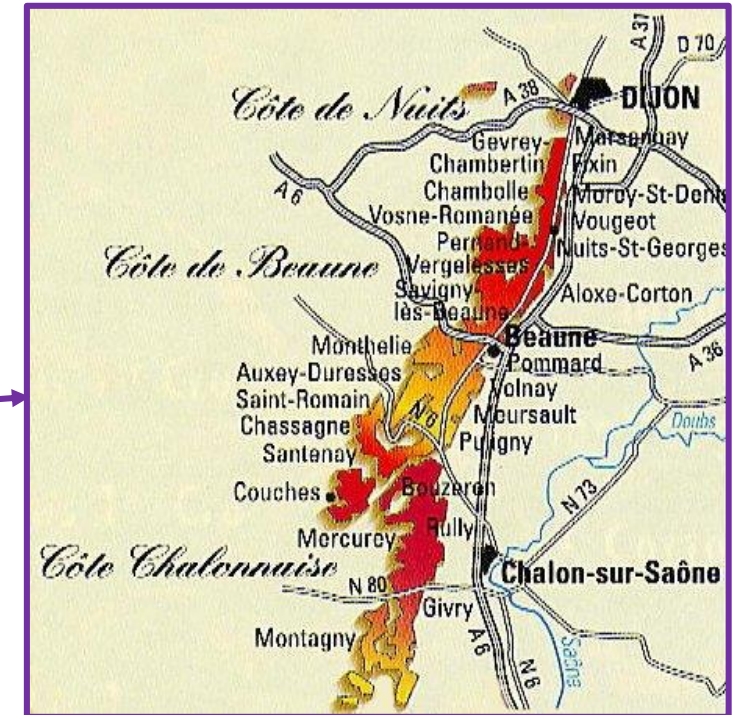


# Wine fluorescence excitation-emission matrix (EEM) Data analysis towards universal modelling

Liu Youzhong, Coelho Christian, Gonsior Michael, Nikolantonaki Maria, Lucio Marianna,  
Schmitt-Kopplin Philippe, Gougeon Régis



## Burgundy, France



## Wine and Vineyards

- Process Control
- Geography and Climate
- Microbiology
- Wine chemistry
- Health effect
- ....



Don't only drink me,  
observe me first !



## Professional wine tasting



*Acidity, Toasty, Oxidized,  
Buttery, Cheesy...*

### *Winemaking practices ?*



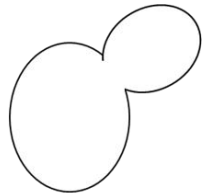
Viticulture



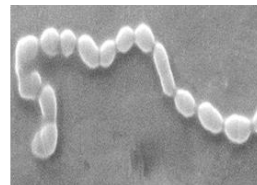
Pressing



Alcoholic  
Fermentation



Malolactic  
Fermentation



Oak barrel ageing  
from 6 to 24 months



Bottle ageing





## Wine “Labels”

*Winemaking practices ?*



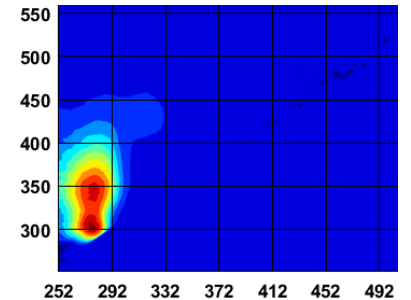
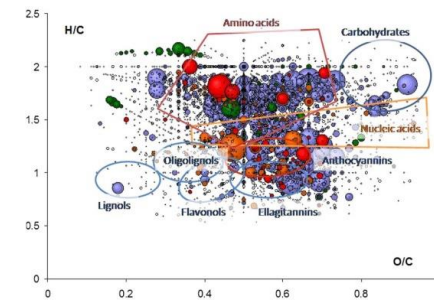
*Biochemical complexity ?*



## Spectroscopy & Spectrometry

- Infrared and UV-Vis spectroscopy
- Fluorescence spectroscopy
- Mass spectrometry
- Nuclear magnetic resonance (NMR)
- Electron paramagnetic resonance (EPR)
- ...

Targeted (Molecule by molecule)  
Non-targeted (Photographing)



# Fluorescence excitation-emission matrix (EEMF) spectroscopy

*Winemaking practices ?*



*Biochemical complexity ?*

Wine “Labels”



Don't only drink me,  
observe me first !

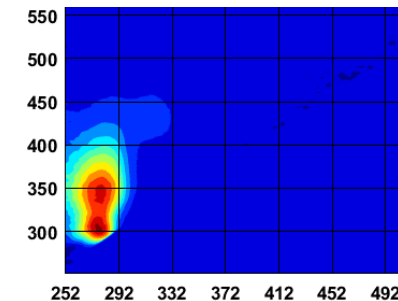


## Spectroscopy & Spectrometry

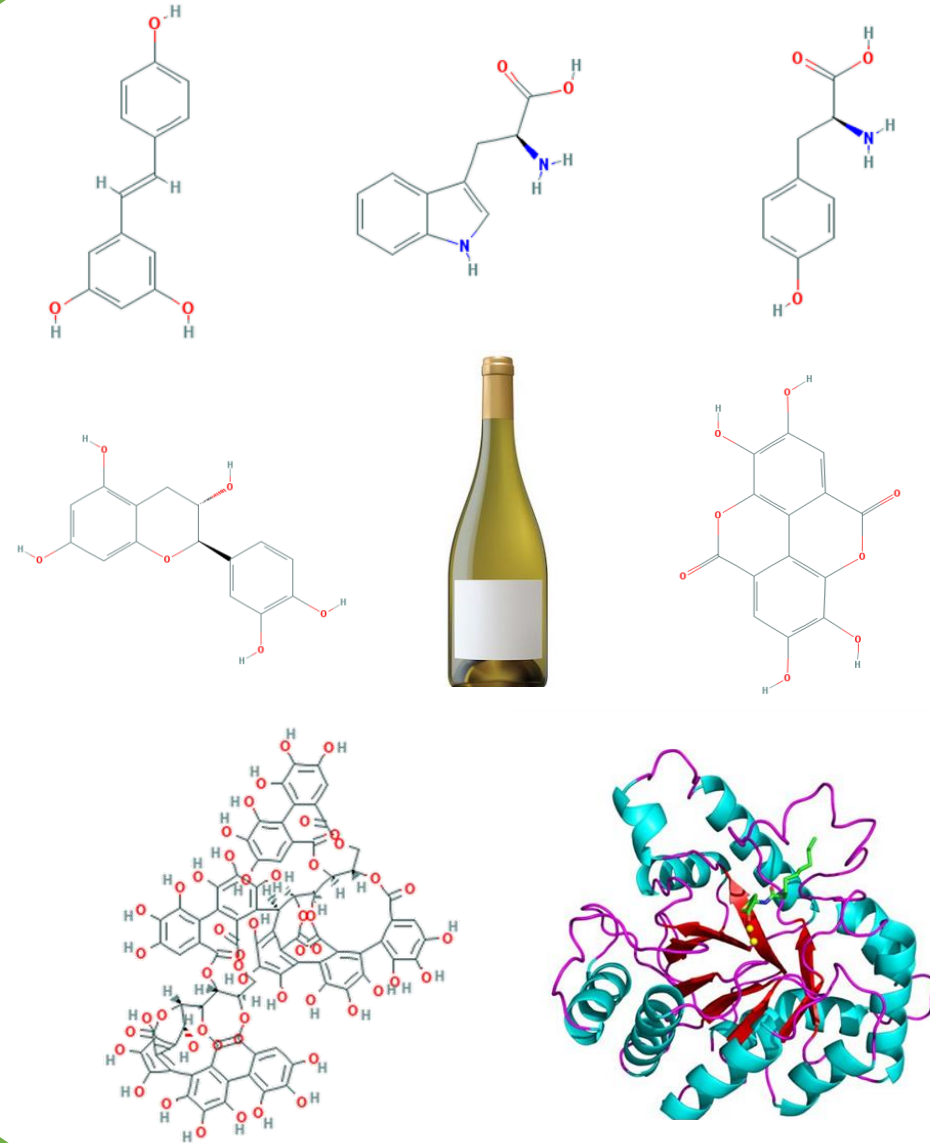
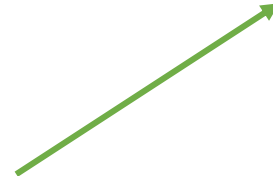
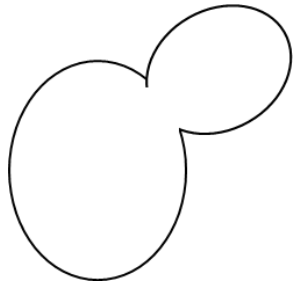
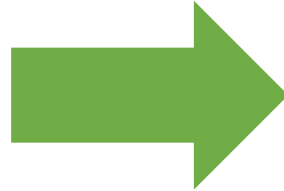
- Infrared and UV-Vis spectroscopy
- **Fluorescence spectroscopy**
- Mass spectrometry
- Nuclear magnetic resonance (NMR)
- Electron paramagnetic resonance (EPR)
- ...

Targeted (Molecule by molecule)

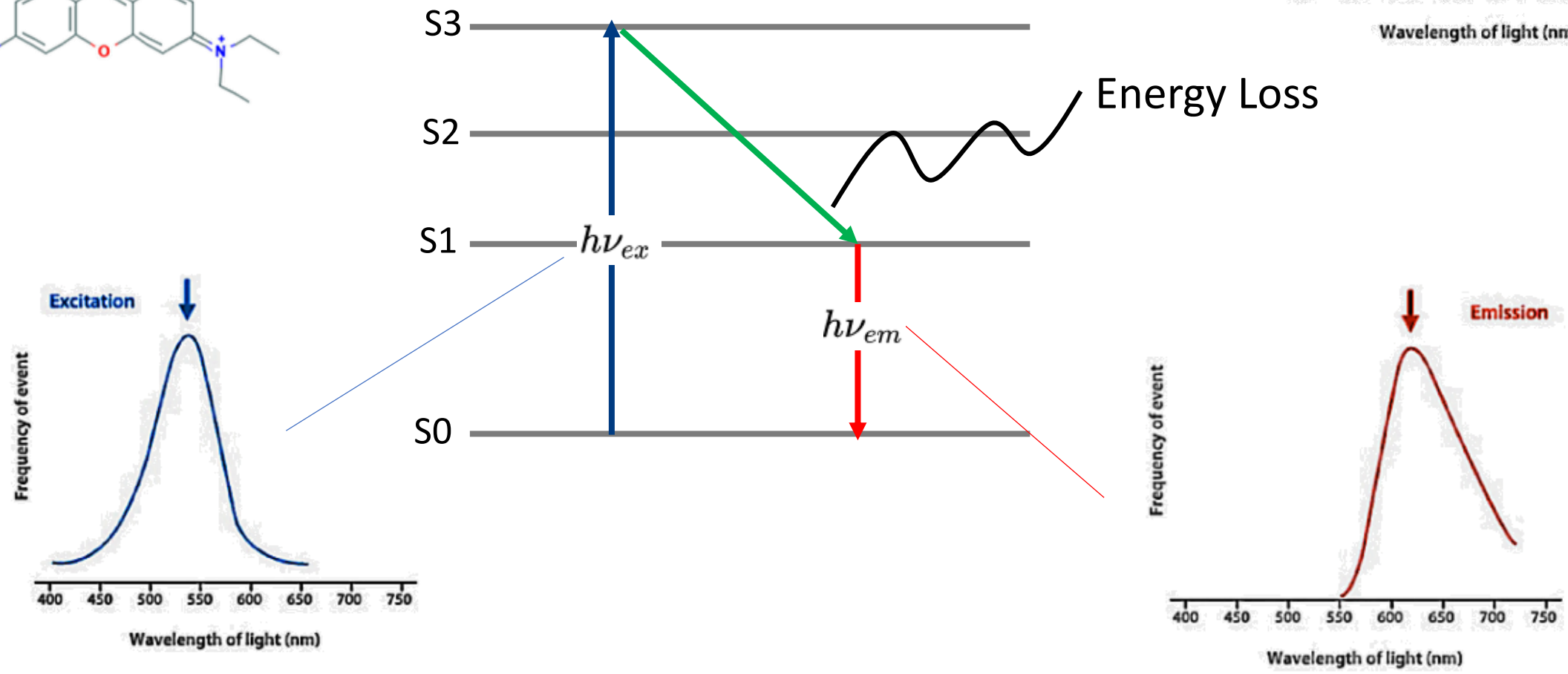
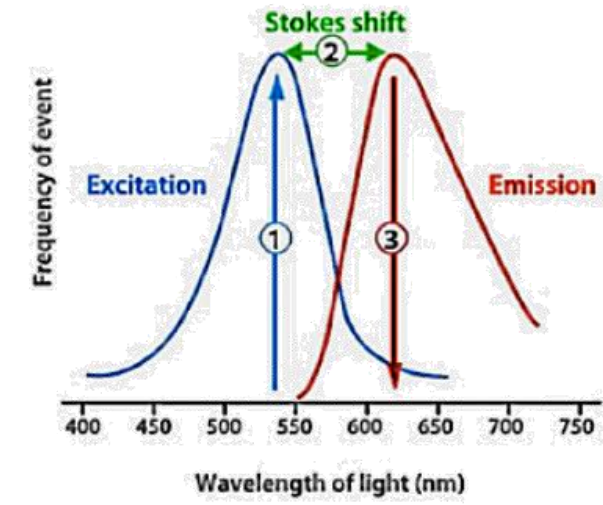
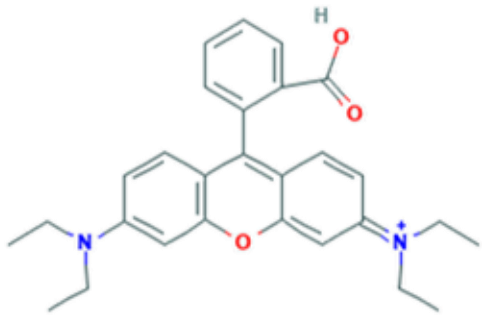
**Non-targeted (Photographing)**



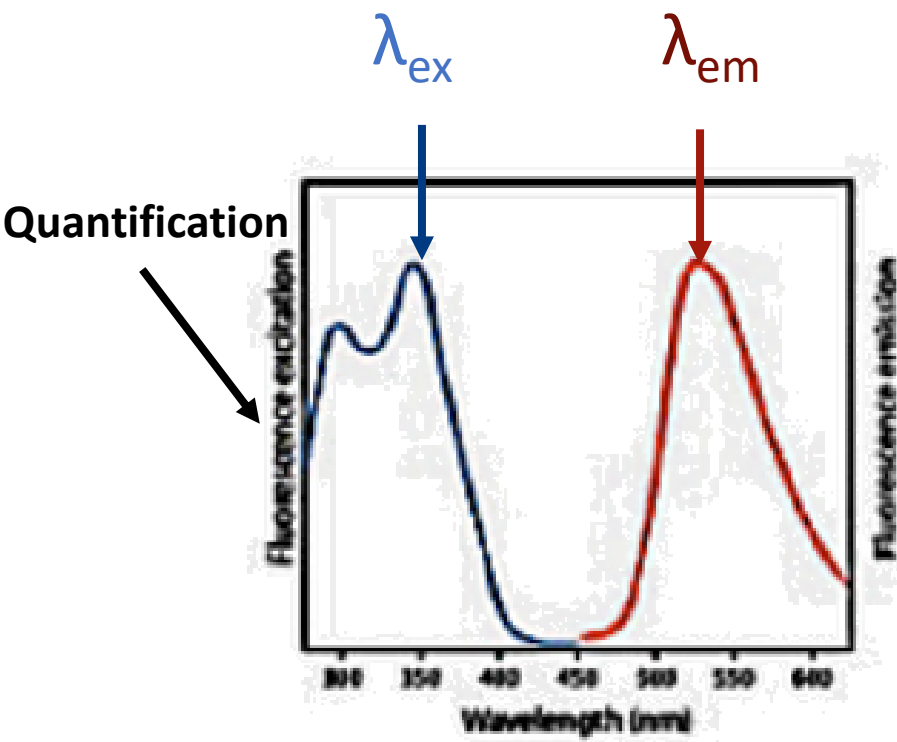
# Wine fluorophores and their origins



# Recall of basic physics: fluorescence and fluorophore



# Recall of basic physics: fluorescence and fluorophore

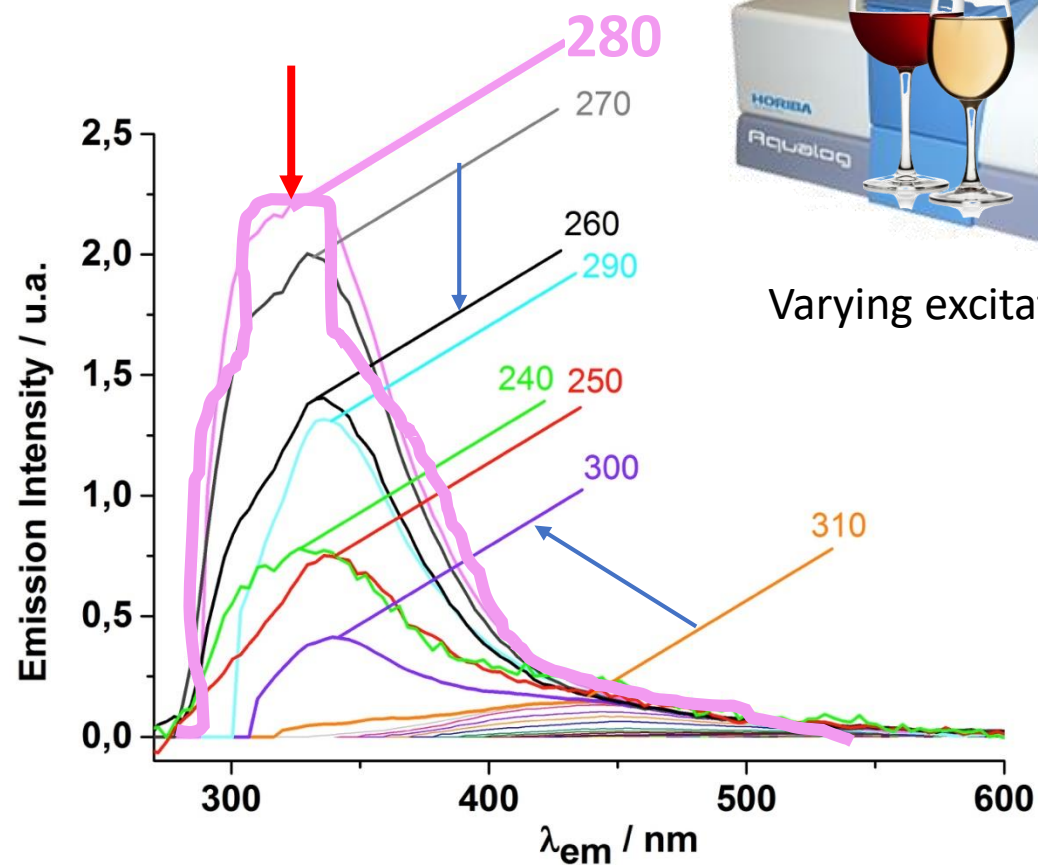


$\lambda_{ex}$ / nm	$\lambda_{em}$ / nm	Wine compounds
260-280	320-420	Phenolic acids
260	310-360	Flavonols
280	320-360	Flavan-3-ols
280-320	400-480	Vitamins, Enzymes
280	305-360	Proteins

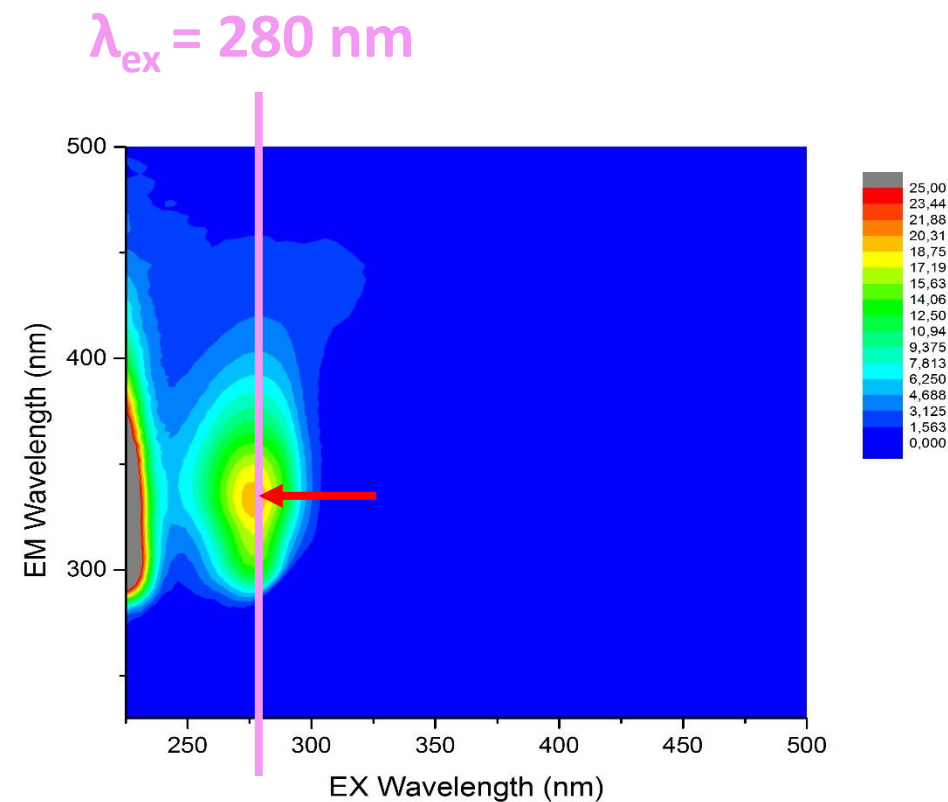
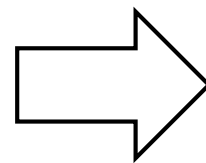
*How about other excitation wavelengths ?*



# EEM spectroscopy: a non-targeted approach



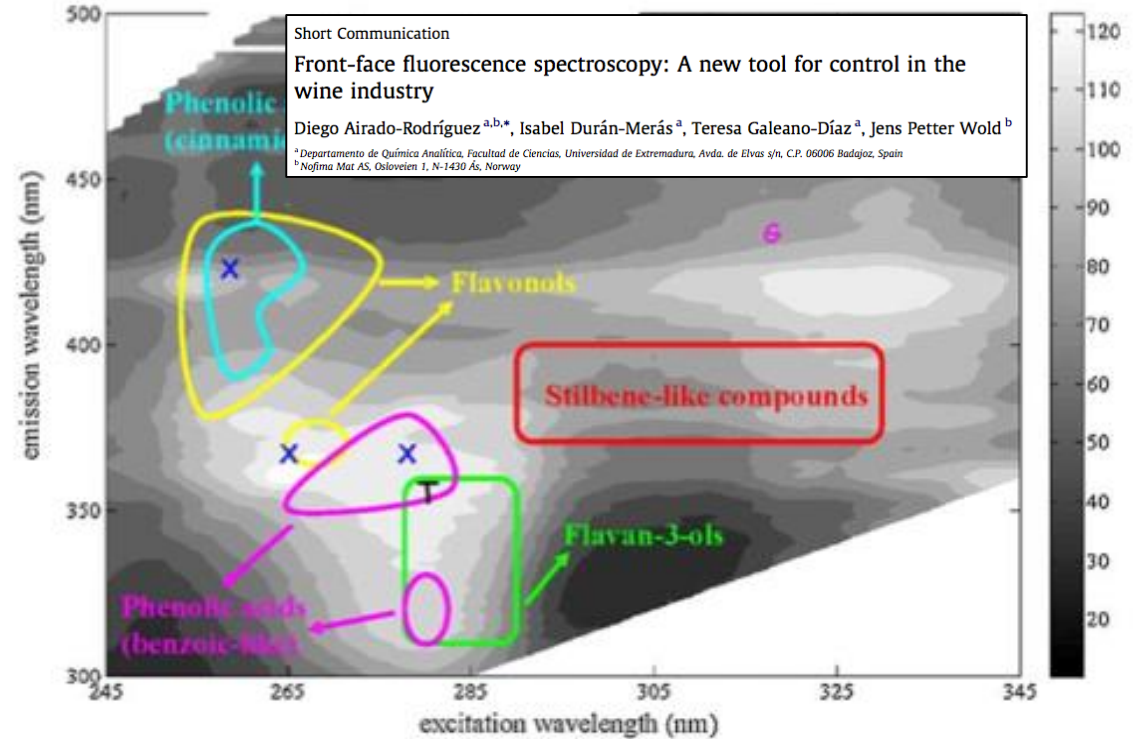
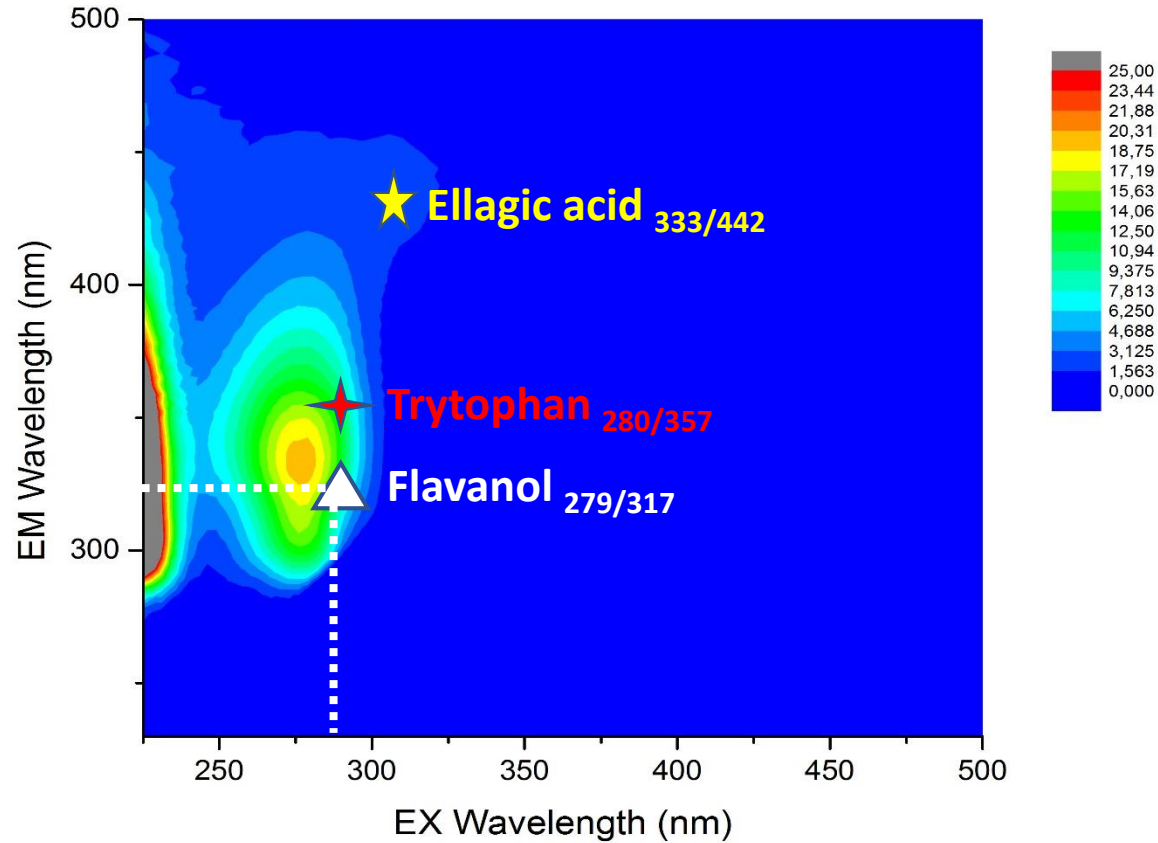
Varying excitation  $\lambda$



5 - 10 min

EEM = a 2D view of a fixed number of emission spectra acquired with varying excitation wavelength

# Direct image interpretations and limits

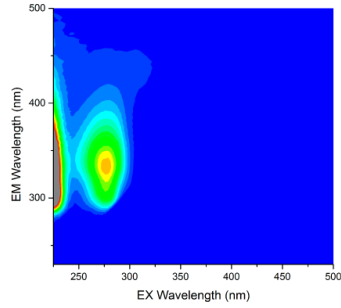


- Overlapping of fluorophores or fluorophore families
- Peak shift of fluorophores from sample to sample
- Ignoring information of other pixels

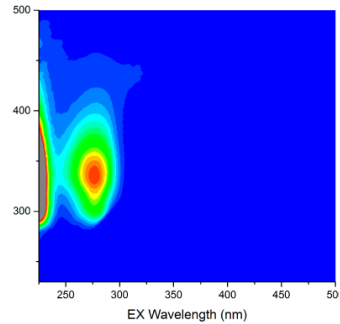
Difficult to Compare

# Bioinformatics-driven image interpretations

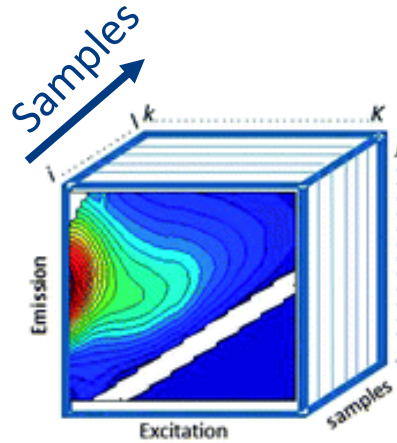
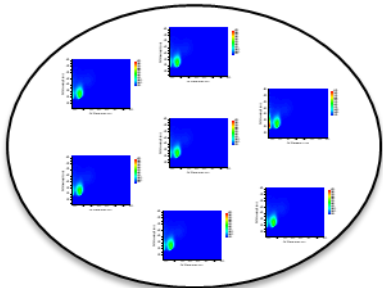
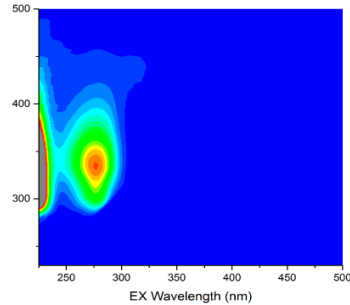
Wine A



Wine B

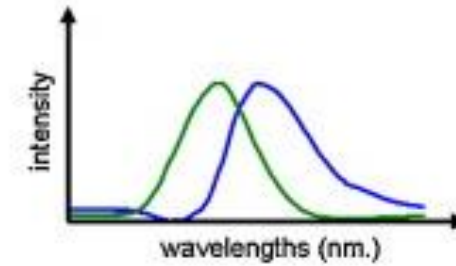


Wine C

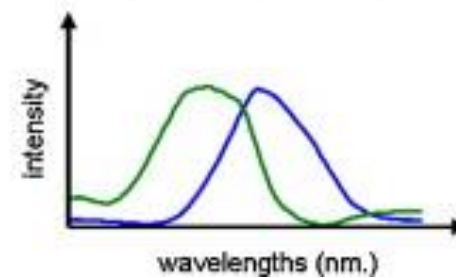


PARAFAC

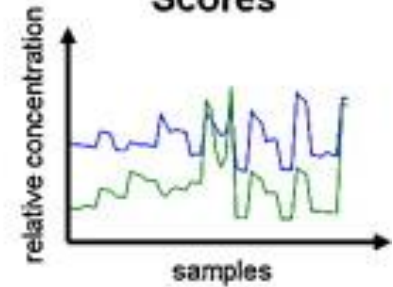
Excitation loadings



Emission loadings



Scores



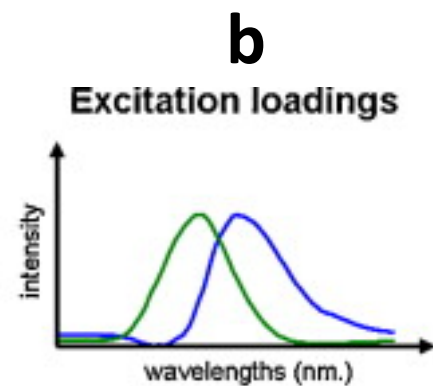
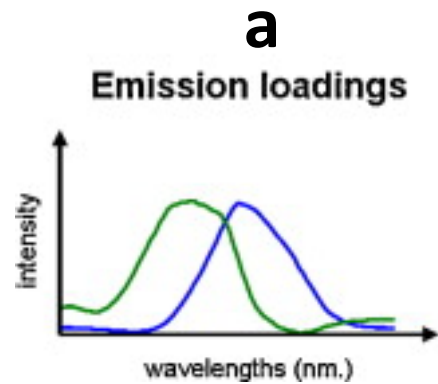
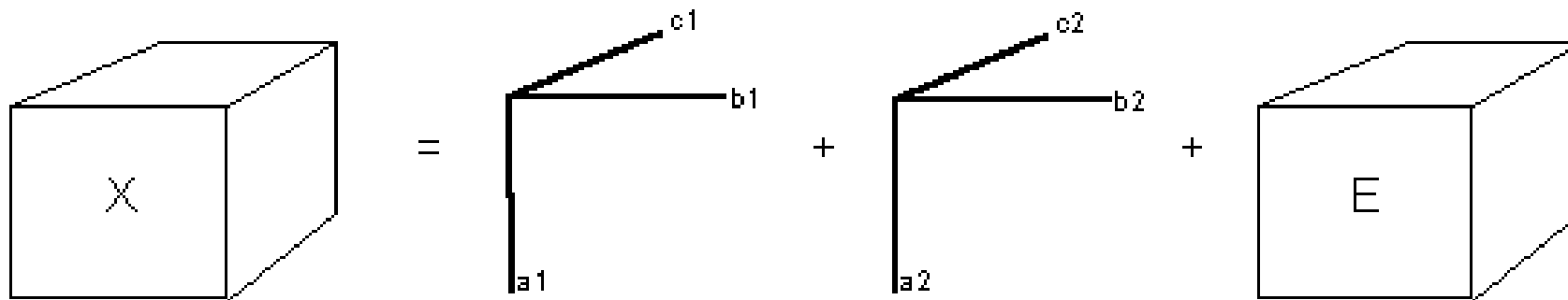
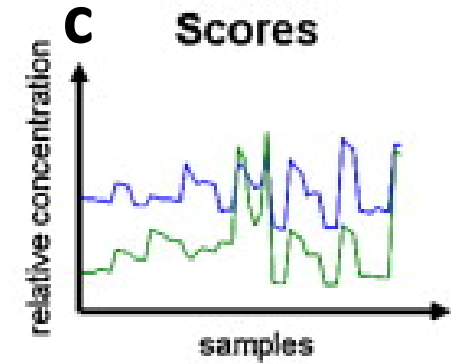
1<sup>st</sup> PARAFAC component

2<sup>nd</sup> PARAFAC component

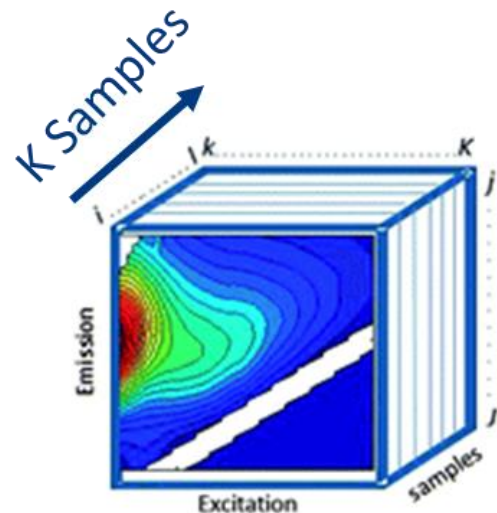
# Parallel Factor Analysis (PARAFAC)

— 1<sup>st</sup> PARAFAC component

— 2<sup>nd</sup> PARAFAC component



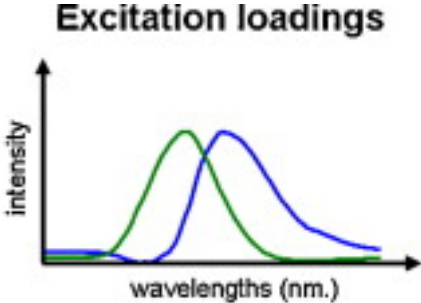
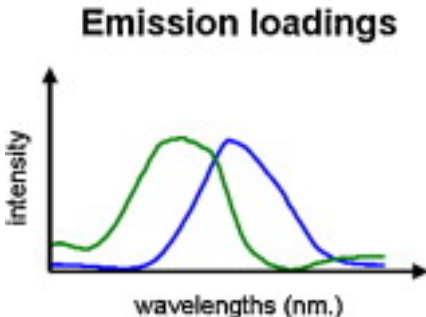
# Parallel Factor Analysis (PARAFAC)



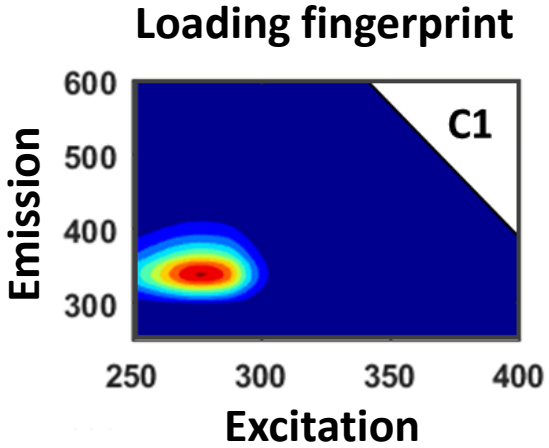
$$x_{ijk} = \sum_{f=1}^F a_{if} b_{jf} c_{kf} + e_{ijk}$$

**F: number of components**

k = 1, ..., K samples  
i = 1, ..., I wavelengths  
j = 1, ..., J wavelengths

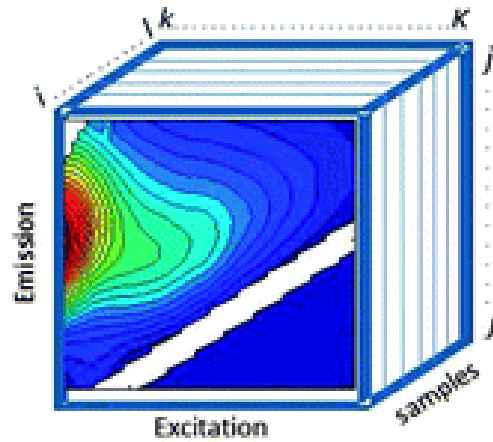


**||**

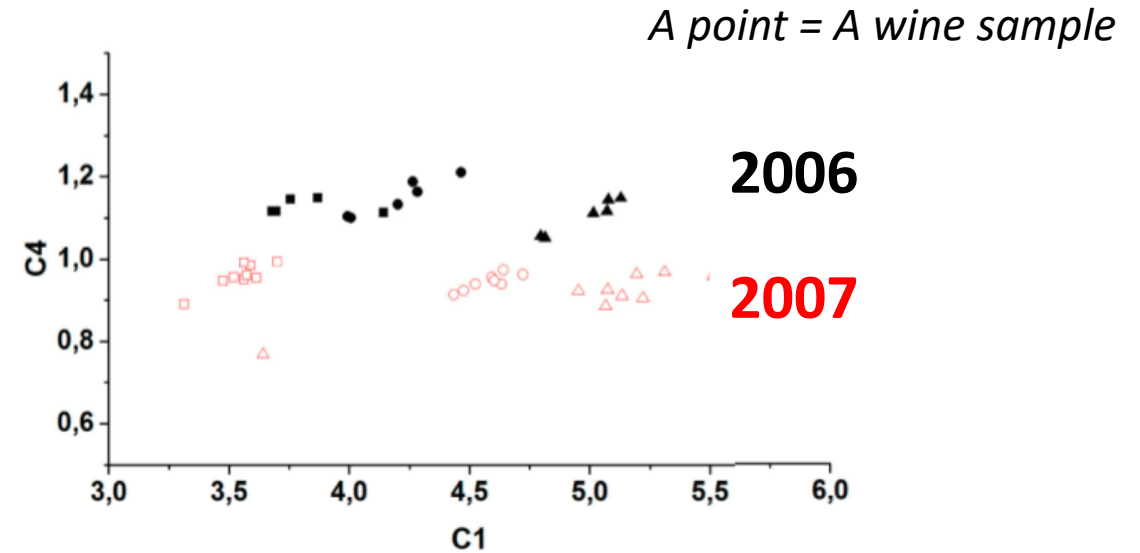




# Bioinformatics-driven image interpretations

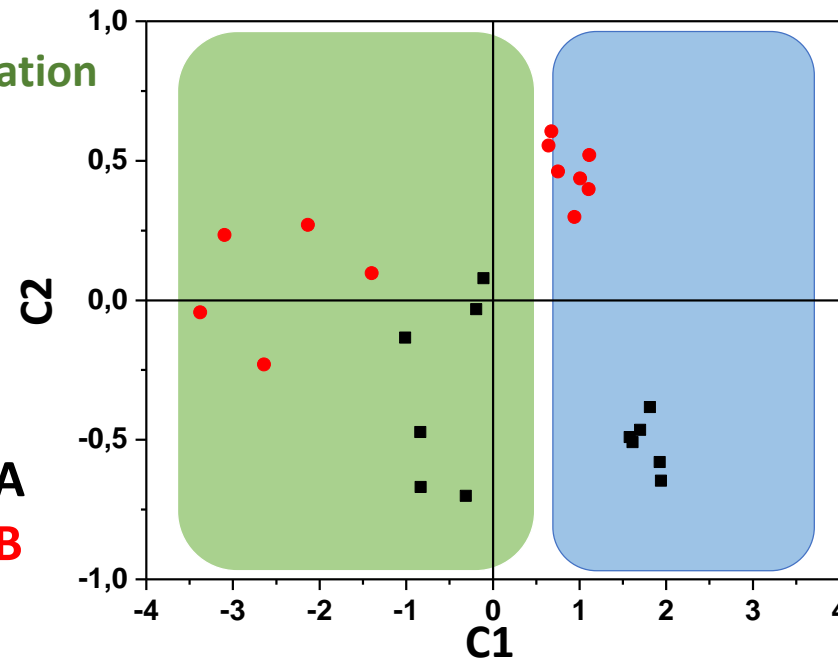


Scores/ $F_{\max}$

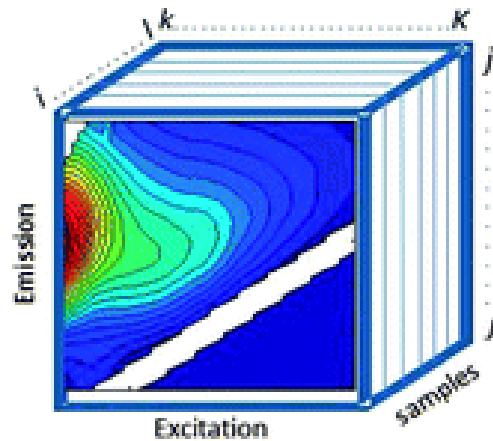


Post-fermentation

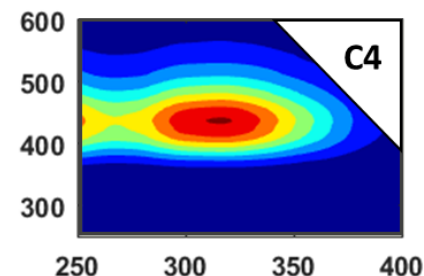
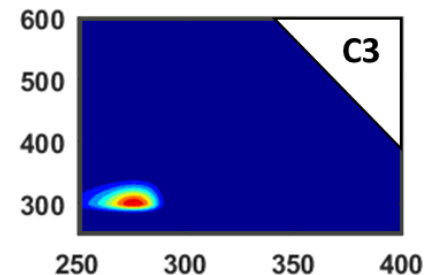
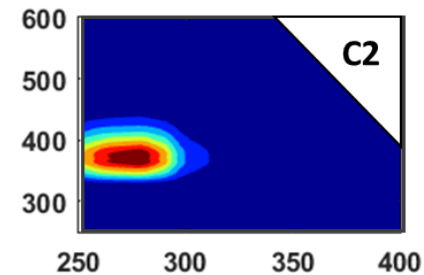
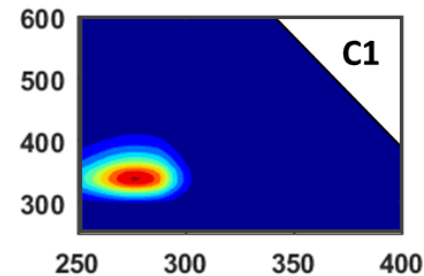
Winery A  
Winery B



# Bioinformatics-driven image interpretations



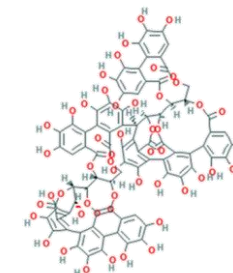
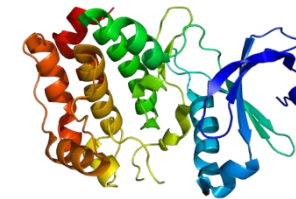
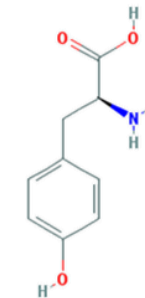
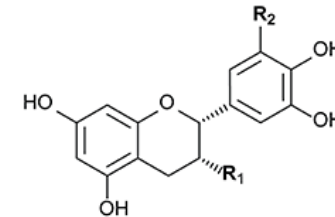
Loading  
fingerprints



Database



*Potential wine  
fluorophores families*



## Fluorescence Fingerprinting of Bottled White Wines Can Reveal Memories Related to Sulfur Dioxide Treatments of the Must

Christian Coelho,<sup>\*,†</sup> Alissa Aron,<sup>†</sup> Chloé Roullier-Gall,<sup>†,‡,§</sup> Michael Gonsior,<sup>||</sup> Philippe Schmitt-Kopplin,<sup>‡,§</sup> and Régis D. Gougeon<sup>†</sup>

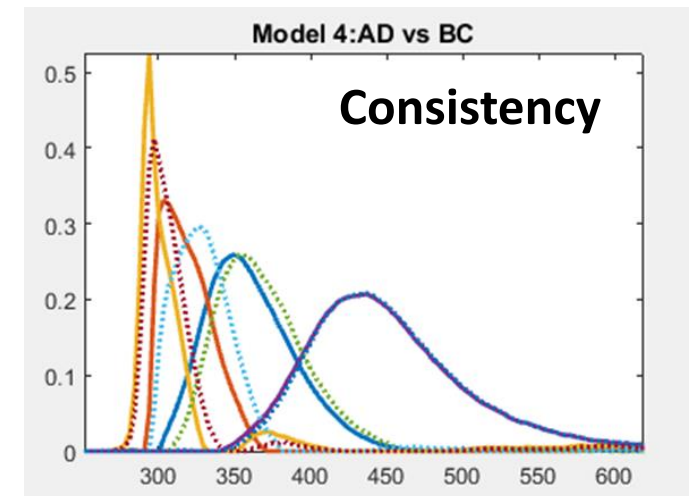
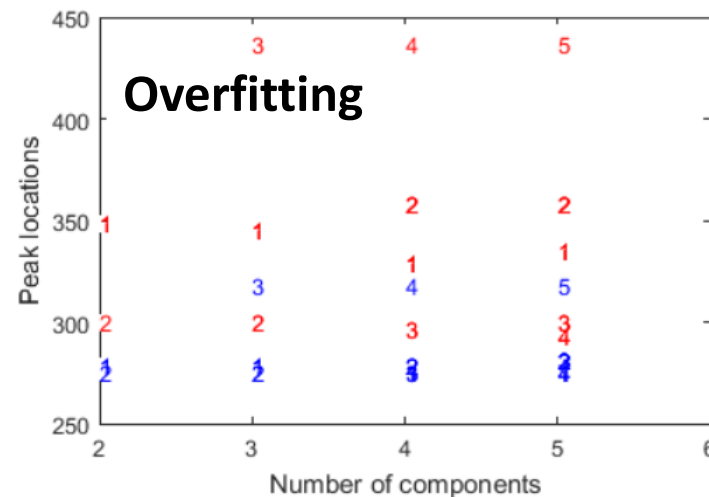
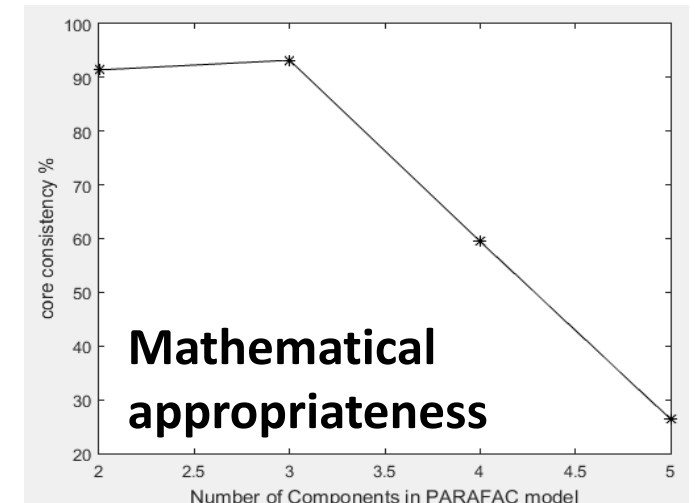
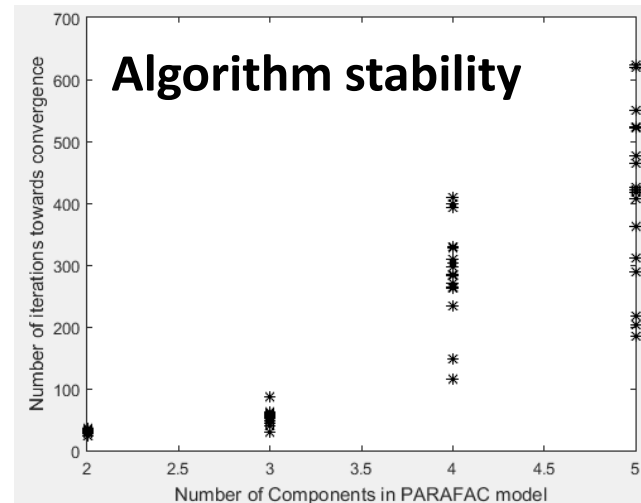
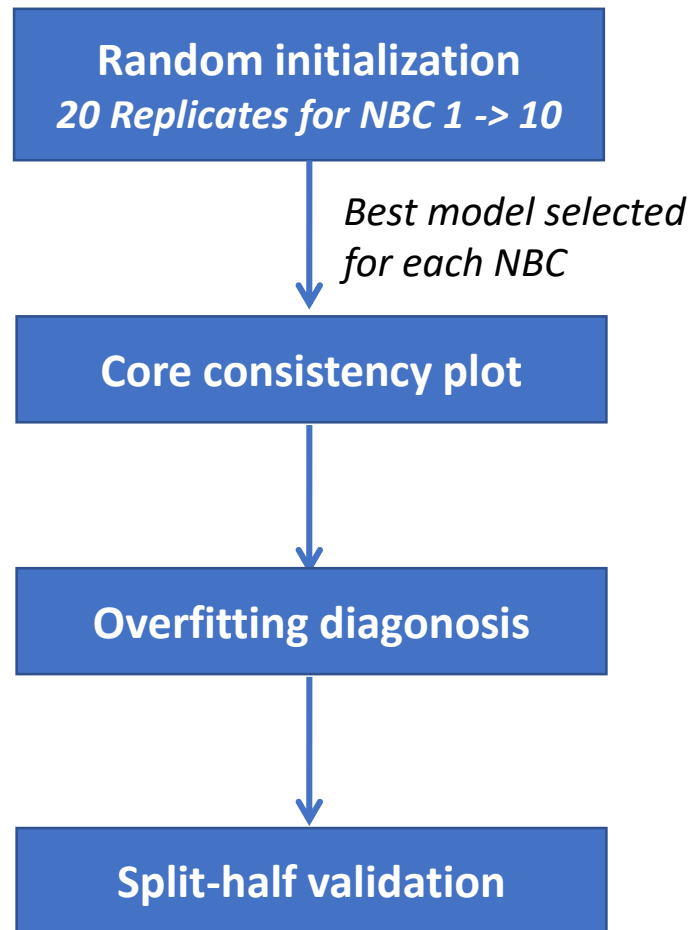
<sup>†</sup>UMR PAM Université de Bourgogne/AgroSupDijon, Institut Universitaire de la Vigne et du Vin, Jules Guyot, Dijon, France

<sup>‡</sup>Research Unit Analytical BioGeoChemistry, Department of Environmental Sciences, Helmholtz Zentrum München, Ingolstaedter Landstrasse 1, 85764 Neuherberg, Germany

<sup>§</sup>Chair of Analytical Food Chemistry, Technische Universität München, Alte Akademie 10, 85354 Freising-Weihenstephan, Germany

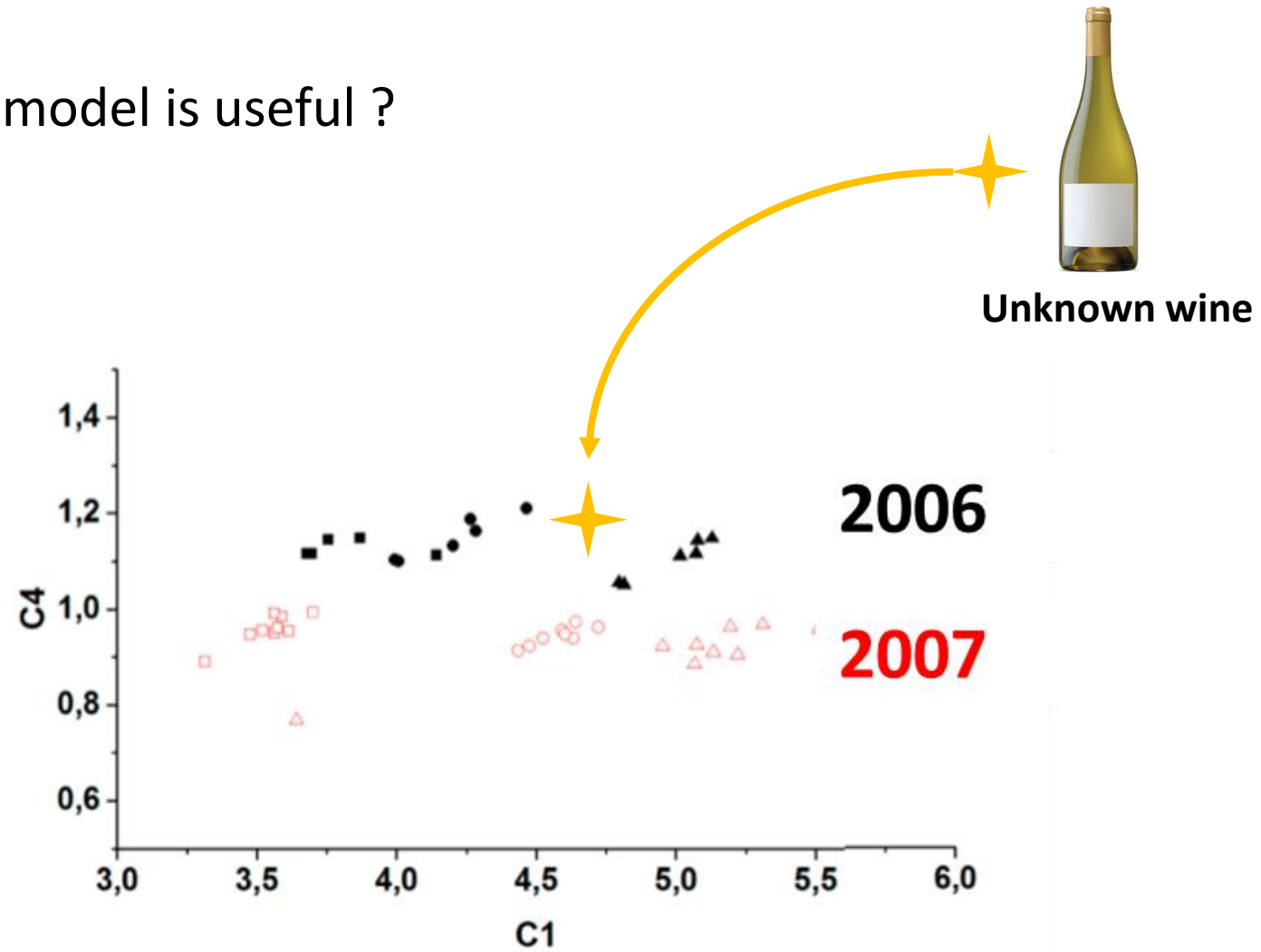
<sup>||</sup>University of Maryland Center for Environmental Science, Chesapeake Biological Laboratory, Solomons, Maryland 20688, United States

# Challenge 1: the optimal number of component F



## Challenge 2: towards a universal wine model

Why a universal PARAFAC model is useful ?



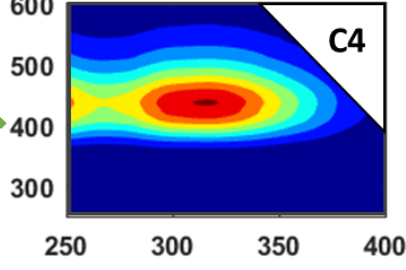
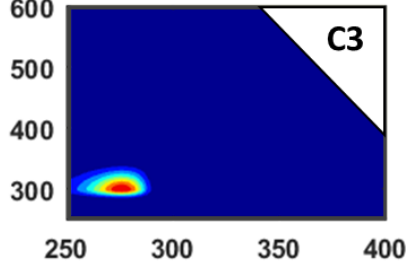
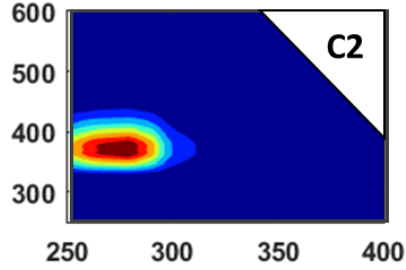
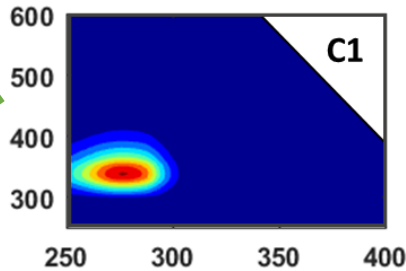
# Challenge 2: towards a universal wine model

Chardonnay

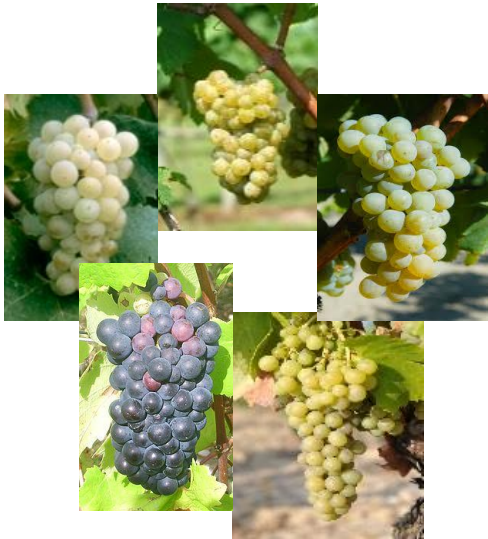


(320 Wines)

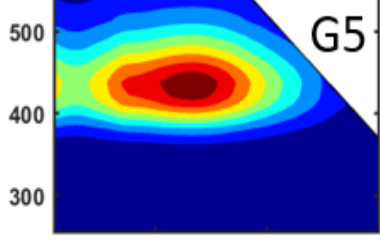
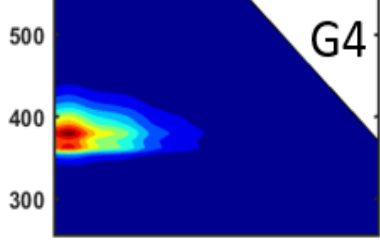
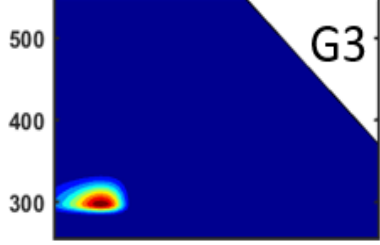
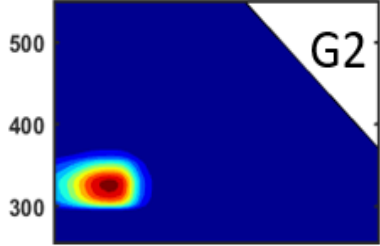
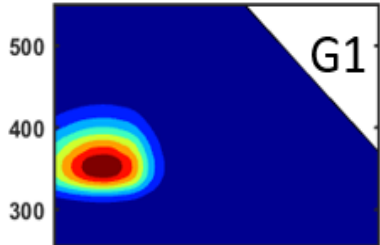
Coelho *et al.* (2015)



5 grape varieties



(505 Wines)





Emission Wavelength (nm)

Global Model  
(N = 503)

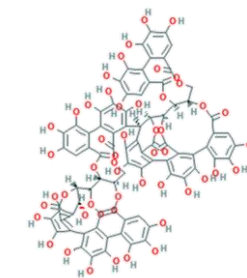
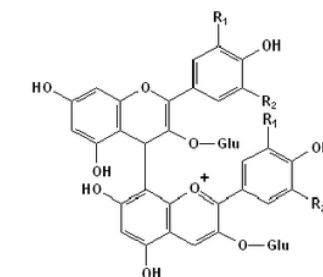
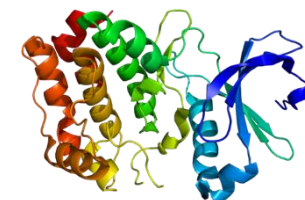
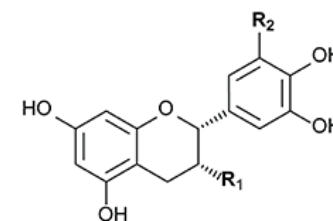
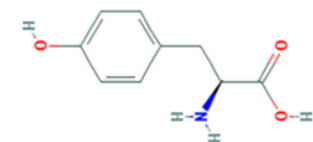
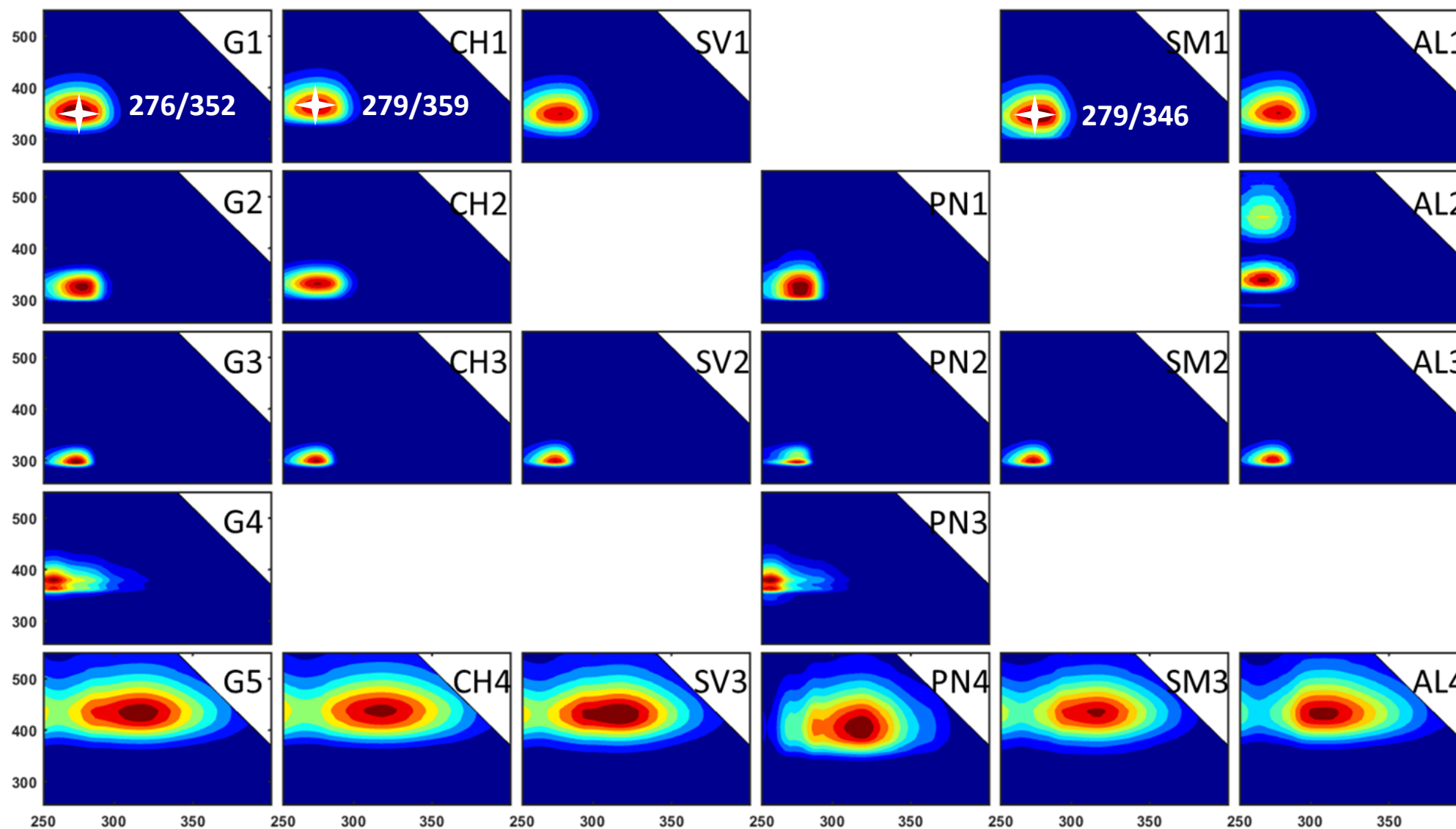
Chardonnay  
(N<sub>1</sub> = 255)

Sauvignon  
(N<sub>2</sub> = 130)

Pinot-Noir  
(N<sub>3</sub> = 63)

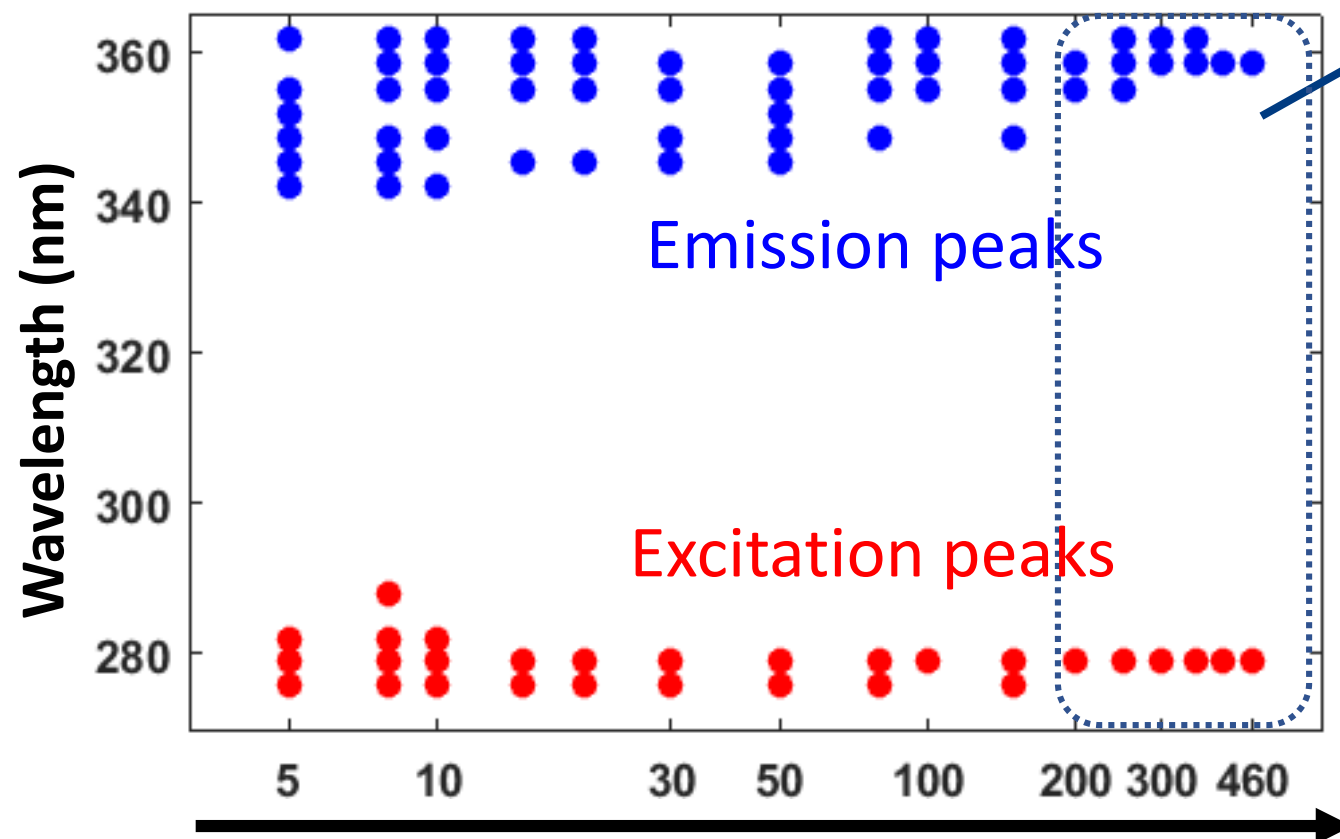
Semillon  
(N<sub>4</sub> = 36)

Aligoté  
(N<sub>5</sub> = 21)

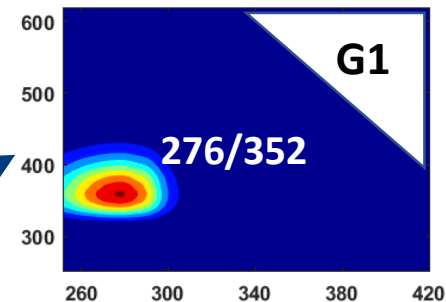


Excitation Wavelength (nm)

# Effect of sample size on PARAFAC components



*Random subset of samples with increasing size*



From 200 samples on, the peak location of G1 did not change any more when new samples were added

# Effect of sample diversity on PARAFAC components

Chardonnay



250 samples

Transition models



*Increasing diversity*

5 grape varieties



250 samples



## Take-home messages

- Wine: a complex biological matrix → complex data
- PARAFAC: higher-order PCA to interpret “photo-album” of EEMF data.
- Scores Fluorophore contents show separation between wines of diverse origins, elaboration methods...
- Loadings Translate statistical components to families of fluorophores
- PARAFAC: towards a universal wine model
- Useful for characterization of wines of any type
- Requires decent model validation workflow
- Sample size and diversity can influence the quality of universal model

Thank you for your attention !