

# Ghislaine Hilbert

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7314369/publications.pdf>

Version: 2024-02-01

43  
papers

2,590  
citations

236925

25  
h-index

276875

41  
g-index

44  
all docs

44  
docs citations

44  
times ranked

2711  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ecophysiological, Genetic, and Molecular Causes of Variation in Grape Berry Weight and Composition: A Review. <i>American Journal of Enology and Viticulture</i> , 2011, 62, 413-425.	1.7	205
2	Microclimate Influence on Mineral and Metabolic Profiles of Grape Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6765-6775.	5.2	188
3	<sup>1</sup> H NMR metabolite fingerprints of grape berry: Comparison of vintage and soil effects in Bordeaux grapevine growing areas. <i>Analytica Chimica Acta</i> , 2006, 563, 346-352.	5.4	159
4	Effect of light and nitrogen supply on internal C:N balance and control of root-to-shoot biomass allocation in grapevine. <i>Environmental and Experimental Botany</i> , 2007, 59, 139-149.	4.2	156
5	<sup>1</sup> H NMR and Chemometrics To Characterize Mature Grape Berries in Four Wine-Growing Areas in Bordeaux, France. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6382-6389.	5.2	137
6	Ultraviolet-B radiation modifies the quantitative and qualitative profile of flavonoids and amino acids in grape berries. <i>Phytochemistry</i> , 2014, 102, 106-114.	2.9	130
7	Long-term in vitro culture of grape berries and its application to assess the effects of sugar supply on anthocyanin accumulation. <i>Journal of Experimental Botany</i> , 2013, 65, 4665-4677.	4.8	128
8	Nitrogen supply affects anthocyanin biosynthetic and regulatory genes in grapevine cv. Cabernet-Sauvignon berries. <i>Phytochemistry</i> , 2014, 103, 38-49.	2.9	123
9	Anthocyanin identification and composition of wild <i>Vitis</i> spp. accessions by using LC-MS and LC-NMR. <i>Analytica Chimica Acta</i> , 2012, 732, 145-152.	5.4	113
10	Dissecting the Biochemical and Transcriptomic Effects of a Locally Applied Heat Treatment on Developing Cabernet Sauvignon Grape Berries. <i>Frontiers in Plant Science</i> , 2017, 8, 53.	3.6	105
11	Differential responses of sugar, organic acids and anthocyanins to source-sink modulation in Cabernet Sauvignon and Sangiovese grapevines. <i>Frontiers in Plant Science</i> , 2015, 06, 382.	3.6	95
12	Water limitation and rootstock genotype interact to alter grape berry metabolism through transcriptome reprogramming. <i>Horticulture Research</i> , 2015, 2, 15012.	6.3	94
13	Modified Atmosphere Packaging of Fresh, "Ready-to-use" Grated Carrots in Polymeric Films. <i>Journal of Food Science</i> , 1990, 55, 1033-1038.	3.1	91
14	Anthocyanin biosynthesis is differentially regulated by light in the skin and flesh of white-fleshed and teinturier grape berries. <i>Planta</i> , 2016, 243, 23-41.	3.2	91
15	Tempranillo clones differ in the response of berry sugar and anthocyanin accumulation to elevated temperature. <i>Plant Science</i> , 2018, 267, 74-83.	3.6	81
16	Rootstocks/Scion/Nitrogen Interactions Affect Secondary Metabolism in the Grape Berry. <i>Frontiers in Plant Science</i> , 2016, 7, 1134.	3.6	74
17	Transcriptional and metabolic alternations rebalance wheat grain storage protein accumulation under variable nitrogen and sulfur supply. <i>Plant Journal</i> , 2015, 83, 326-343.	5.7	57
18	Flavonoid and amino acid profiling on <i>Vitis vinifera</i> L. cv Tempranillo subjected to deficit irrigation under elevated temperatures. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 51-62.	3.9	49

#	ARTICLE	IF	CITATIONS
19	Flavonol profiles in berries of wild <i>Vitis</i> accessions using liquid chromatography coupled to mass spectrometry and nuclear magnetic resonance spectrometry. <i>Food Chemistry</i> , 2015, 169, 49-58.	8.2	47
20	Diversity of anthocyanins and other phenolic compounds among tropical root crops from Vanuatu, South Pacific. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 315-325.	3.9	42
21	Constraint-Based Modeling Highlights Cell Energy, Redox Status and $\alpha$ -Ketoglutarate Availability as Metabolic Drivers for Anthocyanin Accumulation in Grape Cells Under Nitrogen Limitation. <i>Frontiers in Plant Science</i> , 2018, 9, 421.	3.6	42
22	High Temperature and Elevated Carbon Dioxide Modify Berry Composition of Different Clones of Grapevine ( <i>Vitis vinifera</i> L.) cv. Tempranillo. <i>Frontiers in Plant Science</i> , 2020, 11, 603687.	3.6	37
23	The yeast flora of stored ready-to-eat carrots and their role in spoilage. <i>International Journal of Food Science and Technology</i> , 1992, 27, 473-484.	2.7	36
24	Growth performance and carbon partitioning of grapevine Tempranillo clones under simulated climate change scenarios: Elevated CO <sub>2</sub> and temperature. <i>Journal of Plant Physiology</i> , 2020, 252, 153226.	3.5	33
25	Effect of water stress and rootstock genotype on Pinot Noir berry composition. <i>Australian Journal of Grape and Wine Research</i> , 2014, 20, 409-421.	2.1	30
26	Vine nitrogen status and volatile thiols and their precursors from plot to transcriptome level. <i>BMC Plant Biology</i> , 2016, 16, 173.	3.6	26
27	Metabolite profiling during graft union formation reveals the reprogramming of primary metabolism and the induction of stilbene synthesis at the graft interface in grapevine. <i>BMC Plant Biology</i> , 2019, 19, 599.	3.6	26
28	Impact of grapevine age on water status and productivity of <i>Vitis vinifera</i> L. cv. Riesling. <i>European Journal of Agronomy</i> , 2019, 104, 1-12.	4.1	21
29	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, 9789-9802.	5.2	18
30	Nested effects of berry half, berry and bunch microclimate on biochemical composition in grape. <i>Oeno One</i> , 2016, 50, 23.	1.4	18
31	Ion chromatography methods for the simultaneous determination of mineral anions in plant sap. <i>Journal of Chromatography A</i> , 1996, 752, 298-303.	3.7	17
32	Cluster shading modifies amino acids in grape ( <i>Vitis vinifera</i> L.) berries in a genotype- and tissue-dependent manner. <i>Food Research International</i> , 2017, 98, 2-9.	6.2	17
33	Aminoacids and Flavonoids Profiling in Tempranillo Berries Can Be Modulated by the Arbuscular Mycorrhizal Fungi. <i>Plants</i> , 2019, 8, 400.	3.5	16
34	Anthocyanin Phytochemical Profiles and Antioxidant Activities of <i>Vitis candicans</i> and <i>Vitis doaniana</i> . <i>Phytochemical Analysis</i> , 2013, 24, 446-452.	2.4	14
35	Hierarchy of Factors Impacting Grape Berry Mass: Separation of Direct and Indirect Effects on Major Berry Metabolites. <i>American Journal of Enology and Viticulture</i> , 2018, 69, 103-112.	1.7	14
36	Characterization of Stilbene Composition in Grape Berries from Wild <i>Vitis</i> Species in Year-To-Year Harvest. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13408-13417.	5.2	12

#	ARTICLE	IF	CITATIONS
37	Impact of 2100-Projected Air Temperature, Carbon Dioxide, and Water Scarcity on Grape Primary and Secondary Metabolites of Different <i>Vitis vinifera</i> cv. Tempranillo Clones. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6172-6185.	5.2	12
38	Regulation of anthocyanin and sugar accumulation in grape berry through carbon limitation and exogenous ABA application. <i>Food Research International</i> , 2022, 160, 111478.	6.2	12
39	Metabolite analysis reveals distinct spatio-temporal accumulation of anthocyanins in two teinturier variants of cv. "Gamay"™ grapevines ( <i>Vitis vinifera</i> L.). <i>Planta</i> , 2021, 253, 84.	3.2	10
40	Effect of vine nitrogen status, grapevine variety and rootstock on the levels of berry S-glutathionylated and S-cysteinylated precursors of 3-sulfanylhexan-1-ol. <i>Oeno One</i> , 2015, 49, 253.	1.4	7
41	Zebularine, a DNA Methylation Inhibitor, Activates Anthocyanin Accumulation in Grapevine Cells. <i>Genes</i> , 2022, 13, 1256.	2.4	3
42	Is Tempranillo Blanco Grapevine Different from Tempranillo Tinto Only in the Color of the Grapes? An Updated Review. <i>Plants</i> , 2022, 11, 1662.	3.5	1
43	VineyardFACE: Investigation of a moderate (+20 %) increase of ambient CO <sub>2</sub> concentration on berry ripening dynamics and fruit composition of Cabernet-Sauvignon. <i>Oeno One</i> , 2022, 56, 193-204.	1.4	0