## **Stéphanie CLUZET**

PhD in Plant Sciences

Associate Professor at Bordeaux University

Date of Birth: March 27, 1973

## Molecules of Biological Interest (MIB, ex-GESVAB)

Unit of Research Œnology EA 4577 - USC 1366 INRA Institut of Sciences of Vine and Wine (ISVV) Bordeaux University 210 chemin de Leysotte, CS50008 33882 Villenave d'Ornon, France

Tel. 05 57 57 59 54; Fax. 05 57 57 59 52 Email: stephanie.cluzet@u-bordeaux.fr



#### **Education**

1991	Bachelor in Science (Albi, France)
1996	Master in Agroresources Sciences (INP-ENSA Toulouse, France)
2001	<b>Ph. D</b> in Plant Science (IE-BPV University of Lausanne, Switzerland) <i>Role of remorine in plant defense</i>
2016	<b>HDR</b> (« accreditation to supervise research ») (University of Bordeaux, France) Plants and their defense compounds: Interests in Plant and Human Health

# **Professional Experience**

1996-1997	<b>Technician</b> - ENSAT (Agronomic School, Toulouse, France) in collaboration with AGPM (Association of Maize Producers, Pau, France)  Elaboration of an early diagnostic protocol of head smut of maize
1999-2001	Assistant professor - University of Lausanne Practical courses of plant physiology and biology, molecular biology and biochemistry
2002-2005	<b>Post-Doctoral position</b> - SECMA Biotechnologies Marines (Pontrieux, France) and UMR 5546 UPS-CNRS (Toulouse, France)  Expression of genes related to defense or to primary metabolism on agronomic plants
2005	<b>Assistant professor</b> – University of Toulouse, France <i>Practical courses of plant physiology</i>
2005-	<b>Associate professor</b> – University of Bordeaux, France Research (MIB, UR Enology EA4577): <i>Grapevine polyphenols and their biological activity in plant and human health</i> Courses: <i>Biotechnology, Plant Science and Botany</i>

The MIB mainly developed its research activities on grapevine polyphenols. Its research is organized in two complementary axes: 1) Phytochemistry and 2) Biological activities of polyphenols. The "Phytochemistry" axis characterizes and analyzes grapevine and wine compounds by developing new analytical techniques. The goal of the "Biological activities » axis is to study the anti-inflammatory and anti-oxydant activities of polyphenols, as well as the molecular interactions polyphenols/proteins. Furthermore, this second axis is implicated in the development of environmentally friendly viticulture techniques. For that, two strategies are considered: plant natural defense stimulation (via elicitor use) or plant direct protection (via anti-microbial compound use, such as polyphenols).

### The six major publications

- **1-** Belhadj A., Télef N., **Cluzet S.,** Bouscaut J., Corio-Costet M.F., Mérillon J.M. (2008) Ethephon elicits protection against *Erysiphe necator* in grapevine. *J. Agric. Food Chem.* **56**: 5781-5787.
- **2-** Faurie B., **Cluzet S.,** Mérillon J.M. (2009) Implication of signaling pathways involving calcium, phosphorylation and active oxygen species in methyl jasmonate-induced defense responses in grapevine cell cultures. *J. Plant Physiol.* **166**: 1863-1877.
- **3-** Lambert C., Bisson J., Waffo-Téguo P., Papastamoulis Y., Richard T., Corio-Costet M.F., Mérillon J.M., Cluzet S. (2012) Phenolics and their antifungal role in grapevine wood decay: Focus on the Botryosphaeriaceae family. *J. Agric. Food Chem.* **60**(48): 11859-11868.
- **4-** Lambert C., Li Kim Khiook I., Lucas S., Télef N., Mérillon J.M., **Cluzet S.** (2013) A faster and a stronger defense response: one of the key elements in grapevine explaining its lower level of susceptibility to Esca? *Phytopathol.* **103**(10): 1028-1034.
- **5-** Lambert C., Richard T., Renouf E., Bisson J., Waffo-Teguo P., Bordenave L., Ollat N., Mérillon J.M., Cluzet S. (2013) Comparative analyses of stilbenoids in canes of major *Vitis vinifera* L. cultivars. *J. Agric. Food Chem.* **61**(47): 11392-11399.
- **6-** Mokrani A., Krisa S., **Cluzet S.,** Da Costa G., Temsamani H., Renouf E., Mérillon J.M., Madani K., Mesnil M., Monvoisin A., Richard T. (2016) Phenolic contents and bioactive potential of peach fruit extracts. *Food Chem.* **202**: 212-220.

#### **Patents**

2004	Co-inventor of the patent US 7820176 B2 (Assignee: Compagnie Financière et de Participations Roullier (Saint-Malo, France)  Ulvans as activators of plant defense and resistance reactions against biotic or abiotic stresses
2005	Co-inventor of the patent US 20080127695 A1 (Assignee: Compagnie Financière et de Participations Roullier (Saint-Malo, France)  Use of ulvans as elicitors of mechanisms for nitrogen absorption and protein synthesis