

Abstract:

Recent studies have shown that dipping table grapes in ethanol solutions at harvest improved storage of the fruit. We report here the first results obtained by treating 'Chasselas' table grapes (*Vitis vinifera*) with ethanol vapours over the storage period. We tested the effect of ethanol at 0, 4 and 8 g/kg fruit during cold storage for 2, 4 and 6 weeks. We measured berry shatter, stem browning, Botrytis rot incidence and sensory appreciation by tasting panels. Ethanol vapours reduced Botrytis rot incidence and berry shatter, but hastened stem browning. Sensory analyses did not detect any differences between treatments.