

## Hervé ROMAT Enologist, Scientist, Prolific

(Excerpt from 50 portraits of Enologists of the last 50 years)

The deep passions that drive Hervé Romat are what have shaped his multi-facetted career.

His passion for science: he started out studying mathematics before moving to oenology, where he found a much needed outlet for creative expression and a means to reconnect with the natural world, owing to his family roots of farming and grape growing.

His passion for the world of Wine and Viticulture: a scientific world of the senses», as he likes to describe it, and which resulted in: a M.S. (Enologist) and PhD in Enology, as well as coursework in Pedology, Ampelography and Viticulture Biology Science.

His career took off in 1987 with studies on yeast for the company, Laffort, in partnership with Denis Dubourdieu. Two years later, he started a business as a consulting Enologist, notably for a Grand Cru, which would be followed by other contracts. After a few years, he also took on consultancies on an international level: Spain, Argentina, Chili, with relationship with U.S. and Australia; followed by Italy, South Africa, China, Lebanon, Georgia...

Apart the main part of winemaking, his great areas of interest and expertise lie in clarification, stabilization, and filtration, where he has established an incomparable level of expertise: in 1999 he registered French and European patents for filtration; in 2002 he was awarded at Vinitech for a specific filter. Since the mid-2 000s, he has written widely on the subject and gained many practical experiences. His writings cover a variety of publications and technical manuals, as a practical guide and a synthesis book of co-authored by Guy Guimberteau, as well as a chapter in a collective work. His knowledge, his involvement and commitment in this area are well known and respected in France and internationally.

As a dedicated scientist, Hervé argues, « the science of Enology should not stop short when faced with unresolved challenges. As Enologists we need to understand and apply the findings of researchers from all over the world, including research conducted at the Bordeaux Institute of Wine and the Vine. »

On a more sensitive note, he adds, « Wine should not just be a *commercial product*. It is also a product that procures pleasure, emotions and touches the senses; it is grown from the earth and should be made with respect. It is an important component of gastronomy, society and culture, and has been present with mankind since the Neolithic period». In keeping with this outlook, his activities as Consultant Enologist in Georgia have been among one of the most memorable professional experiences.

As a Bordeaux and international consultant Enologist, as a professional involved in many activities surrounding wine (including wine tasting classes, design of a wine-tasting glass, wine tourism..), as a scientist involved in research and development, teaching at different universities and participating at French and international colloquiums, as the co-owner of a Bordeaux Château since 2004, Hervé Romat is in constant action, untiring, driven by his great passion.



