



## Conferences details - Thursday 3 December

- **Dissolved oxygen: the effects on wine and tools for controlling them**  
*Patrick Vuchot, (Head of Study and Vinification Department - Inter Rhône)*

**Thursday 3 December 2009 - 10 am to 12 pm**

Oxygen which dissolves in wine during cellar operations or just after bottling can affect wine quality either positively or negatively. This conference aims to show the real effects that oxygen can have using several examples, and will provide an overview of the tools that are available for managing these effects. These include technical tools, as well as an 'oxygen good practice charter', put together by a working party run by Inter Rhône.

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- **Eco-design of wine-making farms and cellars**  
*Organised by Joël Rochard, Patrick Vuchot, Research and Experimentation Manager - French Institute of Vines and Wine*

**Thursday 3 December 2009 - 10 am to 12 pm**

Imagine you want to incorporate the tenets of sustainable development into your farm (buildings used for wine-making, cellar, facilities), i.e., low-energy consumption (natural thermal insulation and regulation, renewable energy sources), and optimised water management (savings and recycling, ecological effluent treatment), all in buildings which are harmoniously integrated into their surrounding landscape.

A number of specialists and pioneering professionals will shed light on the various solutions on offer and the grants available.

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- **Technical meetings focused on vegetables:  
Carbon footprint and information about environmental effects**  
*Organised by the CTIFL*

**Thursday 3 December 2009 – Room D – 10 am to 12 pm**

Among the various initiatives announced in the wake of the Grenelle round table talks on the environment are measures that concern the fruit and vegetable sector.

One of them is the new legislation requiring consumer products to display information about how they affect the environment, which should come into force in January 2011. The aim of this measure is to develop "eco-consumption" both by enabling consumers to select products that have the lowest impact on the environment and by encouraging manufacturers in the sector to minimise the environmental effects of their products and reduce their dependency on fossil fuels.

For the fruit and vegetable sector, the CTIFL has launched a series of studies in partnership with companies and bodies involved in distribution and production designed to assess the environmental impacts that a selection of sample products have - from the field right through to when they are shipped to stores.

These meetings are designed to take stock of the progress that has been made in this project to have environmental information displayed, present the various tools available for assessing the effects on the environment and discuss aspects that are specific to the fruit and vegetable sector.