

CURRICULUM VITAE



Philippe JEANDET

55 years old

French

Current address:

Laboratory of Stress, Defenses and Plant Reproduction, *U.R.V.V.C., UPRES EA 4707*,

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- 1991: **PhD in Plant Physiology and Biochemistry** (University of Burgundy)
- 1996 : **Doctor of Science in Plant Pathology and Biochemistry** (University of Burgundy)
- 1993 : **Associate Professor of Second Class**, University of Burgundy
- 1996 : **Associate Professor of First Class**, University of Burgundy
- 1997 : **Professor of Second Class**, University of Reims
- 2003 : **Professor of First Class**, University of Reims
- 2010 : **Professor of Exceptional Class**, University of Reims
- Since 1995: 5 x 4-year Research Excellence Award from the Ministry of Research and Higher Education

I earned my doctorates in Plant Physiology and Biochemistry in 1991 and 1996 at the University of Bourgogne (France). I have been Chairman of the Laboratory of Enology and Applied Chemistry at the Faculty of Science of Reims (1997-2013). I have been Director (2003-2008) and Adjunct Director (2008-2012), respectively of the Research Unit N° 4707 (Vine and Wine of Champagne) and Adjunct Director of Research and Technology in the Champagne-Ardennes Region (2004-2010). I am now co-Leader of a Research Team on resveratrol at the Laboratory of Stress, Defenses and Plant Reproduction. I have published over 250 papers in referred Journals (120 papers in journals indexed in the Journal Citation Report) or books as well as Technical papers, and presented 240 communications to numerous Symposia or Congresses.

Research Interests:

- Plant defense mechanisms, particularly study of the grapevine (*Vitis** spp.) phytoalexins (resveratrol and derivatives): Synthesis, chemical analyses, phytoalexin metabolism by *Botrytis cinerea** and biological activity
- Wine Microbiology
- Physico-Chemistry applied to wine* (Physics of bubbles in Champagne*, Physico-Chemistry of the foaming properties of Champagne and Sparkling, studies in grape and wine proteins, applications of spectroscopic methods to Enology). Proteomics and metabolomics applied to grapevine and wine.

***Ranked in the top 30 in [BiomedExperts](#) (application closed in 2015) in the following topics:**

- *Vitis*
- *Botrytis cinerea*
- Wine
- Carbonated beverages

Organization of three international Symposia:

- **XIIIth International Botrytis Symposium** held in Reims in July 2000
- **Founder and organizer of a series of Symposia called “International Symposium on Macromolecules and Secondary Metabolites of Grapevine and Wine”:** Reims, 2006 (Organizer), Montpellier, 2008, Torino 2010, Bordeaux 2012, Stellenbosch 2014, Changins 2016.
- **VIIIth In Vino Analytica Scientia Symposium** held in Reims 2-5 July 2013

Co- Organization of one national colloquium :

6th Colloquium on Molecular Gastronomy held in Reims in 2005

- Edition of «**Macromolecules and Secondary Metabolites of Grapevine and Wine**» *Intercept Lavoisier* (444 pages), 2007
- Schollary G. and **Jeandet P.** Edition of a virtual special issue of the In Vino Analytica Scientia Symposium. *Analytica Chimica Acta* (17 articles).
<http://www.journals.elsevier.com/analytica-chimica-acta/virtual-special-issues/selected-papers-from-the-8th-in-vino-analytica-scientia-ivas/>
- Guest Editor of a special issue on Phytoalexins in *Molecules* (MDPI) (19 articles)
http://www.mdpi.com/journal/molecules/special_issues/phytoalexins-progress
- Edition of «**Phytoalexins: Current Progress and Future Prospects**» *MDPI* (499 pages), 2015

Editorial activities:

- **Member of the Editorial Board** of the *American Journal of Enology and Viticulture* (1994-2001) (American Society for Enology and Viticulture)

- **Member of the Editorial Board** of the *Journal International des Sciences de la Vigne et du Vin* since 1998 (Vignes et Vins Publications Internationales)
- 2008-2013, **Member of the Editorial Advisory Board** of the *Journal of Agricultural and Food Chemistry* (American Chemical society)
- As of July 2008, **Member of the Honorary Editorial Board** of the *International Journal of Wine Research* (Dove Medical Press)
- **Member of the Editorial Review Board** of *The Open Journal of Horticulture* (Bentham Science)
- As of January 2010, **Member of the Editorial Board** of the *International Journal of Food Fermentation Technology*
- As of January 2012, **Member of the Editorial Board** of the *Journal of Agricultural Science and Application*
- As of March 2012, **Associate Editor** of the *Journal of Chemistry* (Hindawi Publishing Corporation)
- As of May 2013, **Member of the Editorial Board** of the *Indo-American Journal of Agricultural and Veterinary Sciences*
- As of July 2013, **Member of the Editorial Board** of *Advances in Botany* (Hindawi Publishing Corporation)
- As of September 2013, **Member of the Editorial Board** of the *Scientific World Journal* (Hindawi Publishing Corporation)
- As of January 2015, **Member of the Editorial Board of Molecules** (MDPI)

Occasional referee for the following Journals:

African Journal of Biotechnology, American Journal of Enology and Viticulture, Annals of Applied Biology, Applied Biochemistry and Biotechnology, Australian Journal of Grape and Wine Research, Biocontrol Science and Technology Biotechnology and Bioengineering Review, CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources, BioMed Research International, British Biotechnology Journal, Comptes Rendus de Chimie, Computational and Structural Biotechnology Journal, Crop Protection, Critical Reviews in Plant Science, European Journal of Plant Pathology, Food Chemistry, Food Control, Food Technology and Biotechnology, Folia Microbiologica, Functional Plant Science and Biotechnology, International Journal of Computational Fluid Dynamics, International Journal of Molecular Sciences, International Journal of Pure and Applied Chemistry, International Microbiology, Journal of Biotechnology, Journal International des Sciences de la Vigne et du Vin, Journal of Agricultural and Food Chemistry, Journal of Experimental Botany, Journal of Food Science, Journal of Mass Spectrometry, Journal of Plant Physiology, Journal of Wine Research, Journal of the Science of Food and Agriculture, Metabolites, Mini Reviews in Organic Chemistry, Molecules, Natural Product Reports, Nature Chemical Biology, Plant Cell, Tissue and Organ Culture, Plant Growth Regulation, Plant Physiology, Plant Science, Planta, Plos One, Phytochemistry, Protoplasma, Revue Française d'Oenologie, Sciences des Aliments, Scientific World Journal, Tetrahedron

Publications in Referred Journals:

<i>Theme 1: Resveratrol, Stilbene Phytoalexins, Botrytis cinerea, Stress and Defenses</i>
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[1] Negrel J. and **Jeandet P.** Metabolism of tyramine and feruloyltyramine in TMV-inoculated leaves of *Nicotiana tabacum*. *Phytochemistry*, 1987, **26**, 2185-2190 (**cited 66 times: data from Google Scholar**)

- [2] **Jeandet P.**, Bessis R. and Gautheron B. The production of resveratrol (3,5,4'-trihydroxystilbene) by grape berries in different developmental stages. *American Journal of Enology and Viticulture*, 1991, **42**, 41-46 (cited **396 times: data from Google Scholar**)
- [3] **Jeandet P.**, Sbaghi M. and Bessis R. The production of resveratrol (3,5,4'-trihydroxystilbene) by grapevine *in vitro* cultures, and its application to screening for grey mould resistance. *Journal of Wine Research*, 1992, **3**, 47-57 (cited **34 times: data from Google Scholar**)
- [4] **Jeandet P.**, Bessis R., Maume B.F. and Sbaghi M. Analysis of resveratrol in Burgundy wines. *Journal of Wine Research*, 1993, **4**, 79-85 (cited **93 times: data from Google Scholar**)
- [5] **Jeandet P.**, Bessis R., Sbaghi M. and Meunier P. Occurrence of a resveratrol- β -D-glucoside in wine: Preliminary studies. *Vitis*, 1994, **33**, 183-184 (cited **40 times: data from Google Scholar**)
- [6] **Jeandet P.**, Bessis R., Maume B.F., Meunier P., Peyron D. and Trollat P. Effect of enological practices on the resveratrol isomer content of wine. *Journal of Agricultural and Food Chemistry*, 1995, **43**, 316-319 (cited **215 times: data from Google Scholar**)
- [7] **Jeandet P.**, Bessis R., Sbaghi M., Meunier P. and Trollat P. Resveratrol content of wines of different ages: relationship with fungal disease pressure in the vineyard. *American Journal of Enology and Viticulture*, 1995, **46**, 1-4 (cited **125 times: data from Google Scholar**)
- [8] **Jeandet P.**, Bessis R., Sbaghi M. and Meunier P. Production of the phytoalexin resveratrol by grapes as a response to *Botrytis* attack under natural conditions. *Journal of Phytopathology*, 1995, **143**, 135-139 (cited **173 times: data from Google Scholar**)
- [9] **Jeandet P.** Sbaghi M., Bessis R. and Meunier P. The potential relationship of phytoalexin (resveratrol) synthesis to anthocyanin content in grape skins. *Vitis*, 1995, **34**, 91-94 (cited **56 times: data from Google Scholar**)
- [10] Sbaghi M., **Jeandet P.**, Faivre B., Bessis R. and Fournioux J.C. Development of methods using phytoalexin (resveratrol) assessment as a selection criterion to screen grapevine *in vitro* cultures for resistance to grey mould (*Botrytis cinerea*). *Euphytica*, 1995, **86**, 41-47 (cited **68 times: data from Google Scholar**)
- [11] Sbaghi M., **Jeandet P.**, Bessis R. and Leroux P. Metabolism of stilbene type-phytoalexins in relation to the pathogenicity of *Botrytis cinerea* to grapevines. *Plant Pathology*, 1996, **45**, 139-144 (cited **110 times: data from Google Scholar**)
- [12] Adrian M., **Jeandet P.**, Bessis R. and Joubert J.M. Induction of phytoalexin (resveratrol) synthesis in grapevine leaves treated with aluminium chloride (AlCl₃).

Journal of Agricultural and Food Chemistry, 1996, **44**, 1979-1981 (cited 111 times: data from Google Scholar)

[13] Bessis R. and Jeandet P. Les défenses naturelles de la vigne: une alternative à la lutte chimique.

Journal International des Sciences de la Vigne et du Vin (special issue), 1996, 131-135

[14] Adrian M., Jeandet P., Veneau J., Weston L.A. and Bessis R. Biological activity of resveratrol, a stilbenic compound from grapevines, against *Botrytis cinerea*, the causal agent for gray mold.

Journal of Chemical Ecology, 1997, **23**, 1689-1702 (cited 176 times: data from Google Scholar)

[15] Jeandet P., Breuil A.C., Adrian M., Weston L.A., Debord S., Meunier P., Maume G. and Bessis R. HPLC analysis of grapevine phytoalexins coupling photodiode array detection and fluorometry.

Analytical Chemistry, 1997, **69**, 5172-5177 (cited 137 times: data from Google Scholar)

[16] Jeandet P., Bessis R., Adrian M., Yvin J.C and Joubert J.M. Use of aluminum chloride as a resveratrol formation elicitor in plants. 1) French Patent N°95 / 13 642; 2) International Patent PCT Int. Appl. WO 97 18,715

[17] Breuil A.C., Adrian M., Pirio N., Meunier P., Bessis R. and Jeandet P. Metabolism of stilbene phytoalexins by *Botrytis cinerea*: Characterization of a resveratrol dehydrodimer.

Tetrahedron Letters, 1998, **39**, 537-540 (cited 81 times: data from Google Scholar)

[18] Adrian M., Rajei H., Jeandet P., Veneau J. and Bessis R. Resveratrol oxidation in *Botrytis cinerea* conidia.

Phytopathology, 1998, **88**, 472-476 (cited 67 times: data from Google Scholar)

[19] Breuil A.C., Jeandet P., Chopin F., Adrian M., Pirio N., Meunier P. and Bessis R. Characterization of a pterostilbene dehydrodimer produced by laccase of *Botrytis cinerea*.

Phytopathology, 1999, **89**, 298-302 (cited 49 times: data from Google Scholar)

[20] Douillet-Breuil A.C., Jeandet P., Adrian M. and Bessis R. Changes in the phytoalexin content of various *Vitis* spp. in response to Ultraviolet C elicitation.

Journal of Agricultural and Food Chemistry, 1999, **47**, 4456-4461 (cited 153 times: data from Google Scholar)

[21] Adrian M., Jeandet P., Breuil A.C., Levite D., S. Debord and Bessis R. Assay of resveratrol and derivated stilbenes in wines by direct-injection high performance liquid chromatography.

American Journal of Enology and Viticulture, 2000, **51**, 37-41 (cited 92 times: data from Google Scholar)

[22] Adrian M., Jeandet P., Douillet-Breuil A.C., Tesson L. and Bessis R. Stilbene content of mature *Vitis vinifera* berries in response to UV-C elicitation.

Journal of Agricultural and Food Chemistry, 2000, **48**, 6103-6105 (cited 195 times: data from Google Scholar)

[23] Moriarty J., Harmon R., Weston L.A., Bessis R., Breuil A.C., Adrian M. and **Jeandet P.** Resveratrol content of two Californian table grape cultivars. *Vitis*, 2001, **40**, 43-44

[24] **Jeandet P.**, Adrian M., Breuil A.C., Sbaghi M., Debord S., Bessis R., Weston L.A. and Harmon R. Chemical induction of phytoalexin synthesis in grapevines: Application to the control of grey mould (*Botrytis cinerea* Pers.) in the vineyard. *Acta Horticulturae*, 2000, **528**, 591-596 (**cited 21 times: data from Google Scholar**)

[25] **Jeandet P.**, Douillet A.C., Debord S., Sbaghi M., Bessis R. and Adrian M. Phytoalexins from the Vitaceae: Biosynthesis, phytoalexin gene expression in transgenic plants, antifungal activity, and metabolism. *Journal of Agricultural and Food Chemistry*, 2002, **50**, 2731-2741 (**cited 403 times: data from Google Scholar**)

[26] **Jeandet P.** Phytoalexins from the Vitaceae: Current problems and future prospects. *Journal International des Sciences de la Vigne et du Vin*, 2002, **36**, 107-108

[27] Commun K., Mauro M.C., Chupeau Y., Boulay M., Burrus M. and **Jeandet P.** Phytoalexin production in grapevine protoplasts during isolation and culture. *Plant Physiology and Biochemistry*, 2003, **41**, 317-323 (**cited 27 times: data from Google Scholar**)

[28] Dewez D., Dautremepuits C., **Jeandet P.**, Vernet G. and Popovic R. Methanolic effects on photosynthetic processes and growth of *Lemna gibba*. *Photochemistry and Photobiology*, 2003, **78**, 420-424 (**cited 20 times: data from Google Scholar**)

[29] Borie B., **Jeandet P.**, Parize A., Bessis R. and Adrian M. Resveratrol and stilbene synthase mRNA production in grapevine leaves treated with biotic and abiotic phytoalexin elicitors. *American Journal of Enology and Viticulture*, 2004, **55**, 60-64 (**cited 60 times: data from Google Scholar**)

[30] **Jeandet P.**, Chaudruc C., Robillard B., Peters F., Tusseau D., Conreux A. and Duteurtre B. Determination of the trans-resveratrol content of Champagne wines by reversed-phase HPLC. *Journal International des Sciences de la Vigne et du Vin*, 2006, **40**, 117-119

[31] Aziz A., Trotel-Aziz P., Dhuicq L., **Jeandet P.**, Couderchet M. and Vernet G. Chitosan oligomers and copper sulfate induce grapevine defense reactions and resistance to fungal pathogens. *Phytopathology*, 2006, **96**, 1188-1194 (**cited 121 times: data from Google Scholar**)

[32] Delaunois B., Cordelier S., Conreux A., Clément C. and **Jeandet P.** Molecular engineering of resveratrol in plants. *Plant Biotechnology Journal*, 2009, **7**, 2-12 (**cited 91 times: data from Google Scholar**)

- [33] Zga N., Papastamoulis Y., Toribio A., Richard T., Delaunay J.C., **Jeandet P.**, Renault J.H., Monti J.P., Mérillon J.M. and Waffo-Tégou P. Preparative purification of antiamyloidogenic stilbenoids from *Vitis vinifera* (Chardonnay) stems by centrifugal partition chromatography.
Journal of Chromatography B, 2009, **877**, 1000-1004 (cited 34 times: data from Google Scholar)
- [34] Petit A.N., Baillieul F., Vaillant-Gaveau N., Jacquens L., Conreux A., **Jeandet P.**, Clément C. and Fontaine F. Low responsiveness of grapevine flowers and berries at fruit set to UV-C irradiation.
Journal of Experimental Botany, 2009, **60**, 1155-1162 1004 (cited 23 times: data from Google Scholar)
- [35] Donnez E., **Jeandet P.**, Clément C. and Courot E. Bioproduction of resveratrol and stilbene derivatives by plant cells and microorganisms.
Trends in Biotechnology, 2009, **27**, 706-713 (cited 101 times: data from Google Scholar)
- [36] **Jeandet P.**, Paradiso F., Cocina R.A., Bolettieri D., Delaunois B., Conreux A., Cordelier S. and Clément C. Resveratrol in health and disease – Plant engineering with the stilbene synthase gene.
Cerevisia, The Belgian Journal of Brewing and Biotechnology, 2009, **34**, 238-242
- [37] Courot E., Donnez D., **Jeandet P.** and Clément C. Production du resvératrol par voie biotechnologique : une réalité ?
Biofutur, 2010, **314**, 52-54
- [38] **Jeandet P.**, Delaunois B., Conreux A., Donnez D., Nuzzo V., Cordelier S., Clément C. and Courot E. Biosynthesis, metabolism, molecular engineering and biological functions of stilbene phytoalexins in plants.
BioFactors, 2010, **36**, 331-341 (cited 67 times: data from Google Scholar)
- [39] Bordiec S., Paquis S., Lacroix H., Dhondt S., Ait Barka E., Kauffmann S., **Jeandet P.**, Mazeyrat-Gourbeyre F., Clément C., Baillieul F. and Dorey S. Comparative analysis of defence responses induced by the endophytic plant growth-promoting *rhizobacterium Burkholderia phytofirmans* strain PsJN and the non-host bacterium *Pseudomonas syringae* pv. pisi in grapevine cell suspensions.
Journal of Experimental Botany, 2011, **62**, 595-603 (cited 36 times: data from Google Scholar)
- [40] Donnez D., Kim K.H., Antoine S., Conreux A., De Luca V., **Jeandet P.**, Clément C. and Courot E. Bioproduction of resveratrol and viniferins by an elicited grapevine cell culture in a 2L stirred bioreactor.
Process Biochemistry, 2011, **46**, 1056-1062 (cited 42 times: data from Google Scholar)
- [41] Verhagen B., Trotel-Aziz P., **Jeandet P.**, Baillieul F. and Aziz A. Improved resistance against *Botrytis cinerea* by grapevine-associated bacteria that induce a prime oxidative burst and phytoalexin production.
Phytopathology, 2011, **101**, 768-777

[42] Boutegrabet L., Fekete A., Hertkorn N., Papastamoulis Y., Waffo-Téguo P., Méryllon J.M., **Jeandet P.**, Gougeon R. and Schmitt-Kopplin P. Determination of stilbene derivatives in Burgundy red wines by ultra-high pressure liquid chromatography. *Analytical and Bioanalytical Chemistry*, 2011, **401**, 1513-1521 (**cited 21 times: data from Google Scholar**)

[43] Hong Y.S., Cilindre C., Liger-Belair G., **Jeandet P.**, Hertkorn N. and Schmitt-Kopplin P. Metabolic influence of *Botrytis cinerea* infection in Champagne base wine. *Journal of Agricultural and Food Chemistry*, 2011, **59**, 7237-7245

[44] Adrian M. and **Jeandet P.** Effects of resveratrol on the ultrastructure of *Botrytis cinerea* conidia and biological significance in plant/pathogen interactions. *Fitoterapia*, 2012, **83**, 1345-1350 (**cited 27 times: data from Google Scholar**)

[45] **Jeandet P.**, Delaunois B., Aziz A., Donnez D., Vasserot Y., Cordelier S. and Courot E. Metabolic engineering of plants and yeast for the production of the biologically active hydroxystilbene, resveratrol. *Journal of Biomedicine and Biotechnology*, 2012, ID 579089, 14 pages (**cited 36 times: data from Google Scholar**)

[46] Hong Y.S., Martinez A., Liger-Belair G., **Jeandet P.**, Nuzillard J.M. and Cilindre C. Metabolomics reveals simultaneous influences of plant defence system and fungal growth in *Botrytis cinerea*-infected *Vitis vinifera* cv. Chardonnay berries. *Journal of Experimental Botany*, 2012, **63**, 5773-5785

[47] Delaunois B., Colby T., Belloy N., Conreux A., Harzen A., Baillieul F., Clément C., Schmidt J., **Jeandet P.** and Cordelier S. Large-scale proteomic analysis of the grapevine apoplastic fluid reveals mainly stress-related proteins and cell wall modifying enzymes. *BMC Plant Biology*, 2013, **13**, 24

[48] **Jeandet P.**, Vasserot Y., Chastang T. and Courot E. Engineering microbial cells for the biosynthesis of natural compounds of pharmaceutical significance. *BioMed Research International*, 2013, ID 780145, 13 pages

[49] **Jeandet P.**, Clément C., Courot E. and Cordelier S. Modulation of phytoalexin biosynthesis in engineered plants for disease resistance. *International Journal of Molecular Sciences*, 2013, **14**, 14136-14170 (**cited 33 times: data from Google Scholar**)

[50] Delaunois B., Farce G., **Jeandet P.**, Clément C., Baillieul F., Dorey S. and Cordelier S. Elicitors as alternative strategy to pesticides in grapevine ? Current knowledge on their mode of action from controlled conditions to vineyard. *Environmental Science and Pollution Research*, 2014, **21**, 4837-4846

[51] Delaunois B., **Jeandet P.**, Clément C., Baillieul F., Dorey S. and Cordelier S. Uncovering plant-pathogen crosstalk through apoplastic proteomic studies. *Frontiers in Plant Science*, 2014, **5**, 249

[52] **Jeandet P.**, Hébrard C., Cordelier S., Deville M.A., Dorey S., Aziz A. and Crouzet J. Deciphering the role of phytoalexins in plant-microorganism interactions and human health. *Molecules*, 2014, **19**, 18033-18056

[53] **Jeandet P.**, Clément C. and Courot E. Resveratrol production at large scale using plant cell suspensions. *Engineering in Life Sciences*, 2014, **14**, 622-632

[54] **Jeandet P.** Phytoalexins: Current progress and future prospects. *Molecules*, 2015, **20**, 2770-2774

Theme 2: Must and Wine Proteins and their Physico-Chemical Properties

[55] Marchal R., Berthier L., Legendre L., Marchal-Delahaut L., **Jeandet P.** and Maujean A. Effects of *Botrytis cinerea* infection on the must protein electrophoretic characteristics. *Journal of Agricultural and Food Chemistry*, 1998, **46**, 4945-4949 (**cited 40 times: data from Google Scholar**)

[56] Berthier L., Marchal R., Debray H., Bonnet E., **Jeandet P.** and Maujean A. Isolation of isolectins from *Vitis vinifera* (cv Chardonnay) grapes. *Journal of Agricultural and Food Chemistry*, 1999, **47**, 2193-2197

[57] Marchal R., Chaboche D., Marchal-Delahaut L., Gerland C., Gandon J.P. and **Jeandet P.** Detection and quantification of lysozyme in Champagne wines. *Journal of Agricultural and Food Chemistry*, 2000, **48**, 3225-3231 (**cited 20 times: data from Google Scholar**)

[58] Marchal R., Tabary I., Valade M., Moncomble D., Viaud L., Robillard B. and **Jeandet P.** Effects of *Botrytis cinerea* infection on Champagne wine foaming properties. *Journal of the Science of Food and Agriculture*, 2001, **81**, 1371-1378 (**cited 24 times: data from Google Scholar**)

[59] Marchal R., Marchal-Delahaut L., Lallement A. and **Jeandet P.** Wheat gluten used as a clarifying agent of red wines. *Journal of Agricultural and Food Chemistry*, 2002, **50**, 177-184 (**cited 32 times: data from Google Scholar**)

[60] Marchal R., Chaboche D., Douillard, R. and **Jeandet P.** Influence of lysozyme on Champagne base wine foaming properties. *Journal of Agricultural and Food Chemistry*, 2002, **50**, 1420-1428 (**cited 29 times: data from Google Scholar**)

[61] Gougeon R. D., Reinholdt M., Delmotte L., Mieke-Brendle J., Chézeau J.M., Le Dred R., Marchal, R. and **Jeandet P.** Direct observation of polylysine side-chain interaction with smectites interlayer surfaces through ^1H - ^{27}Al heteronuclear correlation NMR spectroscopy. *Langmuir*, 2002, **18**, 3396-3398 (**cited 25 times: data from Google Scholar**)

[62] Marchal R., Marchal-Delahaut L., Michels, F., Parmentier M., Lallement A. and **Jeandet P.** Wheat gluten used as clarifying agent of musts and white wines.

American Journal of Enology and Viticulture, 2002, **53**, 308-314 (cited 20 times: data from Google Scholar)

[63] Marchal R., Weingartner S., Voisin C., **Jeandet P.** and Chatelain F. Utilisation de modèles mathématiques pour optimiser les doses de bentonite gonflée et non gonflée lors du collage des vins blancs. Partie I: Clarification et stabilisation colloïdale. *Journal International des Sciences de la Vigne et du Vin*, 2002, **36**, 169-176

[64] Marchal R., Lallement A., **Jeandet P.** and Establet G. Clarification of Muscat musts using wheat proteins and the flotation technique. *Journal of Agricultural and Food Chemistry*, 2003, **51**, 2040-2048

[65] Gougeon R. D., Soulard M., Reinholdt M., Miehe-Brendle J., Chézeau J.M., Le Dred R., Marchal, R. and **Jeandet P.** Polypeptide adsorption onto a synthetic montmorillonite: A combined solid-state NMR, X-ray diffraction, thermal analysis and N₂ adsorption study. *European Journal of Inorganic Chemistry*, 2003, 1366-1372 (cited 24 times: data from Google Scholar)

[66] Dambrouck T., Marchal R., Marchal-Delahaut L., Parmentier M., Maujean A. and **Jeandet P.** Immunodetection of proteins from grapes and yeast in a white wine. *Journal of Agricultural and Food Chemistry*, 2003, **51**, 2727-2732 (cited 33 times: data from Google Scholar)

[66] Gougeon R.D., Soulard M., Miéhé-Brendlé J., Chézeau J.M., Le Dred R., **Jeandet P.** and Marchal R. Analysis of two bentonites of enological interest before and after commercial activation by solid Na₂CO₃. *Journal of Agricultural and Food Chemistry*, 2003, **51**, 4096- 4100

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[70] Gougeon R.D., Reinholdt M., Miéhé-Brendlé M. and **Jeandet P.** Solid state nuclear magnetic resonance investigation on the interactions between a synthetic montmorillonite and two homopolypeptides. *Solid State Nuclear Magnetic Resonance*, 2006, **29**, 322-329

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Journal of Agricultural and Food Chemistry, 2006, **54**, 5157-5165 (cited 20 times: data from Google Scholar)

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Food Chemistry, 2007, **103**, 139-149 (cited 45 times: data from Google Scholar)

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Journal of Proteome Research, 2008, **7**, 1199-1208 (cited 56 times: data from Google Scholar)

[74] Jégou S., Conreux A., Villaume S., Hovasse A., Schaeffer C., Cilindre C., Van Dorsselaer and **Jeandet P.** One step purification of the grape vacuolar invertase.
Analytica Chimica Acta, 2009, **638**, 75-78

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