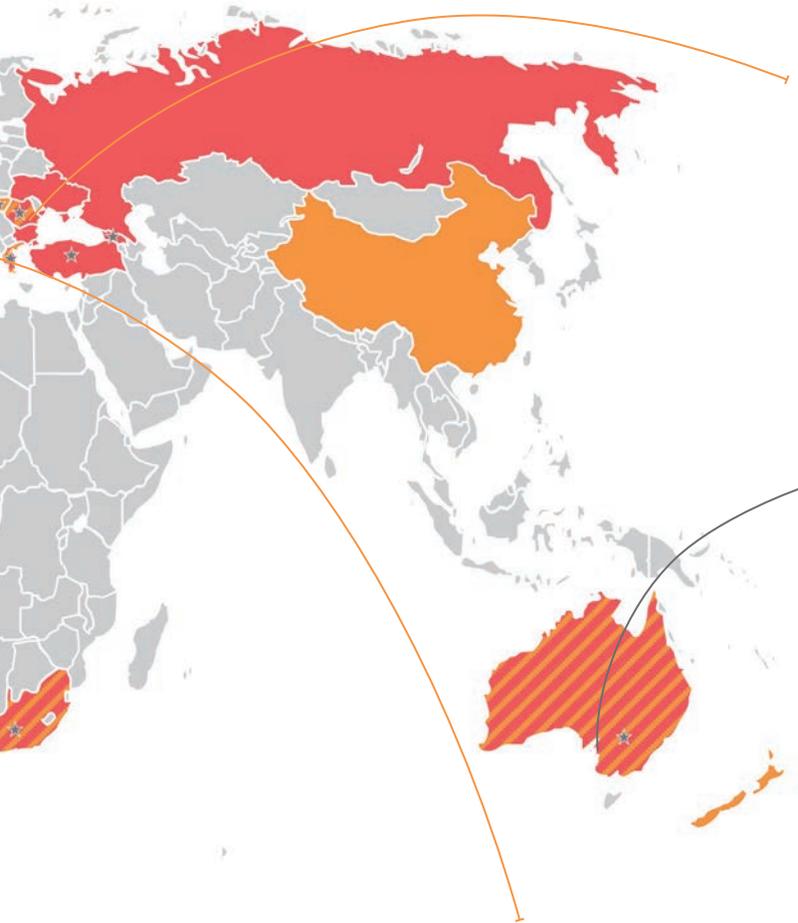
CENOVITI INTERNATIONAL provides a formidable opportunity to establish research collaborations and to implement student exchange, in particular within the CENODOC programme. Currently, one of our doctoral students, Louwrens THERON is working on a joint research project in the

field of wine microbiology. He is sharing his time between the two universities which allows him to experience both working and living environments while also benefiting from the best know-how and equipment for his project. At the end of his studies, he will receive a joint PhD degree from both universities. We believe that this project strengthens the relationships between the two universities and paves the way for other collaborations in the future.

Benoit DIVOL, Stellenbosch University (South Africa), senior lecturer in œnology



- ★ CENOVITI INTERNATIONAL partners
- CENODOC, VINTAGE and EMaVE CONSORTIUMS
- Partners of EU projects



Romania has a long tradition in viticulture and œnology, but nowadays it also has modern winemaking facilities and new vine plantations developed with European funds after joining the European Union in 2007. Formation of specialists for this field is, therefore, one of our priorities and CENOVI INTERNATIONAL network can offer an opportunity to access the immense expertise and knowledge provided by the partners of the network in science, research and technology.



Arina Oana ANTOCE, University of Agronomic Sciences and Veterinary Medicine, Bucharest (Romania), professor of œnology

The world of wine is increasingly global, and grape and research challenges and opportunities are equally global in nature. Networks such as CENOVI INTERNATIONAL allow for increased engagement and coordination between relevant international players and act as a platform upon which projects of significance to the global wine sector can be conceived and conducted.



Dr Dan JOHNSON, The Australian Wine Research Institute (Australia), managing director

IRTA's group approach for viticulture in XXI century is focused on technology options that analyze how farming management concepts, practices and technologies, including plant breeding, could enable sustainable intensification of crop production, with the aim to increase grape production and quality and support wine supply.

Dr Robert SAVÉ, IRTA (Catalonia, Spain), viticulture and œnology coordinator and Universitat Autònoma de Barcelona, professor of ecology



The main projects of the network

High-level training and research programmes

The joint **ENODOC** doctorate

ENODOC is an international, multidisciplinary doctorate programme aimed at addressing the current challenges in oenology and viticulture. To date, it includes 6 doctorate students from cooperation between several partner institutions of the **ENOVITI INTERNATIONAL** network:

- **Marion BRENIAUX**, Universities Rovira I Virgili and Bordeaux, Lallemand
Molecular mechanisms involved in lactic acid bacteria inhibition by wine phenolics. 
- **Jochen VESTNER**, Universities of Geisenheim, Stellenbosch and Bordeaux
Investigation of the effect of malolactic fermentation (MLF) on the flavour and volatile composition of wines from certain varieties. 
- **Maria MARTÌ RAGA**, Universities Rovira i Virgili and Bordeaux, Biolaffort
Genotypic and fisiological restraints to nitrogen metabolism in *Saccharomyces cerevisiae* during second fermentation.
- **Mar MARGALEF**, Universities Rovira I Virgili and Verona
Molecular mechanisms involved in the dynamics of adaptation of *Oenococcus oeni* to wine, and particularly in the maintenance of cell redox balance.
- **Louwrens THERON**, Universities of Stellenbosch and Bordeaux
Isolation, characterization and impact of acid proteases in the wine yeast *Metschnikowia pulcherrima*.

Álvaro S. GONZALEZ has submitted a thesis in May 2012 focused on the following theme: Impact of plant growth regulators application on phenolic quality of grape berry skins and wine (*Vitis vinifera* L., Cvs. Cabernet Sauvignon and Carmènère), produced in the universities of Santiago and of Bordeaux.

The ENODOC programme provided me with an opportunity to broaden my horizons. From a professional point of view, doing a PhD between two countries allows me to work with different professionals within my field of study thereby exposing me to different perspectives and approaches to doing research. Being awarded a joint degree from two universities will also be a testimony of my adaptability to different situations. Furthermore, this programme allows me to network within the scientific community therefore opening the doors for future career prospects. On a personal level, my enrolment in this programme gives me the opportunity to travel and experience new cultures which is enriching and eye-opening.



Louwrens THERON, doctorate student in the **ENODOC** programme, universities of Stellenbosch (South Africa) and Bordeaux (France)

The joint **VINTAGE** and **VINIFERA** Master's degrees under the Erasmus Mundus label

- The **VINTAGE INTERNATIONAL MASTER'S DEGREE** aims at enabling students to acquire twofold technical and marketing skills at the international level covering the entire wine industry (vines, wines, terroir, environment, etc.). Since its creation, there have been 200 graduates (~ 25/year). Degree coordinated by the Higher School of Agriculture in Angers, France.
- **VINIFERA EUROMASTER** is an international master's degree in the science of vines and wines, in English. This joint diploma is granted by 6 European universities offering opportunities for careers in research, production and vineyard management. ~ 70 graduates since its creation (20 to 30 a year). Degree coordinated by Montpellier Supagro (France).

Franco-Spanish Master's degree in œnology

This is a joint training programme resulting in a dual diploma between the "œnology" master's degree of Tarragona in Spain and the "œnology and viti-vinicultural environment" master's degree from the university of Bordeaux in France. It involves 3 students every year from each master's degree course who subsequently benefit for a 6-month period of mobility in the partner university.

Post-doctoral research mobility

At the end of their doctorate, students of academic partners of the network can plan a stay in a partner institution for an exchange of experience and good practices.



The first objective of this 10 weeks stay was to learn about a new method to study wine aroma perception. Thanks to this new approach in œnology, which has been particularly developed during this last decade in Bordeaux, this technique could be applied to investigate Australian Cabernet Sauvignon wines aroma. The second objective was to link with researchers at ISVV in order to open perspectives for future collaborations between NWGIC and ISVV. This objective was met and future collaborations are currently under discussion..

Dr. Guillaume ANTALICK, National Wine and Grape Industry Centre (NWGIC), Charles Sturt University, Wagga Wagga, Australia - university of Bordeaux (ISVV), France

Projects carried out

"œNOBIO", an Intensive Programme under the ERASMUS label - June 2014



This programme of intensive courses in viticulture and organic œnology was organised thanks to the Lifelong learning programme. It took place in June 2014 in Bordeaux and gathered 30 students and 12 teacher-researchers from the universities of Tarragona, Turin, Geisenheim, Bucharest and Bordeaux.

"œNODOC MED", a joint doctorate project officialised by the Mediterranean Office for Youth (MOY) - March 2013



This doctorate training programme in innovative œnology is backed by 4 universities within the network : Udine, Padova, Rovira I Virgili and Bordeaux. The MOY finances the mobility of the students within the framework of co-tutored theses between the partner universities. Chiara VENDRAMINI received a mobility grant of 7800€ for her co-tutored thesis between the universities of Padova (Italy) and Rovira i Virgili (Spain).

Other projects

The partners of the network submit on a regular basis projects to the European Union, in particular as part of the **Marie-Sklodowska-Curie Actions of the Horizon 2020** programme and of the **Erasmus +** programme.

Six training or new joint diploma projects were submitted in 2015 on the following themes: microbiology, change climate impact, œnotourism, biologic and organic viticulture or rootstock and adaptation to the environment.

High-level events

General Assemblies

Highlights of the network, the General Assemblies (GA) take place twice a year and gather all the members of CENOVI INTERNATIONAL.



3rd GA, Verona (Italy), April 2013

- 1st GA, Bordeaux (France), March 2012
- 2nd GA, Narbonne (France), September 2012
- 3rd GA, Verona (Italy), April 2013
- 4th GA, Tarragona (Spain), November 2013
- 5th GA, Lisbon (Portugal), April 2014
- 6th GA, Geisenheim (Germany), November 2014
- 7th GA, Barcelona (Spain), May 2015

Next GA : 8th GA, Conegliano (Italy), October 2015

Scientific colloquia

They gather **academic and industrial specialists** to speak on the current challenges and opportunities for the œnology and viticulture sector.



1st scientific colloquium, Bordeaux, Sept. 2013

- "The alcohol content of wines and the possibles practices for its reduction within the context of climate change", Bordeaux, September 2013
- "Exploitation of autochthonous and more used vines varieties: genetic pedigree and phenotyping, tolerance and stress, diseases to control, rootstocks ", Geisenheim, November 2014
- "Sparkling wines and cava current challenges", Barcelona, May 2015
- "Non-conventional micro-organism in wine making", Conegliano, October 2015

The partners of the network (as of May 2015)

Why become a partner ?

The members of the network form work groups where they prepare projects for cooperation in scientific and technical research, training, the organisation of courses, exchanges of teachers, students and young researchers, seminars, colloquia and conferences. Becoming a partner of CENOVI INTERNATIONAL, you will contribute to the development of:

- the largest international network dedicated to research and training in œnology and viticulture,
- research in œnology and viticulture and help to meet collectively the new challenges in œnology and viticulture,
- training programmes of excellence at the international level.



Academic partners

Agricultural University of Georgia – Tbilisi, Georgia
Angers Higher School of Agriculture – France
Athens Technological Education Institute – Greece
Bordeaux Sciences Agro – France
Changins School of Viticulture and Enology - Nyon, Switzerland
Charles Sturt University – Wagga Wagga, Australia
Cukurova University – Turkey
Hochschule Geisenheim University – Germany
Kedge Business School (BEM) – Bordeaux, France
La Rioja University – Logroño, Spain
Montpellier Supagro – France
National University of Cuyo – Mendoza, Argentina
Pécs University – Hungary
Pontificia Catholic University of Chile – Santiago, Chile
Rovira I Virgili University – Tarragona, Spain
Stellenbosch University – South Africa
University of Agronomic Sciences and Veterinary Medicine of Bucharest – Romania
university of Bordeaux, Institut des Sciences de la Vigne et du Vin – France
University of Lisbon (ULisboa) – Portugal
University of Milan – Italy

University of Natural Resources and Life Sciences – Vienna, Austria
University of Nova Gorica – Slovenia
University of Padova – Italy
University of Turin – Italy
University of Udine – Italy
University of Verona – Italy
University of Zagreb, Faculty of Agriculture – Croatia
University of Zagreb, Faculty of Food Technology and Biotechnology - Croatia

Instituts de recherche

Agricultural Institute of Slovenia – Ljubljana, Slovenia
Research and technology institute on food and agriculture (IRTA) - Caldes de Montbuy, Spain
Research centre for viticulture (CRA) – Conegliano, Italy
The Australian Wine Research Institute – Glen Osmond, Australia

Industrial partners (1)

Château Pichon-Longueville – Pauillac, France
Alfa Laval Wine – Monza, Italy
Biolauffort – Floirac, France
E & J Gallo Winery – Modesto, California, United States
JU.CLA.S.SRL (Vason Group) – Verona, Italy

Industrial partners (2)

Lallemand – Blagnac, France

Linde Gas – Arluno, Italy

MBF – Veronella, Italy

Miguel Torres S.A. – Vilafrance del Penedes, Spain

Preparatori d'Uva – Manzano, Italy

Winetech – Paarl, South Africa

The partnership with Château Pichon-Longueville

This first sponsor made a major contribution to the launch of the network and in particular of the ŒNODOC programme. The donation of 120k€ finances the mobility of the numerous partners within the network. The Château also provides an input of its competences through its active participation in the network's actions.



We support the ŒNODOC programme designed to meet the current challenges in œnology and viticulture. It is an ambitious project with an international and multidisciplinary reach.

The issues addressed include, among others, research, health and the environment, topics which concern all of us. We are particularly happy within AXA Millésimes to contribute to the network.

Christian SEELY, Château Pichon-Longueville (AXA Millésimes), general manager

The partnership with IdEx Bordeaux (Initiative d'Excellence)

IdEx Bordeaux is an **investment programme designed to support the dynamic for the transformation and development of the university of Bordeaux**. Within the framework of ŒNOVITI INTERNATIONAL, it finances:

- a thesis for eighteen months within the framework of the ŒNODOC programme;
- the travel of teachers and researchers within the framework of the network;
- the organisation of colloquia.



Bordeaux University foundation

Bordeaux University foundation is an **original interface between the academic and the socioeconomic spheres**. Through new forms of cooperation, the foundation serves to federate companies, associations, institutions and citizens who design and steer with the academics mutually beneficial projects.

The foundation guarantees that donors can remain anonymous or named as they wish, the visibility and observance of their specifications for the use of their donation.

To contact the foundation: fondation@univ-bordeaux.fr



Join CENOVI INTERNATIONAL !

How can you become a partner ?

Academic partners

Membership for academic members: 1,000 €/year

Industrial partners

The CENOVI INTERNATIONAL network is actively looking for sponsors. Thanks to their donations, we want to ensure the long life of this network of excellence and its actions. There are different kinds of partnership to be invented and built together.



Launch of the network, Bordeaux, March 21, 2012

Two kinds of sponsorship

You can support the CENOVI INTERNATIONAL network in its entirety by making an open donation. Alternatively, you can specify that your donation be dedicated to actions of training, research or distribution within the framework of partnerships: the gold grape or the silver grape.



Become a "gold grape" partner

30K€/year over 3 years

Member of the network for 3 years.

A special partnership built jointly within the framework of one or several structural actions developed within the network: research work (bachelor's and master's degree, doctorate or post-doctorate grants), the organisation of major events, the launching of new partnerships through the financing of mobility, and more.



Become a "silver grape" partner

10K€

Member of the network for 1 year.

Financing of a one-off action: research or training prize, a local event, the mobility of researchers or students, the purchaser of research equipment, and more.

There are many other possibilities for partnership

You can also offer your support in other ways:

- by hosting members of the network when they travel,
- through the donation of samples (wines, plants, etc.),
- visits of your facilities, etc.



The network benefits from the support of:



Programme financé par l'ANR
n° ANR-10-IDEX-03-02.

Key words: œnology – viticulture – wine – vine – doctorate – international – Bordeaux – multicultural – partners – joint programmes – wine tourism – château – sponsorship

realisation: Bordeaux University foundation, June 2015

Bordeaux University foundation, university of Bordeaux

contact

Pierre-Louis TEISSEBRE, professor of œnology
oenodoc@u-bordeaux2.fr - T 33 (0)5 57 57 58 53
<http://www.oenoviti.univ-bordeauxsegalen.fr>