

## MULTIDISCIPLINARY SYMPOSIUM ON ANCIENT WINES

Paris, 24<sup>th</sup> of May 2018



This multidisciplinary scientific conference aims at discussing about archaeological evidences of wine (iconography, texts, ceramics and organic remains), the ancient wine culture (religious uses, production, transport and consumption, etc.), and the application of new technologies and analytical methods to the study of ancient wines for knowledge advance. Moreover, wine making through production methods used by our ancestors, for instance wine in amphorae, which permit to obtain a more natural high-quality wine very appreciated by the modern wine consumers, will be also discussed.

The area and historical periods analysed in this symposium integrate ancient Egypt and the Mediterranean region. Ancient practices of winemaking and differences across the ancient Mediterranean compared to the modern wines.

A final debate about current research studies, state of the question and future perspectives will be presented.

Date: 24<sup>th</sup> of May 2018 (Thursday).

Location: Salle des Actes, Sorbonne University, Paris.

Duration of the Symposium: 9:30am to 4pm. Cocktail 4pm-7pm.

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# CONFERENCE PROGRAM

## **Thursday 24 May 2018**

9:15h-9:30h: Registration

9:30h-9:40h: Opening

9:40h-10:00h: Pierre TALLET, Sorbonne University, Paris.

*The wine jar docketts of the New kingdom and the informations they give about wine making.*

10:00h-10:20h: Maria Rosa GUASCH-JANÉ, Sorbonne University, Paris.

*Investigating Ancient Egyptian wine production: from ancient sources to modern oenological procedures.*

10:20h-10:40h: Ramon JÀRREGA, Catalan Institute of Classical Archaeology (ICAC), Tarragona, Catalonia.

*The wine in Roman times. The role of the Amphorae as an object of trade.*

10:40-10:50h: Questions and Discussion

## **10:50h-11:10h: COFFEE BREAK**

11:10h-11:30h: Laurent BOUBY, Montpellier University, Montpellier.

*The grapes cultivated by the Romans: Morphometric and Palaeogenomic insights. Viniculture Program.*

11:30h-11:50h: Jean-Luc LEGRAS, Montpellier University, Montpellier.

*S. cerevisiae adaptation to anthropogenic environments. Wine microorganisms in the Viniculture project.*

11:50h-12:10h: Eva-Maria GEIGL and Thierry GRANGE, Institut Jacques Monod, Paris-Diderot University, Paris.

*DNA preservation in ancient samples: the impact on the Egywine project.*

12:10h -12:30h: Questions and Discussion

## **12:30h-14:00h: LUNCH**

14:00h-14:20h: Mario INDELICATO, University of Catania, Sicily, Italy.

*The vineyard of Columella: an archaeological experiment.*

14:20h -14:30h: Questions and Discussion

14:30h-14:50h: Josep GIRALT GUBERT, LOXAREL WINERY, Vilobí del Penedès, Catalonia.

*Amphora wine.*

14:50h -15:00h: Questions and Discussion

15:00h -15:30h: Final Discussion, STATE OF THE QUESTION AND FUTURE

15:30h-15:45h: Closing Remarks

## **16:00-19:00h: COCKTAIL at the restaurant Le Coupe-Chou**

## **20:00h: SPEAKER'S DINNER**

