



INNOVATION 2014

INNOVATION IN WINE ANALYSIS

Join us at the FOSS Wine Conference
June 16-17 · 2014 · Bordeaux · France

FOSS

Dedicated Analytical Solutions

Innovation in Wine Analysis

FOSS has the pleasure to invite you to join our Wine Conference 2014 in Bordeaux, France.

For many years FOSS has provided solutions designed to make wine analysis simple. FOSS solutions help wine makers at all stages of wine production – from measuring grape soundness and maturity at harvest time through the fermentation process to key wine specifications before bottling.

Bordeaux is the world's major wine industry capital. It is home to the world's main wine fair, Vinexpo, as well as the important Vinitech exhibition. Bordeaux wine has been produced in the region since the 8th century, and today the wine economy in the metro area takes in 14.5 billion Euros each year. The historic part of the city is on the UNESCO World Heritage List as *"an outstanding urban and architectural ensemble"* of the 18th century.

In keeping with the location, the event will look at innovation in wine analysis and focus on new technologies applied within wine production sites and laboratories.

The FOSS Wine Conference – a 2 day event

Day one will be a full conference program addressing various interesting topics related to innovation in the global wine industry and wine analysis. Keynote speakers from France, Italy, Spain and Germany will cover important topics, including:

- Phenolic maturity control and raw material quality
- Innovation in sulphite analysis and optimizing use of sulphite in today's wine production
- Workshop on future wine analysis and quality control
- Aroma studies

We will enjoy the beautiful Bordeaux city after the conference, and taste local wines and enjoy the French cuisine in a conference dinner with surprises.

Day two will include visits to wineries/chateaux in the fabulous wine districts of Bordeaux and we will visit producers in the famous St. Emilion region.

The FOSS Wine Conference 2014 will take place:

Date: June 16–17, 2014

Place: Mercure Hotel, 81 Cours Saint Louis, 33 300 Bordeaux, France

Whats' included when you register for the FOSS Wine Conference:

Conference fee, coffee breaks, lunches and a dinner Monday evening. FOSS will also provide transport for the visit to the wineries on day two.

Delegates will pay their own travel expenses, hotel accommodation and other costs.

We will make the hotel booking for you. Special conference rate at Mercure Hotel, Bordeaux, is 128 EUR for a single room incl. breakfast and VAT.

Please register for the FOSS Wine Conference with your contact details and below information:
(which parts of the program you participate in):

- | | | |
|---------------|------------------|---|
| • Family name | • Arrival date | • Join day 1, conference day, June 16, 09.00-17.00 |
| • First name | • Departure date | • Join day 2, Wine Sites Visit June 17, 09.00-17.00 |
| • Company | | • Join Dinner Event, June 16, at 19.00 |

Register to Anja Z. Willumsen: azw@foss.dk

Final date for registration is: **May 23, 2014**

Program Highlights

Monday 16 June 2014

09.00 - 17.00: Wine Conference

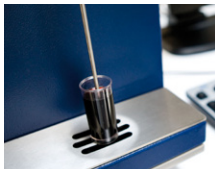
The conference addresses various topics and a number of speakers will contribute, including:



- Contributions from infrared to concepts of agro-oenology
By: Marc Dubernet, Laboratoires Dubernet, Narbonne, France
- Use of the Glories parameters to determine the Polyphenol maturity of grape
By: Professor Tesseidre, ISVV, Université de Bordeaux, France
- How to use the different grape indicators to monitor and optimize the wine process
By: Bertrand Bourdil, UDP Saint-Emilion, France



- New approach for evaluation of Grape aromatic potential by FTIR
By: Eric Serrano, IFV Sud-Ouest, L'isle s/Tarn, France
- Rapid Methods vs Reference Methods in Wine Analysis
By: Dr. Paulo Barros, Sub-Commission of Analytical Methods of OIV, Portugal



- Use of Fourier transform infrared spectroscopy to create models forecasting the tartaric stability of wines
By: Dr. Mario Malcarne, Fondazione Mach, Italy
- Vineyard mapping with portable sensor
By: Professor Fabio Mencarelli, DIBAF, University of Tuscia, Italy
- Innovative logistic & anticounterfeiting platform for wine producers
By: Pizio Roberta and Ravotti, Erinformatica SRL, Italy
- Measurement of aroma precursor in grape juice and wine with FT-MIR
- Impact of grape processing and fermentation
By: Dr. Pascal Herr, Neustadt University, Germany
- German ring test results using WineScan SO2 for free and total sulphit analysis
By: Andree Behrens, FOSS Northern Europe, Germany

19.00: Dinner in Bordeaux

Please note: The conference program may be subject to minor changes

Program Highlights

Tuesday 17 June 2014

09.00 - 17.00: Technical Tour to wineries and wine chateaux in the Bordeaux area including:



Visit to Château Faugères

Château Faugères occupies 37 hectares of homogeneous land which encompasses some of the finest terroirs in Saint-Emilion. The vines are situated on a limestone plateau of asteria limestone subsoil. The Grape varieties consists of 85 % Merlot, 10 % Cabernet Franc and 5 % Cabernet Sauvignon. Average age of vines is 35 years. The planting density is 6,000 vinestocks/hectare.



We will visit the vineyard and explore the “cathedral of wine” at Château Faugères, an emblematic winery with a striking design by the internationally renowned architect Mario Botta built in the 18th-century. We will taste the fine wines of Château Faugères (AOC Saint-Emilion Grand Cru) and Château Cap de Faugères (AOC Castillon-Côtes de Bordeaux) with a commanding view over the whole vineyard.

You can find more information on: <http://www.chateau-faugeres.com>



Visit to UDP Saint-Emilion

We will visit Union de Producteurs de Saint-Emilion. It was in 1986 that the Union de Producteurs equipped itself with a computer-assisted grape reception system, with a view to ensuring the separate vinification of its 58 châteaux representing half of its production, as well as a variety of commercial brands from a selection of terroirs. The company then invested in thermoregulation for each of its vinification vats, to ensure perfect control and the best extraction from the colouring matter and the tannins. In addition, all the vats were linked to an inert gas network to protect the wine from oxidation.



Meanwhile, the Union relocated its bottle ageing and conditioning operations to an air-conditioned warehouse accommodating 8 million bottles and brought in an automated line that prepares bottles for shipping at a rate of 6000 bottles per hour. This relocation opened the way for a 5000 barrel storehouse with a barrel washing line, priority for which is given to the maturing of its Saint Emilion Grand Cru.

Naturally, it is the quality of the fruit that will condition the quality of the wine. Native of these privileged terroirs, the potential of grapes here is extraordinary. The innumerable medals won by the Union de Producteurs (UDP) are also the official recognition of the separate vinification policy, allowing each château to preserve intact its own personality and typicity.

You can find more information: <http://www.udpse.com/gb/index.php>

Please note: On June 17, we will be on tour all day.
Expected return to the hotel in Bordeaux will be at approx. 17.00.