

Philippe Darriet

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

93
papers

2,759
citations

29
h-index

50
g-index

98
ext. papers

3,218
ext. citations

5.2
avg, IF

5.18
L-index

#	Paper	IF	Citations
93	Identification of a powerful aromatic component of <i>Vitis vinifera</i> L. var. sauvignon wines: 4-mercapto-4-methylpentan-2-one. <i>Flavour and Fragrance Journal</i> , 1995 , 10, 385-392	2.5	237
92	The Impact of Climate Change on Viticulture and Wine Quality*. <i>Journal of Wine Economics</i> , 2016 , 11, 150-167	0.8	203
91	Identification of Volatile and Powerful Odorous Thiols in Bordeaux Red Wine Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3095-3099	5.7	133
90	A powerful aromatic volatile thiol, 2-furanmethanethiol, exhibiting roast coffee aroma in wines made from several <i>Vitis vinifera</i> grape varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1799-802	5.7	129
89	Characterization of some mushroom and earthy off-odors microbially induced by the development of rot on grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9193-200	5.7	121
88	Impact of oxygen dissolved at bottling and transmitted through closures on the composition and sensory properties of a Sauvignon Blanc wine during bottle storage. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10261-70	5.7	115
87	Reactivity of volatile thiols with polyphenols in a wine-model medium: impact of oxygen, iron, and sulfur dioxide. <i>Analytica Chimica Acta</i> , 2010 , 660, 102-9	6.6	97
86	Characterization of key-aroma compounds of botrytized wines, influence of grape botrytization. <i>Food Chemistry</i> , 2007 , 103, 536-545	8.5	94
85	Impact odorants contributing to the fungus type aroma from grape berries contaminated by powdery mildew (<i>Uncinula necator</i>); incidence of enzymatic activities of the yeast <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3277-82	5.7	92
84	Identification and quantification of geosmin, an earthy odorant contaminating wines. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4835-8	5.7	80
83	Effects of <i>Uncinula necator</i> on the yield and quality of grapes (<i>Vitis vinifera</i>) and wine. <i>Plant Pathology</i> , 2004 , 53, 434-445	2.8	79
82	Identification of volatile compounds responsible for prune aroma in prematurely aged red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5285-90	5.7	77
81	Origin of (-)-geosmin on grapes: on the complementary action of two fungi, <i>botrytis cinerea</i> and <i>penicillium expansum</i> . <i>Antonie Van Leeuwenhoek</i> , 2005 , 88, 131-9	2.1	61
80	Genetic analysis of the biosynthesis of 2-methoxy-3-isobutylpyrazine, a major grape-derived aroma compound impacting wine quality. <i>Plant Physiology</i> , 2013 , 162, 604-15	6.6	59
79	Changes in the sotolon content of dry white wines during barrel and bottle aging. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2688-93	5.7	53
78	Impact of noble rot on the aroma precursor of 3-sulfanylhexanol content in <i>Vitis vinifera</i> L. cv Sauvignon blanc and Semillon grape juice. <i>Food Chemistry</i> , 2009 , 114, 1359-1364	8.5	52
77	Identification of a sotolon pathway in dry white wines. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7273-9	5.7	49

76	Identification of adducts between an odoriferous volatile thiol and oxidized grape phenolic compounds: kinetic study of adduct formation under chemical and enzymatic oxidation conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2647-56	5.7	47
75	The influence of packaging on wine conservation. <i>Food Control</i> , 2012 , 23, 302-311	6.2	47
74	Identification of ethyl 2-hydroxy-4-methylpentanoate in red wines, a compound involved in blackberry aroma. <i>Food Chemistry</i> , 2012 , 132, 230-6	8.5	46
73	3-Sulfanylhexanol precursor biogenesis in grapevine cells: the stimulating effect of <i>Botrytis cinerea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1344-51	5.7	38
72	What is the expected impact of climate change on wine aroma compounds and their precursors in grape?. <i>Oeno One</i> , 2017 , 51, 141-146	3.3	38
71	Elucidation of the 1,3-sulfanylalcohol oxidation mechanism: an unusual identification of the disulfide of 3-sulfanylhexanol in sauternes botrytized wines. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10606-13	5.7	33
70	Distribution and organoleptic impact of sotolon enantiomers in dry white wines. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1606-10	5.7	32
69	Identification of a new lactone contributing to overripe orange aroma in Bordeaux dessert wines via perceptual interaction phenomena. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2469-78	5.7	31
68	Role of 3-methyl-2,4-nonanedione in the flavor of aged red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7373-80	5.7	31
67	Impact of the <i>Botrytis cinerea</i> strain and metabolism on (-)-geosmin production by <i>Penicillium expansum</i> in grape juice. <i>Antonie Van Leeuwenhoek</i> , 2007 , 92, 331-41	2.1	31
66	Characterization of <i>Penicillium</i> species isolated from grape berries by their internal transcribed spacer (ITS1) sequences and by gas chromatography-mass spectrometry analysis of geosmin production. <i>Current Microbiology</i> , 2004 , 48, 405-11	2.4	31
65	Characterizing aromatic typicality of Riesling wines: merging volatile compositional and sensory aspects. <i>Food Research International</i> , 2015 , 69, 26-37	7	29
64	Stereodifferentiation of geosmin in wine. <i>European Food Research and Technology</i> , 2001 , 213, 122-125	3.4	28
63	Study of the contribution of massoia lactone to the aroma of Merlot and Cabernet Sauvignon musts and wines. <i>Food Chemistry</i> , 2017 , 232, 229-236	8.5	27
62	1,8-Cineole in French Red Wines: Evidence for a Contribution Related to Its Various Origins. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 383-393	5.7	25
61	Identification of S-3-(hexanal)-glutathione and its bisulfite adduct in grape juice from <i>Vitis vinifera</i> L. cv. Sauvignon blanc as new potential precursors of 3SH. <i>Food Chemistry</i> , 2016 , 199, 711-9	8.5	24
60	Identification of ethyl 2-sulfanylacetate as an important off-odor compound in white wines. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10191-9	5.7	24
59	Volatile Compounds Related to 'Stone Fruit' Aroma Attributes in Viognier and Chardonnay Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2838-2850	5.7	22

58	Identification of impact odorants contributing to fresh mushroom off-flavor in wines: incidence of their reactivity with nitrogen compounds on the decrease of the olfactory defect. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3264-72	5.7	22
57	Grape Berry Secondary Metabolites and Their Modulation by Abiotic Factors in a Climate Change Scenario-A Review. <i>Frontiers in Plant Science</i> , 2021 , 12, 643258	6.2	22
56	Impact of <i>Plasmopara viticola</i> infection of Merlot and Cabernet Sauvignon grapes on wine composition and flavor. <i>Food Chemistry</i> , 2018 , 239, 102-110	8.5	21
55	Involvement of Dimethyl Sulfide and Several Polyfunctional Thiols in the Aromatic Expression of the Aging Bouquet of Red Bordeaux Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8879-89	5.7	20
54	Development of hybrid elution systems for efficient purification of stilbenoids using centrifugal partition chromatography coupled to mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 6079-84	4.5	20
53	Toward a Molecular Understanding of the Typicality of Chardonnay Wines: Identification of Powerful Aromatic Compounds Reminiscent of Hazelnut. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1058-1069	5.7	18
52	Molecular interpretation of dried-fruit aromas in Merlot and Cabernet Sauvignon musts and young wines: Impact of over-ripening. <i>Food Chemistry</i> , 2018 , 266, 245-253	8.5	16
51	Vine nitrogen status and volatile thiols and their precursors from plot to transcriptome level. <i>BMC Plant Biology</i> , 2016 , 16, 173	5.3	16
50	Consumer preferences for different red wine styles and repeated exposure effects. <i>Food Quality and Preference</i> , 2019 , 73, 110-116	5.8	16
49	Comparison of electron and chemical ionization modes for the quantification of thiols and oxidative compounds in white wines by gas chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2015 , 1415, 123-33	4.5	15
48	Identification and analysis of piperitone in red wines. <i>Food Chemistry</i> , 2016 , 206, 191-6	8.5	15
47	Glutathione Preservation during Winemaking with <i>Vitis Vinifera</i> White Varieties: Example of Sauvignon blanc Grapes. <i>American Journal of Enology and Viticulture</i> , 2015 , 66, 187-194	2.2	14
46	Vine Nitrogen Status Does Not Have a Direct Impact on 2-Methoxy-3-isobutylpyrazine in Grape Berries and Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9789-802	5.7	14
45	Volatile profile and differentiation between Albariño wines from different origins. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 464-475	3.8	14
44	Stereodifferentiation of 3-mercapto-2-methylpropanol in wine. <i>European Food Research and Technology</i> , 2000 , 210, 349-352	3.4	13
43	Influence of Chirality of Lactones on the Perception of Some Typical Fruity Notes through Perceptual Interaction Phenomena in Bordeaux Dessert Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8160-8167	5.7	13
42	Contribution of Volatile Odorous Terpenoid Compounds to Aged Cognac Spirits Aroma in a Context of Multicomponent Odor Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13310-13318	5.7	12
41	Identification and Organoleptic Contribution of Vanillylthiol in Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1318-25	5.7	12

40	Scalping of light volatile sulfur compounds by wine closures. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10952-6	5.7	12
39	Identification and Organoleptic Contribution of (Z)-1,5-Octadien-3-one to the Flavor of Vitis vinifera cv. Merlot and Cabernet Sauvignon Musts. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1915-1923	5.7	11
38	Determination of 3-methyl-2,4-nonanedione in red wines using methanol chemical ionization ion trap mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 7023-30	4.5	10
37	The effects of a moderate grape temperature increase on berry secondary metabolites. <i>Oeno One</i> , 2019 , 53,	3.3	10
36	Exploration of space to achieve scientific breakthroughs. <i>Biotechnology Advances</i> , 2020 , 43, 107572	17.8	8
35	Sensory characterisation of Bordeaux red wines produced without added sulfites. <i>Oeno One</i> , 2020 , 54, 733-743	3.3	7
34	Recent advancements in understanding the terroir effect on aromas in grapes and wines. <i>Oeno One</i> , 2020 , 54,	3.3	7
33	Unexpected impact of 2-methylisoborneol as off-odour substance in aged wines. <i>Food Chemistry</i> , 2017 , 220, 498-504	8.5	6
32	A CAPS test allowing a rapid distinction of <i>Penicillium expansum</i> among fungal species collected on grape berries, inferred from the sequence and secondary structure of the mitochondrial SSU-rRNA. <i>International Journal of Food Microbiology</i> , 2006 , 111, 183-90	5.8	6
31	Effect of vine nitrogen status, grapevine variety and rootstock on the levels of berry S-glutathionylated and S-cysteinylated precursors of 3-sulfanylhexasan-1-ol. <i>Oeno One</i> , 2015 , 49, 253	3.3	6
30	What is the expected impact of climate change on wine aroma compounds and their precursors in grape?. <i>Oeno One</i> , 2017 , 51, 141	3.3	6
29	Biosynthesis and Cellular Functions of Tartaric Acid in Grapevines. <i>Frontiers in Plant Science</i> , 2021 , 12, 643024	6.2	6
28	New Insights into Intrinsic and Extrinsic Factors Triggering Premature Aging in White Wines. <i>ACS Symposium Series</i> , 2015 , 229-251	0.4	5
27	Perceived minerality in sauvignon blanc wine: Chemical reality or cultural construct?. <i>Food Research International</i> , 2016 , 87, 168-179	7	5
26	Sucrose Metabolism and Transport in Grapevines, with Emphasis on Berries and Leaves, and Insights Gained from a Cross-Species Comparison. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	5
25	Identification and analysis of new β -and γ -hydroxy ketones related to the formation of 3-methyl-2,4-nonanedione in musts and red wines. <i>Food Chemistry</i> , 2020 , 305, 125486	8.5	5
24	Nebulized water cooling of the canopy affects leaf temperature, berry composition and wine quality of Sauvignon blanc. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1267-1275	4.3	4
23	Identification of Dialkylpyrazines Off-Flavors in Oak Wood. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10137-10144	5.7	4

22	Evidence for Perceptual Interaction Phenomena To Interpret Typical Nuances of Overripe Fruity Aroma in Bordeaux Dessert Wines. <i>ACS Symposium Series</i> , 2015 , 87-101	0.4	4
21	Methyl salicylate, a grape and wine chemical marker and sensory contributor in wines elaborated from grapes affected or not by cryptogamic diseases. <i>Food Chemistry</i> , 2021 , 360, 130120	8.5	4
20	Quantitation, Organoleptic Contribution, and Potential Origin of Diethyl Acetals Formed from Various Aldehydes in Cognac. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2617-2625	5.7	3
19	Aromatic Potential of Bordeaux Grape Cultivars: Identification and Assays on 4-Oxononanoic Acid, a Nonalactone Precursor. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13344-13352	5.7	3
18	Strategies for the identification and sensory evaluation of volatile constituents in wine. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4549-4583	16.4	3
17	Wine 2017 , 25-26		2
16	Adaptation to climate change of the French wine industry: a systemic approach [Main outcomes of the project LACCAVE. <i>E3S Web of Conferences</i> , 2018 , 50, 01020	0.5	2
15	Impact of the Oxygen Exposure during Bottling and Oxygen Barrier Properties of Different Closures on Wine Quality during Post-Bottling. <i>ACS Symposium Series</i> , 2012 , 167-187	0.4	1
14	Symposium Introduction: Recent Progress and Current Challenges in Wine Analytical Sciences. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13291-13293	5.7	1
13	Sensory-directed characterisation of distinctive aromas of Sauternes and Viognier wines through semi-preparative liquid chromatography and gas chromatography approaches. <i>Journal of Chromatography A</i> , 2021 , 1637, 461803	4.5	1
12	Modifications of Grapevine Berry Composition Induced by Main Viral and Fungal Pathogens in a Climate Change Scenario.. <i>Frontiers in Plant Science</i> , 2021 , 12, 717223	6.2	1
11	Botrytized wines 2022 , 669-715		0
10	Sensorial Impact and Distribution of 3-Methyl-2,4-nonanedione in Cognacs and Spirits. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 4509-4517	5.7	0
9	Impact of Closure OTR on the Volatile Compound Composition and Oxidation Aroma Intensity of Sauvignon Blanc Wines during and after 10 Years of Bottle Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9883-9894	5.7	0
8	Nitrogen Compounds 2021 , 127-160		
7	Aging Red Wines in Tanks and Barrels 2021 , 471-530		
6	The Use of Sulfur Dioxide in Must and Wine Treatment 2021 , 243-277		
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4 White Winemaking **2021**, 513-569

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2 The Grape and Its Maturation **2021**, 309-398

1 Contribution of Grapes and Oak Wood Barrels to Pyrrole Contents in Chardonnay Wines: The Influence of Several Cooperage Parameters. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 8179-8189