

Isabelle Masneuf-Pomarede

List of Publications by Year in descending order

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70
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3,936
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126708

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74
docs citations

74
times ranked

2498
citing authors

#	ARTICLE	IF	CITATIONS
1	<i>Brettanomyces bruxellensis</i> : Overview of the genetic and phenotypic diversity of an anthropized yeast. <i>Molecular Ecology</i> , 2023, 32, 2374-2395.	2.0	10
2	Grapevine rootstock and soil microbiome interactions: Keys for a resilient viticulture. <i>Horticulture Research</i> , 2022, 9, .	2.9	22
3	Impact of <i>Lachancea thermotolerans</i> on Chemical Composition and Sensory Profiles of Viognier Wines. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022, 8, 474.	1.5	5
4	Population Dynamics and Yeast Diversity in Early Winemaking Stages without Sulfites Revealed by Three Complementary Approaches. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2494.	1.3	18
5	Genetic and phenotypic diversity of <i>Brettanomyces bruxellensis</i> isolates from ageing wines. <i>Food Bioscience</i> , 2021, 40, 100900.	2.0	3
6	Grapevine decline is associated with difference in soil microbial composition and activity. <i>Oeno One</i> , 2021, 55, .	0.7	8
7	Impact of <i>Lachancea thermotolerans</i> on chemical composition and sensory profiles of Merlot wines. <i>Food Chemistry</i> , 2021, 349, 129015.	4.2	47
8	Non-Saccharomyces yeasts as bioprotection in the composition of red wine and in the reduction of sulfur dioxide. <i>LWT - Food Science and Technology</i> , 2021, 149, 111781.	2.5	28
9	Yeast and Filamentous Fungi Microbial Communities in Organic Red Grape Juice: Effect of Vintage, Maturity Stage, SO ₂ , and Bioprotection. <i>Frontiers in Microbiology</i> , 2021, 12, 748416.	1.5	12
10	<i>Brettanomyces bruxellensis</i> phenotypic diversity, tolerance to wine stress and wine spoilage ability. <i>Food Microbiology</i> , 2020, 87, 103379.	2.1	25
11	Cellar Temperature Affects <i>Brettanomyces bruxellensis</i> Population and Volatile Phenols Production in Aging Bordeaux Wines. <i>American Journal of Enology and Viticulture</i> , 2020, 71, 1-9.	0.9	6
12	<i>Brettanomyces bruxellensis</i> Displays Variable Susceptibility to Chitosan Treatment in Wine. <i>Frontiers in Microbiology</i> , 2020, 11, 571067.	1.5	11
13	Quantifying the effect of human practices on <i>S. cerevisiae</i> vineyard metapopulation diversity. <i>Scientific Reports</i> , 2020, 10, 16214.	1.6	3
14	SSU1 Checkup, a Rapid Tool for Detecting Chromosomal Rearrangements Related to the SSU1 Promoter in <i>Saccharomyces cerevisiae</i> : An Ecological and Technological Study on Wine Yeast. <i>Frontiers in Microbiology</i> , 2020, 11, 1331.	1.5	9
15	Correlation between water activity (aw) and microbial epiphytic communities associated with grapes berries. <i>Oeno One</i> , 2020, 54, 49-61.	0.7	7
16	The "œpiéd de cuve" as an alternative way to manage indigenous fermentation: impact on the fermentative process and <i>Saccharomyces cerevisiae</i> diversity. <i>Oeno One</i> , 2020, 54, 335-342.	0.7	6
17	Genetic and Phenotypic Characterisation of a <i>Saccharomyces cerevisiae</i> Population of "Merwah"™ White Wine. <i>Microorganisms</i> , 2019, 7, 492.	1.6	8
18	Microbiological, biochemical, physicochemical surface properties and biofilm forming ability of <i>Brettanomyces bruxellensis</i> . <i>Annals of Microbiology</i> , 2019, 69, 1217-1225.	1.1	15

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19	Vitis species, vintage, and alcoholic fermentation do not drive population structure in <i>Starmerella bacillaris</i> (synonym <i>Candida zemplinina</i>) species. <i>Yeast</i> , 2019, 36, 411-420.	0.8	6
20	Competition experiments between <i>Brettanomyces bruxellensis</i> strains reveal specific adaptation to sulfur dioxide and complex interactions at intraspecies level. <i>FEMS Yeast Research</i> , 2019, 19, .	1.1	16
21	<i>Brettanomyces bruxellensis</i> wine isolates show high geographical dispersal and long persistence in cellars. <i>PLoS ONE</i> , 2019, 14, e0222749.	1.1	17
22	Sulfur dioxide response of <i>Brettanomyces bruxellensis</i> strains isolated from Greek wine. <i>Food Microbiology</i> , 2019, 78, 155-163.	2.1	19
23	New Insights Into Wine Yeast Diversities. , 2019, , 117-163.		0
24	<i>Brettanomyces bruxellensis</i> population survey reveals a diploid-triploid complex structured according to substrate of isolation and geographical distribution. <i>Scientific Reports</i> , 2018, 8, 4136.	1.6	91
25	The complexity of wine: clarifying the role of microorganisms. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 3995-4007.	1.7	82
26	Many interspecific chromosomal introgressions are highly prevalent in Holarctic <i>Saccharomyces uvarum</i> strains found in human-related fermentations. <i>Yeast</i> , 2018, 35, 141-156.	0.8	30
27	Draft Genome Sequence of the <i>Starmerella bacillaris</i> (syn., <i>Candida zemplinina</i>) Type Strain CBS 9494. <i>Microbiology Resource Announcements</i> , 2018, 7, .	0.3	6
28	Oenological traits of <i>Lachancea thermotolerans</i> show signs of domestication and allopatric differentiation. <i>Scientific Reports</i> , 2018, 8, 14812.	1.6	78
29	Molecular Diagnosis of <i>Brettanomyces bruxellensis</i> ™ Sulfur Dioxide Sensitivity Through Genotype Specific Method. <i>Frontiers in Microbiology</i> , 2018, 9, 1260.	1.5	46
30	Combined effect of the <i>Saccharomyces cerevisiae</i> lag phase and the non- <i>Saccharomyces</i> consortium to enhance wine fruitiness and complexity. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 7603-7620.	1.7	27
31	The evolution of <i>Lachancea thermotolerans</i> is driven by geographical determination, anthropisation and flux between different ecosystems. <i>PLoS ONE</i> , 2017, 12, e0184652.	1.1	56
32	How to adapt winemaking practices to modified grape composition under climate change conditions. <i>Oeno One</i> , 2017, 51, 205.	0.7	4
33	How to adapt winemaking practices to modified grape composition under climate change conditions. <i>Oeno One</i> , 2017, 51, 205-214.	0.7	19
34	Grape berry bacterial inhibition by different copper fungicides. <i>BIO Web of Conferences</i> , 2016, 7, 01043.	0.1	5
35	Microsatellite analysis of <i>Saccharomyces uvarum</i> diversity. <i>FEMS Yeast Research</i> , 2016, 16, fow002.	1.1	26
36	Cellar-Associated <i>Saccharomyces cerevisiae</i> Population Structure Revealed High-Level Diversity and Perennial Persistence at Sauternes Wine Estates. <i>Applied and Environmental Microbiology</i> , 2016, 82, 2909-2918.	1.4	66

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37	Comparaison de deux techniques d'identification des souches de levures de vinification basées sur le polymorphisme de l'ADN génomique: réaction de polymérisation en chaîne (PCR) et analyse des caryotypes (électrophorèse en champ pulsé). <i>Oeno One</i> , 2016, 28, 153.	0.7	2
38	A S-cysteine conjugate, precursor of aroma of White Sauvignon. <i>Oeno One</i> , 2016, 29, 227.	0.7	14
39	Genetic determination of <i>Saccharomyces cerevisiae</i> et <i>Saccharomyces bayanus</i> species by PCR/RFLP analysis of the <i>MET2</i> gene. <i>Oeno One</i> , 2016, 30, 15.	0.7	1
40	Hybrids <i>Saccharomyces cerevisiae</i> X <i>Saccharomyces bayanus</i> var. <i>uvarum</i> having a high liberating ability of some sulfur varietal aromas of <i>Vitis vinifera</i> Sauvignon blanc wines. <i>Oeno One</i> , 2016, 36, 205.	0.7	8
41	Influence of physiological state of inoculum on volatile acidity production by <i>Saccharomyces cerevisiae</i> ; during high sugar fermentation. <i>Oeno One</i> , 2016, 39, 191.	0.7	10
42	Yeast strains role on the sulphur dioxide combinations of wines obtained from noble rot and raisining grapes. <i>Oeno One</i> , 2016, 34, 27.	0.7	0
43	The yeast <i>Starmerella bacillaris</i> (synonym <i>Candida zemplinina</i>) shows high genetic diversity in winemaking environments. <i>FEMS Yeast Research</i> , 2015, 15, fov045.	1.1	70
44	A Systems Approach to Elucidate Heterosis of Protein Abundances in Yeast. <i>Molecular and Cellular Proteomics</i> , 2015, 14, 2056-2071.	2.5	42
45	The Genetics of Non-conventional Wine Yeasts: Current Knowledge and Future Challenges. <i>Frontiers in Microbiology</i> , 2015, 6, 1563.	1.5	82
46	<i>Hanseniaspora uvarum</i> from Winemaking Environments Show Spatial and Temporal Genetic Clustering. <i>Frontiers in Microbiology</i> , 2015, 6, 1569.	1.5	86
47	Hybridization within <i>Saccharomyces</i> Genus Results in Homeostasis and Phenotypic Novelty in Winemaking Conditions. <i>PLoS ONE</i> , 2015, 10, e0123834.	1.1	31
48	High-throughput sequencing of amplicons for monitoring yeast biodiversity in must and during alcoholic fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2014, 41, 811-821.	1.4	73
49	Influence of the farming system on the epiphytic yeasts and yeast-like fungi colonizing grape berries during the ripening process. <i>International Journal of Food Microbiology</i> , 2014, 177, 21-28.	2.1	81
50	Development of microsatellite markers for the rapid and reliable genotyping of <i>Brettanomyces bruxellensis</i> at strain level. <i>Food Microbiology</i> , 2014, 42, 188-195.	2.1	55
51	Oenological prefermentation practices strongly impact yeast population dynamics and alcoholic fermentation kinetics in Chardonnay grape must. <i>International Journal of Food Microbiology</i> , 2014, 178, 87-97.	2.1	49
52	A Gondwanan imprint on global diversity and domestication of wine and cider yeast <i>Saccharomyces uvarum</i> . <i>Nature Communications</i> , 2014, 5, 4044.	5.8	214
53	Characterization of Epiphytic Bacterial Communities from Grapes, Leaves, Bark and Soil of Grapevine Plants Grown, and Their Relations. <i>PLoS ONE</i> , 2013, 8, e73013.	1.1	174
54	The Mitochondrial Genome Impacts Respiration but Not Fermentation in Interspecific <i>Saccharomyces</i> Hybrids. <i>PLoS ONE</i> , 2013, 8, e75121.	1.1	40

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55	Grape berry bacterial microbiota: Impact of the ripening process and the farming system. International Journal of Food Microbiology, 2012, 158, 93-100.	2.1	93
56	Genetic diversity study of the yeast <i>Saccharomyces bayanus</i> var. <i>uvarum</i> reveals introgressed subtelomeric <i>Saccharomyces cerevisiae</i> genes. Research in Microbiology, 2011, 162, 204-213.	1.0	26
57	The grape must non- <i>Saccharomyces</i> microbial community: Impact on volatile thiol release. International Journal of Food Microbiology, 2011, 151, 210-215.	2.1	130
58	Genetic identification of new biological species <i>Saccharomyces arboricolus</i> Wang et Bai. Antonie Van Leeuwenhoek, 2010, 98, 1-7.	0.7	41
59	Characterization of the yeast ecosystem in grape must and wine using real-time PCR. Food Microbiology, 2010, 27, 559-567.	2.1	116
60	Reassessment of phenotypic traits for <i>Saccharomyces bayanus</i> var. <i>uvarum</i> wine yeast strains. International Journal of Food Microbiology, 2010, 139, 79-86.	2.1	156
61	Impact of mixed <i>Torulaspora delbrueckii</i> and <i>Saccharomyces cerevisiae</i> culture on high-sugar fermentation. International Journal of Food Microbiology, 2008, 122, 312-320.	2.1	316
62	Dynamics and diversity of non- <i>Saccharomyces</i> yeasts during the early stages in winemaking. International Journal of Food Microbiology, 2008, 125, 197-203.	2.1	170
63	Characterization of natural hybrids of <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces bayanus</i> var. <i>uvarum</i> . FEMS Yeast Research, 2007, 7, 540-549.	1.1	127
64	Single QTL mapping and nucleotide-level resolution of a physiologic trait in wine <i>Saccharomyces cerevisiae</i> strains. FEMS Yeast Research, 2007, 7, 941-952.	1.1	100
65	Breeding strategies for combining fermentative qualities and reducing off-flavor production in a wine yeast model. FEMS Yeast Research, 2006, 6, 268-279.	1.1	144
66	Influence of fermentation temperature on volatile thiols concentrations in Sauvignon blanc wines. International Journal of Food Microbiology, 2006, 108, 385-90.	2.1	89
67	Molecular genetic study of introgression between <i>Saccharomyces bayanus</i> and <i>S. cerevisiae</i> . Yeast, 2005, 22, 1099-1115.	0.8	124
68	Inheritable nature of enological quantitative traits is demonstrated by meiotic segregation of industrial wine yeast strains. FEMS Yeast Research, 2004, 4, 711-719.	1.1	82
69	Association of <i>Saccharomyces bayanus</i> var. <i>uvarum</i> with some French wines: genetic analysis of yeast populations. Research in Microbiology, 2000, 151, 683-691.	1.0	130
70	New Hybrids between <i>Saccharomyces</i> Sensu Stricto Yeast Species Found among Wine and Cider Production Strains. Applied and Environmental Microbiology, 1998, 64, 3887-3892.	1.4	220