

Maréva VALAYER

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EDUCATION

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| December 2017 | Master's degree: Vinifera EuroMaster European Master of Science of viticulture and oenology IHEV SupAgro of Montpellier, Bordeaux Sciences Agro, France and Instituto Superior de Agronomia, Portugal |
| September 2015 | Licence professionnelle: Management of quality systems in viticulture and oenology SupAgro of Montpellier and University of Aix Marseille 3, France |
| June 2014 | Bachelor's degree: Plant biology University of Montpellier 2, France |
| June 2013 | Associate's degree (BTS: Brevet de Technicien Supérieur): Viticulture and oenology Lycée agricole Frédéric Bazille, Montpellier, France |

PROFESSIONAL EXPERIENCES – VITICULTURE AND OENOLOGY

EMPLOYEMENTS

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| July - December 2018 | Vineyard manager and oenologist assistant in Aquitaine Vineyard sector : Assiste in vineyard commission for the members of the cooperative winery <ul style="list-style-type: none">- Took charge of a team of 2 to 3 people- Estimated the yield of 570 plots- Evaluated grape and leaf sanitation levels along with the overall plot maintenance (trellising maintenance, missing vines and grass levels)- Enter the data collected using the Viniteca software Winery sector : Assiste in the vinification and the traceability of white, rosé and red dry wines <ul style="list-style-type: none">- Traced the vinification diagram for each batch along with its inputs using the Viniteca software- Maintained up to date the addition registration books for carbon, acidification/deacidification and wood- Tracked the stock of the oenological products- Followed the alcoholic fermentation using an electronic densimeter- Followed the malo-lactic fermentation using the FOSS- Sampled daily to have an analytical follow up on the must and wine- Screened for Brettanomyces using the Kitbrett from Vivelys- Reproduced and sampled blends to introduce to the potential buyers | <i>Union de Guyenne, Site Blasimon (33), France</i> |
| January - June 2018 | Cellar hand in the North of Côtes du Rhône <ul style="list-style-type: none">- Vinified white and red dry wines (Viognier, Marsanne, Roussanne, Chardonnay, Gamay, Syrah)- Standard operating procedures: transferring, racking, blending and additions- Standard barrel operations: Cleaning, disinfecting, filling and topping off- Bottling preparations- Maintained the cleanliness and hygiene of the winery, cellar and materials- Updated cellar operation worksheets- Updated the HACCP binder- Analyzed cleaning product and gas consumption within the past 3 years in order to make economical choices- Implement safety training courses for the employees | <i>Les Vins de Vienne, Chavanay (42), France</i> |

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| December 2014 - September 2015 | Assistant in quality control within the winery | <i>Les Vins de Vienne, Chavanay (42), France</i> |
| | <ul style="list-style-type: none"> - Created the HACCP documents for the company - Harmonized the quality management system - Studied the quality assurance systems to adapt it to the company's needs - Proposed individual and collectif protection tools, materiel and gear for the employees - Vinified white and red dry wines during harvest season - Performed the standard vintage related tasks - Sold their wine and performed wine tastings | |
| September - October 2014 | Oenological laboratory technician | <i>OenoCentres, Pauillac (33), France</i> |
| | <ul style="list-style-type: none"> - Utilized the spectrophotometer - Analyzed anthocyanin, color intensity and total polyphenols - Analyzed phenolic maturity with the Glories method - Standard laboratory procedures | |
| INTERNSHIPS | | |
| June - September 2017 | Fortified wine consumer segmentation | <i>Adega do Casal Manteiga, Villa Oeiras, Portugal</i> |
| | <ul style="list-style-type: none"> - Bibliographic research - Analyzed the U.S. wine market and wine consumers - Created and distributed surveys to find the company's demographics - Analyzed the data using the R commander software and the Multiple Correspondence Analysis (MCA) | |
| September - October 2016 | Fortified and dry red fermentation control | <i>Quinta Seixo, Sandeman, SoGrape Vinhos, Portugal</i> |
| | <ul style="list-style-type: none"> - Followed the alcoholic fermentation using a densimeter - Controlled and adjusted pump over frequencies along with temperature regulations according to the stage of fermentation | |
| April - June 2014 | Oenological laboratory research on peptides in white dry wines | <i>Biotechnology hall, INRA, Montpellier (34), France</i> |
| | <ul style="list-style-type: none"> - Bibliographic research - Characterized and differentiated the peptides found in two dry white wines, Chardonnay and Sauvignon Blanc, using the chromatography by gel exclusion method - Standard laboratory procedures | |
| September - October 2012 | Maturity control and oenological experience | <i>CREDO-LACO, Suze la Rousse (26), France</i> |
| | <ul style="list-style-type: none"> - Controlled grape maturation for several cooperative wineries - Analyzed polyphenols - Analyzed the analytical and tasting differences between two different thermal treatments on red wines | |
| June - July 2011 | Theme: Viticulture | <i>Duck Walk Vineyards, Southold New York, USA</i> |
| | <ul style="list-style-type: none"> - Pruned vines (double Guyot) - Analyzed the pros and cons of the company's ferti-irrigation system | |
| August - September 2011 | Theme: Oenology and wine sales | <i>Pindar Vineyards, Southold New York, USA</i> |
| | <ul style="list-style-type: none"> - Analyzed and controlled grape maturation - Sold the company's wine and gave tastings - Researched and elaborated strategies to increase client's loyalty | |

LANGUAGES AND PERSONAL INTERESTS

French and English: Fluent
Spanish: Conversational

Interests: Sustainable development, scientific research, individual and team sports, surf instructor

REFERENCES

Caty Chabaliere : caty.chabaliere@gmail.com

Christophe Coupez : christophe.coupez@oenocentres.com

Antoine Douziech : a.douziech@laco-laboratoire.com

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Benedicte Pedemay : b.pedemay@cavedesauveterre-blasimon-espier.fr

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