

WEBINAR SERIES ON

## NMR RELAXOMETRY THEORY AND APPLICATIONS

WEDNESDAY  
**28TH**  
**OCTOBER**  
**2020**  
16.00-17.00 CET



**PROF.**  
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**Wine Relaxometry:  
first results.**

### Abstract

#### Wine Relaxometry: first results

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The presentation reports the first relaxometric experiments on wines. An explanation of NMRD profiles is given and a direct application is proposed. The presentation also contains some general considerations on wines.

### Author Biography

Philippe R. Bodart is a Senior Lecturer at the University of Lille, France, he performs his research activities in the PAM Laboratory (Food and Wine Science & Technology), AgrosupDijon, University of Burgundy. He obtained his Ph.D. in the University of Lille in the field of solid state NMR under the supervision of J.P. Amoureux. After three years as postdoctoral fellow, one at ICTPOL, Lisbon with T. Nunez, and two at Durham University with R. K. Harris, he joined the University of Lille as a Lecturer in 1998. In 2015, he entered the PAM Laboratory. His early research was in the field of solid state NMR of quadrupolar nuclei, and stray field Imaging. Current interests are focused on the application of NMR to foodstuff and packaging. He has been an author of over 50 research articles in NMR field.