Clara Cilindre

List of Publications by Citations

38 papers	871 citations	19 h-index	29 g-index
40 ext. papers	993 ext. citations	5.7 avg, IF	3.71 L-index

#	Paper	IF	Citations
38	Unraveling different chemical fingerprints between a champagne wine and its aerosols. *Proceedings of the National Academy of Sciences of the United States of America*, **2009**, 106, 16545-9	11.5	89
37	Proteomic approach to identify champagne wine proteins as modified by Botrytis cinerea infection. *Journal of Proteome Research*, **2008**, 7, 1199-208	5.6	78
36	Influence of Botrytis cinerea infection on Champagne wine proteins (characterized by two-dimensional electrophoresis/immunodetection) and wine foaming properties. *Food Chemistry*, **2007**, 103, 139-149	8.5	58
35	Metabolomics reveals simultaneous influences of plant defence system and fungal growth in Botrytis cinerea-infected Vitis vinifera cv. Chardonnay berries. *Journal of Experimental Botany*, **2012**, 63, 5773-85	7	55
34	Determination of the grape invertase content (using PTA-ELISA) following various fining treatments versus changes in the total protein content of wine. relationships with wine foamability. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8782-9	5.7	54
33	Foaming properties of various Champagne wines depending on several parameters: grape variety, aging, protein and CO2 content. *Analytica Chimica Acta*, **2010**, 660, 164-70	6.6	41
32	Kinetics of CO(2) fluxes outgassing from champagne glasses in tasting conditions: the role of temperature. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1997-2003	5.7	40
31	CO2 volume fluxes outgassing from champagne glasses in tasting conditions: flute versus coupe. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4939-47	5.7	35
30	Physiological changes in green stems of Vitis vinifera L. cv. Chardonnay in response to esca proper and apoplexy revealed by proteomic and transcriptomic analyses. *Journal of Proteome Research*, **2012**, 11, 461-75	5.6	33
29	Metabolic influence of Botrytis cinerea infection in champagne base wine. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7237-45	5.7	31
28	Evidence for protein degradation by Botrytis cinerea and relationships with alteration of synthetic wine foaming properties. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 5157-65	5.7	30
27	Chemical messages in 170-year-old champagne bottles from the Baltic Sea: Revealing tastes from the past. *Proceedings of the National Academy of Sciences of the United States of America*, **2015**, 112, 5893-8	11.5	29
26	Evidence for an extracellular acid proteolytic activity secreted by living cells of Saccharomyces cerevisiae PlR1: impact on grape proteins. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6239-46	5.7	27
25	Monitoring gaseous CO2 and ethanol above champagne glasses: flute versus coupe, and the role of temperature. *PLoS ONE*, **2012**, 7, e30628	3.7	26
24	Differential responses of three grapevine cultivars to Botryosphaeria dieback. *Phytopathology*, **2014**, 104, 1021-35	3.8	25
23	One step purification of the grape vacuolar invertase. *Analytica Chimica Acta*, **2009**, 638, 75-8	6.6	20
22	It's time to pop a cork on champagne's proteome!. *Journal of Proteomics*, **2014**, 105, 351-62	3.9	19

21	Monitoring the losses of dissolved carbon dioxide from laser-etched champagne glasses. *Food Research International*, **2013**, 54, 516-522	7	19
20	Flowering as the most highly sensitive period of grapevine (Vitis vinifera L. cv Mourvdre) to the Botryosphaeria dieback agents Neofusicoccum parvum and Diplodia seriata infection. *International Journal of Molecular Sciences*, **2014**, 15, 9644-69	6.3	19
19	Simultaneous monitoring of gaseous CO(2) and ethanol above champagne glasses via micro-gas chromatography (GC). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7317-23	5.7	19
18	Bubble dynamics in various commercial sparkling bottled waters. *Journal of Food Engineering*, **2015**, 163, 60-70	6	17
17	Enzymatic hydrolysis of thermo-sensitive grape proteins by a yeast protease as revealed by a proteomic approach. *Food Research International*, **2013**, 54, 1298-1301	7	17
16	Monitoring gas-phase CO in the headspace of champagne glasses through combined diode laser spectrometry and micro-gas chromatography analysis. *Food Chemistry*, **2018**, 264, 255-262	8.5	14
15	More on the losses of dissolved CO(2) during champagne serving: toward a multiparameter modeling. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11777-86	5.7	13
14	CO2 volume fluxes outgassing from champagne glasses: the impact of champagne ageing. *Analytica Chimica Acta*, **2010**, 660, 29-34	6.6	11
13	Champagne cork popping revisited through high-speed infrared imaging: The role of temperature. *Journal of Food Engineering*, **2013**, 116, 78-85	6	10
12	Unveiling CO heterogeneous freezing plumes during champagne cork popping. *Scientific Reports*, **2017**, 7, 10938	4.9	9
11	Development and validation of a diode laser sensor for gas-phase CO2 monitoring above champagne and sparkling wines. *Sensors and Actuators B: Chemical*, **2018**, 257, 745-752	8.5	8
10	Evidence for moderate losses of dissolved CO 2 during aging on lees of a champagne prestige cuvee. *Journal of Food Engineering*, **2018**, 233, 40-48	6	7
9	Unveiling the Interplay Between Diffusing CO2 and Ethanol Molecules in Champagne Wines by Classical Molecular Dynamics and (13)C NMR Spectroscopy. *Journal of Physical Chemistry Letters*, **2014**, 5, 4232-7	6.4	7
8	How Many CO Bubbles in a Glass of Beer?. *ACS Omega*, **2021**, 6, 9672-9679	3.9	3
7	The Role of Glass Shapes on the Release of Dissolved CO2 in Effervescent Wine. *Current Research in Nutrition and Food Science*, **2019**, 7, 227-235	1.1	2
6	Carbon dioxide and ethanol release from champagne glasses, under standard tasting conditions. *Advances in Food and Nutrition Research*, **2012**, 67, 289-340	6	1
5	Precipitation of champagne base wine proteins prior to 2D electrophoresis. *Methods in Molecular Biology*, **2014**, 1072, 755-64	1.4	1
4	A first step towards the mapping of gas-phase CO2 in the headspace of champagne glasses. *Infrared Physics and Technology*, **2020**, 109, 103437	2.7	1

3	Recent Progress in the Analytical Chemistry of Champagne and Sparkling Wines. *Annual Review of Analytical Chemistry*, **2021**, 14, 21-46	12.5	1
2	How Does Gas-Phase CO Evolve in the Headspace of Champagne Glasses?. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 2262-2270	5.7	1
1	Temperature Dependence of CO2 and Ethanol Diffusion in Champagne Wines: A Joint Molecular Dynamics and 13C NMR Study. *ACS Symposium Series*, **2015**, 69-83	0.4	