An overview of the recent approaches for terroir functional modelling, footprinting and zoning

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Received: 29 October 2014 – Accepted: 31 October 2014 – Published: 20 November 2014

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Published by Copernicus Publications on behalf of the European Geosciences Union.
Abstract

Notions of terroir and their conceptualization through agri-environmental sciences have become popular in many parts of the world. Originally developed for wine, terroir now encompasses many other crops including fruits, vegetables, cheese, olive oil, coffee, cacao and other crops, linking the uniqueness and quality of both beverages and foods to the environment where they are produced, giving the consumer a sense of place. Climate, geology, geomorphology, and soil are the main environmental factors which compose the terroir effect at different scales. Often considered immutable at the cultural scale, the natural components of terroir are actually a set of processes, which together create a delicate equilibrium and regulation of its effect on products in both space and time. Due to both a greater need to better understand regional to site variations in crop production and the growth in spatial analytic technologies, the study of terroir has shifted from a largely descriptive regional science to a more applied, technical research field. Furthermore, the explosion of spatial data availability and sensing technologies has made the within-field scale of study more valuable to the individual grower. The result has been greater adoption but also issues associated with both the spatial and temporal scales required for practical applications, as well as the relevant approaches for data synthesis. Moreover, as soil microbial communities are known to be of vital importance for terrestrial processes by driving the major soil geochemical cycles and supporting healthy plant growth, an intensive investigation of the microbial organization and their function is also required. Our objective is to present an overview of existing data and modelling approaches for terroir functional modelling, footprinting and zoning at local and regional scales. This review will focus on three main areas of recent terroir research: (1) quantifying the influences of terroir components on plant growth, fruit composition and quality, mostly examining climate-soil-water relationships and/or using new tools to unravel the biogeochemical cycles of both macro- and micronutrients, the functional diversity of terroirs and the chemical signature of products for authentication (the metagenomic approach and the regional fingerprinting); (2) terroir zoning at
different scales: mapping terroirs and using remote and proxy sensing technologies to monitor soil quality and manage the crop system for a better food quality; and (3) terroir sustainability assessment and new preservation practices.

1 Introduction

The keyword “terroir” in the Scopus database leads to identifying 385 papers published from 1980 to 2014 (September) including a steady rise from 2005 to 2014 (Fig. 1). This trend provides evidence of the ever-growing interest of the scientific community in understanding the characteristics and relationships between the many factors in terroir. “Terroir” is a French word, meaning delimited areas with homogeneous environmental features that are likely to confer typical wine qualities identified through collective memory and conveyed from generation to generation within a territory marked by social context and cultural technical choices (Vaudour, 2002, 2003). The tradition of terroir wines has strong cultural connections, referring to traditions of good drinking, of farming and producing typical wines that are rooted in a region or made from specific places with organoleptic features easily recognizable from other wines from other regions. In France these are sometimes named “crus”, “clos” and, in the case of Burgundy, “climats”. The making of a typical wine originating from a given terroir unit implies that fields or subfields be assigned to this unit for merging grapes of one or several specific varieties into containers within a winery: as such winegrowing terroirs need to be managed across the geographical space. Both Greek and Latin agronomists developed and used recommendations for the spatial management of terroirs, as exemplified by the Amos farming leases dating back the High Hellenistic period. These leases discriminated between vineyards planted on the “plains” and vineyards planted in “rocky terrains”, with differing prescriptions for vineyard planting densities (Vaudour and Boulay, 2013). Inherited from medieval times and monasteries, high resolution grapevine selection from small-sized fields of some hundreds of square meters has long been practiced for the making of famous crus in small volumes (barrels of 200 hL) (Dion, 1990; Unwin,
In that sense, the shaping of terroirs results from a long heuristic process (likely hundreds of years) through History marked with discontinuities due to wars, spread of plagues, and wine market opportunities. For centuries, such heuristic processes have mostly been carried out on less fertile soils (fertile soils being reserved to annual crop cultivation) and without resorting to irrigation, thus accentuating multi-year variability due to vintage weather (“millésime” effect). As an entity distributed over space and time, terroir has cultural aspects that have heritage, landscape, and reputation value-added components (Tomasi et al., 2013), that come from historical empirically-derived technical adjustments, the transmission of taste typicity over generations, and strong gastronomical traditions. On the other hand, the agri-environmental aspects of terroir are likely to be conceptualized, in order to characterize, delineate and monitor zones with homogeneous or outstanding grape and/or wine, soil, geomorphological, geological, landscape, and climate characteristics at a given spatial level and over a given duration. This process may be in the nascent stages of understanding vineyard spatial management in young winegrowing regions, or refined in those winegrowing regions with long-lived wine traditions.

At the international scale, a definition focused on the agri-environmental facets of terroir was adopted in 2010 by the International Vine and Wine Organization (resolution OIV/VITI 333/2010):

> an area in which collective knowledge of the interactions between the identifiable physical and biological environment and applied vitivinicultural practices develops, providing distinctive characteristics of the products originating from this area. “Terroir” includes specific soil, topography, climate, landscape characteristics and biodiversity features.

Originally developed for wine, approaches for defining terroirs are now being carried to other specialty crops such as coffee (e.g., De Assis Silva et al., 2014), tea (e.g., Besky, 2014), tequila (Bowen and Zapata, 2009), honey, maple syrup, cacao, olive oil, fruits, vegetables, and cheese (Trubek, 2008; Jacobsen, 2010), ultimately linking the uniqueness and quality of both beverages and foods to the environment where they
are produced. The trend for providing the consumer a sense of place has historically
developed alongside the legal protection of these products, through either “Protected
Designations of origin” (PDOs) or Protected Geographical Indications (PGIs). However,
although both rely on the assumption of a deterministic relationship between food qual-
ity and agri-environmental features, legal definitions of PDOs and PGIs are not always
spatially representative of the terroirs that they come from. In the European Union for
instance, PDOs refer to the names of regions, given areas or even countries assigned
to agricultural crops or value-added products which are produced, processed or pre-
pared in a region according to traditional methods. In France, Italy and Spain, official
PDOs that provide terroir wines legal protection from falsified wines coming from other
areas date back to 1935 (Vaudour, 2003). However, there have been many historical
precursors of PDOs, such as, Chianti in the XVIIth century (Tomasi et al., 2013) or
in the XIXth century Jerez (Cabral Chamorro, 1987) and Champagne (Marre, 2004).
Under a PDO, wine-growers, wine-makers and experts jointly define those zones that
are warranted to produce wines named after their most renowned places, under com-
mon producing rules considered as traditional. These zones are generally based on
pre-existing boundaries of administrative districts or easily demarcating patterns de-
rived from hydrological networks, roads or railways. PGIs refer to the names of areas
with some linkage to product quality with at least one of the stages of production, pro-
cessing or preparation occurring in the considered area. Despite differ
ing definitions,
terroir is sometimes confused with PDOs or may even be confused with PGIs (Barham,
2003), when one or, more likely, several terroir units may constitute the delimitated ar-
eas within the PDO, be included in them, or even intersect them.

Whatever winegrowing region in the world, either valuing inherited management
zones, or attempting to construct them, the so-called “natural” components of terroir
actually result from a set of processes, which together with viticultural practices create
a delicate equilibrium and regulate its effect on products in both space and time (Van
Leeuwen et al., 2004; Deloire et al., 2005; Van Leeuwen and Seguin, 2006; Costantini
and Bucelli, 2014). At its most basic understanding, the so-called “concept of terroir”
relates the sensory attributes of wine to the environmental conditions in which the grapes are grown (Van Leeuwen and Seguin, 2006; White et al., 2007; Tempesta et al., 2010).

Given the economic importance of the wine industry worldwide, there is clearly a need to better understand the spatial and temporal variability of grape composition and which spatial and cultural scales and resolutions are best suited to manage the production of terroir wines that reveal the typical qualities of terroir units across a given territory, together with minimizing the environmental impacts of this production. Underlying notions for such questioning stem from two main research areas: first, the concepts and knowledge on agro-ecosystems raised and revisited for present-day agriculture, which faces an increasing number of challenges, and the prospect to ensure various ecosystem services implementing agro-ecological practices (Doré et al., 2011; Wezel et al., 2014); second, concepts and approaches on digital soil assessments based on pedometrics and/or proxy-remote sensing techniques (Carré et al., 2007; Minasny et al., 2012; Werban et al., 2013; Hartemink and Minasny, 2014). There is a greater need to understand regional to site and site to regional variations in crop production and the growth in spatial analytic technologies is likely to facilitate downscaling and up-scaling approaches to address these needs. Together with the emergence of precision viticulture, the explosion of spatial data availability and geospatial technologies in the past 15 years have made the within-field/farm scale of study more valuable to the individual grower, resulting in greater adoption and application (Tomasi et al., 2013). Furthermore, the study of terroir has shifted from a largely descriptive regional science back to the 1990s to a more applied, technical research field at the beginning of the XXIth century. Confusion between PDOs and terroir may occur, and the strict observance of no irrigation according to historical heuristic processes of terroir, results in misleading questions such as the possible compatibility of terroir and precision viticulture (Bramley and Hamilton, 1997). However, the long process of terroir identification over time questions those practices that enhance or diminish terroir sustainability, particularly in recent times with the advent of modern viticulture. For example, viticultural soils appear
to be exposed to degradation processes, perhaps more than ever because of improper practices of land management (Blavet et al., 2009; Follain et al., 2012; Costantini and Lorenzetti, 2013). In addition, soil contamination by copper resulting for the cumulated use of Bordeaux mixture and other copper fungicides is an increasing issue (Pieztrak and McPhail, 2004; Fernandez-Calvino et al., 2008; Chopin et al., 2008; Mirlean et al., 2007, 2009; El Hadri et al., 2012; El Azzi et al., 2013) and appears to result in modifying the spatial distribution of soil micro-organisms (Jacobson et al., 2007; Mackie et al., 2013). Because of water scarcity, irrigation may be practiced with saline water or saline effluent with possible deleterious effects on plant growth (Paranychianakis and Angelakis, 2008; Walker et al., 2009; Stevens et al., 2011) and on soil salinity, structure and quality (Crescimanno et al., 2007; Urdanoz and Aragüés, 2009). Thus, an intensive investigation of the microbial and fungal organization and their function is required, as soil microbial and fungal communities are known to be of vital importance for terrestrial processes by driving the major soil geochemical cycles and supporting healthy plant growth (Nannipieri et al., 2003; Bokulich et al., 2014).

Our objective is therefore to present an overview of existing data and modelling approaches for the functional understanding of terroir and its footprinting and zoning at local and regional scales. This review will focus on three main areas of recent terroir research: (1) quantifying the influences of terroir components on plant growth, fruit composition and quality, mostly examining climate-soil-water relationships and/or using new tools to unravel the biogeochemical cycles of both macro- and micronutrients, the functional diversity of terroirs and the chemical signature of products for authentication (the metagenomic approach and the regional fingerprinting); (2) terroir zoning at different scales including mapping terroirs and using remote and proxy sensing technologies to manage the crop system for higher quality and the monitoring of soil quality; and (3) terroir sustainability assessment and new preservation practices.
2 Quantifying the influences of terroir components on plant growth, fruit composition and wine quality

2.1 Climate-soil relationships

Grapevines are a perennial plant characterized by a great ecological plasticity adapting to a wide range of environmental conditions (Galet, 1988). *Vitis vinifera* is the main grapevine species cultivated for wine production and the latitudinal boundaries for cultivation are strongly temperature dependent and are roughly between 52° North (Southern England) and 45° South (New Zealand) (Winkler, 1962; Vaudour, 2003; Tonietto and Carbonneau, 2004), although climate change is pushing these bounds in both hemispheres (Jones et al., 2012). Grapevine functioning relies on radiation, energy, nutrient and water balances, with the following environmental drivers: incident solar radiation, temperature regime, water regime, soil mineral nutrient availability, thermal and energetic soil properties, and soil obstacles to rooting. While numerous weather and climate factors influence grapevine growth and productivity, broad suitability to climate finds that *Vitis vinifera* is limited to zones where the average growing season temperatures are 13–21 °C (Jones et al., 2012). Conditions in these regions allow for enough heat accumulation to drive phenological development and ripen numerous varieties to produce various wine styles (Winkler et al., 1974; Huglin, 1978; Huglin and Schneider, 1998; Jones et al., 2010). In all wine-growing areas, numerous mechanisms govern the soil effect on terroir with important influences on vine functioning, grape composition and consequently wine typicality. Interacting with climate and technical choices in crop management, the availability of water, nitrogen and oxygen are the main drivers of the effects of soil on terroir (Seguin, 1970, 1983, 1986; Morlat and Jacquet, 1993; Morlat, 2001; White, 2003; Deloire et al., 2005; Santesteban and Royo, 2006; Van Leeuwen and Seguin, 2006; Carbonneau et al., 2007; Zsöfi et al., 2009; Costantini and Bucelli, 2014). Given a suitable climate with adequate heat accumulation and a long enough growth period to ripen, the best terroirs for wine production (in particular for red wine varieties) are often situated where soil limiting factors create mild water stress, induce
slow but complete ripening by reducing vine vigour and berry size and increasing grape skin phenolics (Seguin, 1986; Deloire et al., 2005; Van Leeuwen and Seguin, 2006; Carbonneau et al., 2007). Moreover, in cool climate areas, soil temperature, more than air temperature, may differentiate terroir behaviour between years (Morlat and Jacquet, 1993; Barbeau et al., 1998; Morlat, 2001). According to Seguin (1986), in the highest quality terroirs, soils can compensate for extreme climatic conditions or heavy rainfall, so that their influence can become more apparent in years with poor weather.

Beyond empirical evidence recorded for such terroirs, the shaping of quality components due to specific soil components such as calcium or potassium is still confusing. Rather than the specific influence of single soil components, some ecophysiological mechanisms have been demonstrated to be highly influential in relationship to nitrogen nutrition and water supply at key stages of the vegetative cycle. As early as 1906, based on observations collected in France, Tunisia, Algeria, and California, Louis Ravaz, an agronomist in Montpellier, France suggested that grape quality and vine health relied on a balance between the flux of accumulated compounds towards either vegetative growth or grape berries, and proposed an ideal ratio between fruit and vegetation production (Ravaz, 1906). Soil water availability was later proved to influence the hormonal equilibrium of each grapevine variety, in turn regulating the expression of the genotype (Loveys et al., 1973; Hardie and Considine, 1976; Loveys and Düring, 1984; Düring, 1984; Champagnol, 1984; Davies and Robinson, 1996; Ojeda et al., 2001, 2002; Patakas et al., 2002; Ageorges et al., 2006; Santesteban and Royo, 2006; Castellarin et al., 2007, 2011; Zsófi et al., 2009; Carbonneau et al., 2011; Teixeira et al., 2013). The effect comes when auxins, gibberellins and cytokinins (growth hormones) dominate over ethylene and abscisic acid (aging hormones), and competition for sugars occurs between vegetative and reproductive sinks, resulting in perturbed secondary metabolism (which conditions the biosynthesis of anthocyanins and tannins), degradation of leaf and fruit microclimate and disease development, and thus low potential for high quality grapes (Champagnol, 1984). While severe water deficit results in low sugar concentration as a result of restricted carbon assimilation (Roby
and Matthews, 2004; Santesteban and Royo, 2006), mild to moderate water deficit has a beneficial effect on wine phenolic composition as well as sensory characteristics (Zsófi et al., 2009, 2011). Beneficial water deficit retards shoot growth without notably affecting photosynthetic activity, which facilitates the distribution of sugar in the berries and perennial organs during ripening (Deloire et al., 2005).

In the last decade, progress has been made towards formalizing water-grapevine relationships and better predicting and diagnosing water stress, either from soil water measurements (Trambouze and Voltz, 2001; Pellegrino et al., 2004, 2006), plant water measurements (Acevedo-Opazo et al., 2008a,b, 2010a,b, 2013) and/or carbon isotope discrimination (Gaudillère et al., 2002; de Souza et al., 2005; Gómez-Alonso and García-Romero, 2010; Costantini et al., 2013). Water stress diagnosis is commonly performed through the measurement of predawn leaf water potential ($\Psi_b$) using pressure chamber methodology (Scholander et al., 1965), but this measurement is time-consuming and not easy to replicate over both time and space. Alternatives approaches can be based on geospatial technologies (e.g. Acevedo-Opazo et al., 2008; Galleguillos et al., 2011a, b, Sect. 3) or rely on simulation of the soil water deficit with a simple balance (Lebon et al., 2003; Costantini et al., 2009) or more sophisticated models, such as the soil-water-atmosphere-plant (SWAP) model (Bonfante et al., 2011). The latter enables one to calculate the fraction of transpirable soil water (FTSW), which was shown to be tightly linked to $\Psi_b$ (Pellegrino et al., 2004). FTSW is the ratio of the available soil water on a given date to total transpirable soil water (TTSW), however the difficulty is to retrieve TTSW, as it implies laborious measurements of soil moisture content over the rooting profile of the vine (to a depth of at least 2.5 m or up to 3.5 m in rainfed vineyards, insofar as no changes to soil water content are detected below that depth, according to Pellegrino et al., 2004 and Guilpart et al., 2014).

As a tool to compensate for severe water deficits in vineyards in regions with semi-arid climates, irrigation is likely to modify terroir expression (Van Leeuwen and Seguin, 2006). Under dry climate conditions in numerous wine regions worldwide, irrigation is to maintain yields, however this practice needs to be managed throughout the vegetative
cycle in order to maintain a mild water deficit, by means of deficit irrigation or through the so-called “partial rootzone drying” (PRD) method which consists in giving a partial amount of water to one side of the root system, while the remainder is left to dry (Stoll et al., 2000; de Souza et al., 2003, 2005; Intrigliolo and Castel, 2009; Buchetti et al., 2011). PRD relies on hormonal signals, probably the abscisic acid (ABA) originating from the roots in response to the low water potential within the dry zone (Loveys and During, 1984; Stoll et al., 2000). The ABA concentration in leaves thus increases, resulting in reducing stomatal conductance and an overall improvement of water use efficiency without significant crop yield reduction.

In addition to soil water functioning, important grapevine processes are driven by the main macronutrients of nitrogen, potassium and phosphorus which influence quality components in the grape and the microbiological processes of fermentation. Along with water, nitrogen may be supplied to the grapevine through different pathways according to the development stage (Conradie, 1980, 1992; Zapata et al., 2004; Nendel and Kersebaum, 2004): (i) starting at budbreak and up to flowering, the grapevine relies on the mobilization of N reserves in the woody tissues; (ii) from flowering to veraison, the plant supplied N comes from the uptake of soil N through the roots and/or the mobilization of the N reserves in the roots; (iii) after veraison, because of possible dry conditions, N can be supplied through chemical manuring via irrigation water (fertilization). Low nitrogen constrains vegetative growth and favours berry development, nevertheless it should be made available to grapevines during fruit maturation to obtain well-developed berries with an amino acid content (of 120 mg L\(^{-1}\) ammonium N at least) that sustains vinification (Rodriguez-Lovelle and Gaudillère, 2000; Carbonneau et al., 2007). In addition to total N, grapevine nitrogen nutrition has an impact on grape berry and/or juice components, such as total amino acids, arginine, praline and ammonium, and therefore yeast-assimilable nitrogen (YAN) (Bell and Hencke, 2005). Amount and type of nitrogen supplement can substantially modulate wine volatiles composition and perceived aroma, as demonstrated for Sauvignon blanc (Choné et al., 2006), Chardonnay (Torrea et al., 2011), several Vinhos Verdes cultivars (Moreira et
al., 2011), and the aromatic Albariño variety characterised by terpenes (Vilanova et al., 2012). Albariño varietal compounds in the free fraction (limonene, linalool, α-terpineol, α-ionone and β-damascenone) and bound (limonene, linalool and α-terpineol), as well as most yeast-derived fermentation products (including esters, higher alcohols and volatile acids) are associated with moderate nitrogen concentrations (∼350 mg N L⁻¹), while free β-ionone, bound geraniol, bound α-ionone, bound β-damascenone and 1-hexanol are associated with high nitrogen concentrations (Vilanova et al., 2012). For the Sauvignon blanc variety, improving the nitrogen supply of the vine after bloom increases its aromatic potential in terms of thiol-based aromas, through the biosynthesis of cystein precursors (Choné et al., 2006).

The water regime strongly impacts the nitrogen dynamics, particularly under Mediterranean climate (Celette and Gary, 2013), even more than rainfall erosivity may result in N losses by runoff (Ramos and Casasnovas, 2006). Very poor eroded soils can show low or very low nitrogen content, as a consequence of low soil organic matter. The nitrogen deficiency can be enhanced in moderate to severe water stress conditions (Costantini et al., 2013). When soils are biologically very poor, even organic farming may be not enough to restore soil functionality, at least over a short-time period (Costantini et al., 2014).

In the case of competition with an inter-row cover crop, the grapevine may redistribute its root system to better explore deeper layers of soil (Celette et al., 2005, 2008). Considering that grapevine varieties differ in their reactivity and stability regarding the cultivation site, in the case of competition for resources terroir dictates the phenology of cultivar (Bucelli and Costantini, 2009) and some varieties, such as Sangiovese, are capable of readily responding to small pedological and climatic variations (Palliotti et al., 2008).

Given that grapevine clusters are a very important sink for potassium, particularly during ripening, this element constitutes as much as 70% of the mineral cations and ultimately influences the pH value of juices (Hale, 1977; Carbonneau et al., 2007).
Potassium in excess tends to result in decreasing free tartaric acid, and thus the ratio tartrate to malate, one criterion of grape quality.

In addition to soil water physical properties or the content of macronutrients, some other qualities of soil implied in these variations have been experienced through a series of empirical relationships. While the specific influences are not comprehensively understood presently, it appears that optical and thermic properties of the soil surface (in particular, colour and stoniness), lime content, soil salinity, soil micronutrients such as sulphur, zinc and manganese, soil micro-and macrofauna and the biological mechanisms all influence the terroir effect (see Sect. 2.2). All these properties are expected to play an important role in shaping grape composition and thus wine typicity, but scant evidence exist of their precise determinism.

Active lime content and salinity are known to affect vine physiology and particularly nutrient balance. Active lime, which is CaCO₃ in the clay and silt fraction (0–0.05 mm) is measured by extraction in ammonium oxalate (Drouineau, 1942) and has long been identified as determining the iron chlorosis in grapevines (Houdaille and Sémichon, 1894). It can be related to the free iron content in soil extracted by ethylenediaminetetraacetic acid (EDTA) to give a chlorosis-risk index (Juste and Pouget, 1972), a useful tool for selecting most rootstock varieties, which, except those derived from Vitis Berlandieri, originate from American species of Vitis that are more sensitive to chlorosis than Vitis vinifera. From studies carried out in Alto Adige (Northern Italy) with Schiava vines, Fregoni (2005) reports that total polyphenols of grapes increased with the increase of active lime in soil, but possibly when this active lime does not result in severe chlorosis. In addition, Martín et al. (2010) have shown that grape composition parameters are negatively affected by a decrease in chlorophyll leaf pigments due to severe chlorosis.

Conversely, soils deprived of calcium carbonate and with pH lower than 5 are likely to give rise to metal phytotoxicity, particularly due to Cu accumulation (higher than 500 ppm in some vineyard soils) resulting from the long-term application of fungicidal Bordeaux mixture (Pieztrak and McPhail, 2004; Fernandez-Calvino et al., 2008; Chopin...
et al., 2008; Mirlean et al., 2007, 2009; El Hadri et al., 2012; El Azzi et al., 2013). In all cases, those nutrient imbalances result in weakening the grapevine.

Soil salinity, as assessed through the electrical conductivity of the soil saturation extract (ECe), is likely to affect vine performance, either slightly (ECe of 2–4 dS m$^{-1}$), moderately (ECe of 4–8 dS m$^{-1}$), strongly (ECe of 8–16 dS m$^{-1}$) or lethally (ECe > 16 dS m$^{-1}$) (White, 2003). Grapevine response to salinity involves, potentially producing a reduction in transpiration and growth, due to the osmotic effect, or toxic ion uptake and altered physiological processes that may result in mortality when sodium and chlorine contents sharply rise in leaves (Shani and Ben-Gal, 2005). An increase in soil salinity results in reduced berry weight (Walker et al., 2002), and increased leaf δ$^{13}$C (Costantini et al., 2010; Stevens et al., 2010). In the Chianti area, Costantini et al. (2010) demonstrated that Sangiovese performance was significantly improved by slightly saline deeper horizons, which increased plant water stress during berry ripening and reduced production. In Sicily, the presence of deeper saline horizons (7.6 dS m$^{-1}$ in average from 55 to up to a depth of 105 cm) was found to favour colour intensity and “salty”, “citrus”, and “fruit” sensory characteristics in the Nero D’Avola wines (Scacco et al., 2010).

In addition to flavour and aroma characteristics of wines reviewed through sensory analysis, recent studies have demonstrated that variations in vine performance at the within-vineyard scale can be also monitored through the direct analysis of specific aromatic molecules found in the skins of berries. This has been shown for compounds like rotundone, which is responsible for the wine style and “pepperiness” of Shiraz (Scarlett et al., 2014). Scarlett et al. (2014) recently demonstrated that within-vineyard spatial variability of rotundone biosynthesis within a vineyard in the region of Victoria (Australia) was related to soil properties and topography, which ultimately affect water availability, air and soil temperature.
2.2 New tools for assessing terroir footprints: metabolomics, metagenomic approach and microbial/chemical fingerprinting

New technologies such as metabolomics and metagenomics, are promising for understanding the functioning of the terroir effect in the vine. Metabolomics seek to identify the chemical fingerprint of a particular cell, organ, organism or tissue-type that result from and are thus indicative of the chemical processes that occur within the specimen of analysis (Tarr et al., 2013). Using metabolite and gene transcript profiling, Castellarin et al. (2007) highlighted the biosynthesis pathway of flavonols with relationships to water deficit and nitrogen nutrition. The first reaction involves the deamination of phenylalanine by the enzyme phenylalanine ammonia lyase (PAL), into cinnamic acid, thus diverting phenylalanine from the pathway that relates carbohydrates to the synthesis of proteins. Metabolomic studies have also been conducted through $^1$H NMR spectroscopy which revealed that grapes grown in regions with high sun exposure and low rainfall showed higher levels of sugar, proline, Na, and Ca together with lower levels of malate, citrate, alanine, threonine, and trigonelline than those grown in regions with relatively low sun exposure and high rainfall (Son et al., 2009). The sensitivity of this method has allowed it to be successfully applied to classify wines according to their phenolic profile and allowed the discrimination between wines from different wineries of the same wine-producing zone and between different vintages for wines of the same variety in Greece (Anastasiadi et al., 2009) and Spain (López-Rituerto et al., 2012).

Wines from distinct countries or regions can be also discriminated through their chemical composition and/or sensorial profiles. A recent study quantifying a large number of elements (33) in wine and soil samples analysed by quadrupole inductively plasma mass spectrometry (Q-ICPMS) in addition to $^{87}$Sr/$^{86}$Sr isotopic analysis allowed for differentiation among wine-producing regions of Argentina (Di Paola-Naranjo et al., 2011). In this case the $^{87}$Sr/$^{86}$Sr ratio was amongst the best discriminators and the value ranges of which were similar between soils and wines. This corroborates the results obtained by Marchionni et al. (2013) across six distinct wine appellations...
in Italy, but in their study they focused on parent material and this ratio matched those observed for homogeneous soil parental material such as volcanic rocks. Studying the whole parent material-soil-plant-wine chain at a single rainfed vineyard located in the volcanic area of Campi Flegrei (Southern Italy), and considering both a set of putative rare earth elements geotracers and the Sr isotope ratio, Mercurio et al. (2014) found that only this isotopic ratio was “consistently and inherently transferred and maintained from geologic parent material to wine, through soil horizons, branches, leaves, and grapes”. However, considering several vintages, Marchionni et al. (2013) observed that wines showing Sr isotopic ratios matching those of the underlying substrates were mostly originating from vineyards grown on volcanic rocks, unlike wines from vineyards on sedimentary or granitic rocks. As isotopic ratios of geological substrates belonging to different geological districts may partially overlap, Mercurio et al. (2014) recommend assessing the isotopic ratios together with a pertinent soil classification for a reliable assurance of wine provenance. Geographical fingerprinting of wines may also apply at distances as short as 4 km. Research by Tarr et al. (2013) found that more than a thousand components were identified from high performance liquid chromatography of juices from two varieties (Syrah and Grenache) originating from two distinct terroirs roughly 4 km from each other. Hierarchical clustering of data peaks suggested that terroir played a large part in the final composition of the grape berry metabolome (Tarr et al., 2013).

Another emerging research area refers to the exploitation of vine-associated microorganisms. In fact the commensal microbial flora that coexists with the plant may be one of the key factors that influence the plant traits. To date the role of microbes has been largely ignored, except for the microbial communities present at the surface of the grape berry, which are known to be very large and change according to the stage of grape development (Barata et al., 2012; Pinto et al., 2014). The microbiological life of wine starts before reception and fermentation of the grapes at the winery. In particular the yeast population and bacterial and fungal consortia inhabiting grape surfaces could reflect a wine region, as reported in some recent studies (Renouf et
al., 2005; Setati et al., 2012; Bokulich et al., 2013). However, determinants of regional wine characteristics have not been identified. Renouf et al. (2007) identified 52 yeast species and 40 bacteria. The majority of the bacterial groups were present in the study, in particular the proteobacteria, which are not commonly described in oenology, while the most common oenological yeast (S. cerevisiae, B. bruxellensis) and bacteria (O. oeni, P. parvulus, G. oxydans) were detected on grape skins from the first stages of development.

Bokulich et al. (2013) surveyed 273 grape musts from two vintages of Chardonnay, Zinfandel, and Cabernet Sauvignon, demonstrating that the grape surface microbial communities present were significantly different between regions. However, the authors also show that the degree of significant differentiation between regions is increased dramatically when they look at the biogeography within a grape variety of a given vintage. This finding suggests that other factors also play a significant role, including host genotype, phenotype (grape variety), local and inter-annual climate variation (vintage) and soil quality.

Information on the impact of soil microbial communities on soil functions, grapevine plants, and wine quality is still one of the biggest challenges of soil science (Gilbert et al., 2014). The interface between roots and soil (rhizosphere) is often considered the key point of interaction between a plant and its environment. However, microbes colonizing at the root can also migrate through the plant to colonize aerial tissues, either internally (endophytes) or externally (epiphytes) (Compant et al., 2011; Bulgarelli et al., 2013). In a recent work Martins et al. (2013) observed the interaction between telluric bacterial communities and the epiphytic bacteria present on the different grapevine parts. Yet, the ecological interactions and the role of such organisms are still not clear. Indeed, most of the available literature reports studies concerning the bacterial structure and plant-associated microbiomes (Gilbert et al., 2014) but the functional diversity of such microbiomes are still largely ignored. The use of high-throughput culture-independent methods, such as microarrays or metagenomics, might elucidate such aspects. For example, considering soils from two close sites in Central Tuscany
cultivated with the same variety Sangiovese, but with contrasting wine quality, and water stress, Mocali et al. (2013) used functional GeoChip microarrays to explore both microbial composition and functions. Preliminary results revealed different amounts of Actinobacteria and Proteobacteria among the two sites and an overrepresentation of sulfur-oxidation genes in samples where both the increased level of sulfates and the abundance of Firmicutes such as *Sulfobacillus thermosulfidooxidans* occurred. Furthermore, sequencing the entire microbial genomes present in a vineyard soil sample and referred to as the “metagenome”, can provide a cultivation-independent assessment of the largely unexplored genetic reservoir of soil microbial communities and their functions (Daniel, 2005; Mocali and Benedetti, 2010). The importance of this approach has led to the establishment of “Terragenome”, an international consortium for the exploitation of the soil metagenome (Vogel et al., 2009). While these studies represent an initial examination of these relationship, it is an essential step which may potentially help to revolutionize how sites for agriculture are chosen, or indeed how they could be manipulated by probiotics designed to select suitable bacterial species, which could improve soil quality and, hence, crop productivity. Further research is needed to study the degree to which it could enhance some wine characteristics of given terroirs in sites a priori not suitable for generating such characteristics.

### 2.3 The perspective of climate change

Given the importance of climate in terroir influences on grapevine growth, productivity and the resulting wine quality, changes in climate have the potential to alter numerous aspects of terroir functioning and zoning at different scales (Jones et al., 2012). Potential responses to changing climates reflect the interactions between temperature, water availability and timing, increasing soil salinity and nutrient stresses, and increasing carbon dioxide concentrations (Bisson et al., 2002). As such, understanding impacts on viticulture and wine production from climate change necessitates integrated information and research examining the combined effects of these and other factors. Recent research on aspects of global environmental change on viticulture and wine production
reveal significant changes and many unknowns (Fraga et al., 2012). From a general climate perspective, wine regions worldwide have seen changes in average climate structure producing warmer and longer growing and dormant periods (Jones et al., 2005). Depending on the underlying emission scenario, climate models predict continued increases in global temperature of 1.3 to 4.8 °C by the end of this century along with increased variance in weather and climate extremes (IPCC, 2013). For wine regions, projected changes in climate point to a progressive warming in all bioclimatic indices as well as increasing water deficit, earlier phenological events, notably over the European domain (Fraga et al., 2012; Moriondo et al., 2013) but with strong regional contrasts (Santos et al., 2012), and quality changes (Jones et al., 2005; Santos et al., 2013). The possible impacts that climate change may have on viticultural suitability in the next 40 years is controversial. Some research has predicted a large decrease (up to 70–80 %) in the area suitable for viticulture in major wine producing regions worldwide by 2050 (White et al., 2006; Hannah et al., 2013). Other research has argued that both the implementation of adaptive strategies by growers and winemakers along with the evolution of consumer’s preferences will keep balance the projected changes in climate (Van Leeuwen et al., 2014). The truth is likely somewhere in between, however a better understanding of terroir influences will arguably lead to lower vulnerability and greater adaptive capacity in the wine industry.

As a prominent aspect of terroir soil strongly influences yield and quality in wine production. Soil erosion, degradation and salinity are likely to be major indirect effects of climate change on viticulture and wine production (Anderson et al., 2008). Climate change is expected to lead to a more vigorous hydrological cycle, including more total rainfall and more frequent high intensity rainfall events (IPCC, 2013). Observations show that rainfall amounts and intensities increased on average globally during the 20th century (Donat et al., 2013), and according to climate change models they are expected to continue to increase during the 21st century (IPCC, 2013). These rainfall changes, along with expected changes in temperature, solar radiation, and atmospheric CO₂ concentrations, will likely have significant impacts on soil erosion rates (Nearing et al.,

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Even in cases where annual rainfall is projected to decrease, system feedbacks related to decreased biomass production could lead to greater susceptibility for soil erosion. There will likely be non-linear effects of climate change caused by interactions between soil, climate and nutrition, in part dependent on adaptation in vine management where responses could potentially exacerbate, or ameliorate, the potential changes in erosion rates (Anderson et al., 2008; Hayman et al., 2009). In regions with very arid climates and saline water irrigation there is often a decline in soil structure and increased salinity (Clark et al., 2002; Richards et al., 2008), particularly in cracking clay soils (Crescimanno and Garofalo, 2006). Soil structure decline and increased sodicity can occur when saline water is used for summer irrigation and then subsequently the soil receives high quality rainwater during winter (Clark et al., 2002). Decreased flows in arid regions in the western US and Australia will likely result in increased salinity of irrigation water in many viticulture regions. Furthermore, a changing climate and other demands on water will increase the pressure to restrict irrigation, ultimately increasing rootzone salinity with greater impacts on wine quality over time.

Much work has been done examining the likely impacts of climate change on water and/or nitrogen dynamics through models such as Lebons’s (adapted from Riou’s models, 1989, 1994; Lebon et al., 2003) Lin and Host’s (Costantini et al., 2009), SWAT (Ramos and Casasnovas, 2014), and SWAP (Bonfante et al., 2011) hydropedological models that aim to simulate the dynamics in seasonal soil water balance. Kersebaum’s model was proposed to simulate nitrogen dynamics (Nendel and Kersebaum, 2004), while the STICS model simulates crop growth, soil water and nitrogen balances driven by daily climatic data (Brisson et al., 2009), the WaLIS model simulates water partitioning in intercropped vineyards (Celette et al., 2010). WaLIS was also used to quantify the effects of water deficit and nitrogen stress on yield components (Guilpart et al., 2014). To model the seasonal pattern of evaporation from a grassed Mediterranean vineyard, Montes et al. (2014) recently elaborated a Soil-Vegetation-Atmosphere-Transfer (SVAT) model coupling an evaporation formulation together with a reservoir-type soil water balance model. Attempts have also been made to use micromorphology to characterize...
and monitor soil internal drainage of vineyards and olive tree groves (Costantini et al., 2006). Bonfante et al. (2011) have integrated the outputs of the SWAP model with a set of regional spatial data in order to map crop water stress indices together with soil map units, bioclimatic indices, and potential radiation onto terroirs with simulated crop water status. Some of these models have been tested for predicting budburst date (De Cortazar-Atauri et al., 2009), reconstructing past climate through harvest dates (De Cortazar-Atauri et al., 2010) or could be used in order to anticipate the phenological/physiological impacts of climate change on terroir typicality, along with changes in vineyard practices such as adoption of intercrops, irrigation, and cultivar changes.

In summary, the research areas that are delineating strategies to face current global changes include numerous issues that span many aspects of the terroir continuum, including: (i) selection/introduction of new varieties in a defined winegrowing region; (ii) introduction of genes in present varieties cultivated in specific regions; (iii) selection of clones and rootstocks; (iv) selection of most suitable pedoclimatic conditions within a winegrowing region; (v) enhancing vineyard soils to specifically address new climatic conditions; and (vi) adapting or enhancing modified viticultural and/or soil management practices, and/or agroforestry practices with a given region.

3 Terroir zoning at different scales using geospatial technologies

3.1 General perspectives

Differentiation and mapping of regions of grape/wine quality need comprehensive spatial modelling of climatic, soil, and agronomical properties, including their changes through time (Vaudour, 2002; Costantini and Bucelli, 2014). The construction of such spatial models for demarcating terroir units and predicting their viticultural/wine response is undergoing a methodological revolution as new technologies and analytical methods enable the capture of detailed spatial and temporal variability of grapevines according to functional properties in the soil. Recent developments in the combined
use of several geospatial technologies including geographic information systems (GIS), global positioning systems (GPS), remote sensing (RS) and direct measurements in the field (proxy sensing) are likely to open many new areas in the spatial modelling of winegrowing terroirs. A considerable amount of research dealing with terroir zon- ing (> 120 journal papers, book chapters and books) has been published since 2002 (Fig. 2). Most of the published research has been carried out at the within-field scale in the context of the so-called “site-specific” or “precision viticulture” (Bramley, 2004, 2005; Bramley and Hamilton, 2004; Bramley et al., 2011a, b, c, d, e; Tisseyre and McBratney, 2008; Roudier et al., 2008; Arnó et al., 2009, 2012; Pedroso et al., 2010) and their median study area covered only 0.12 ha, while between-field or regional studies covering more than 11 ha only represented 1/4 of the total (Fig. 3). Twenty or so viticultural, environmental or oenological target properties have been considered over the last decade (Table 1), mainly focusing on grape/canopy characteristics and yield or biomass, and secondarily on soil properties.

While most former terroir-studies dating back the 1970s–1990s mainly relied on conventional soil mapping and sparse but very time-consuming soil/vine/grape observations at field sites, new techniques are promising for both capturing the detailed spatial variability of vineyard areas and collecting a large amount of soil/vine/grape data. A number of terroir-related studies of the last decade have relied upon a large amount of yield data collected by means of on-the-go yield sensors mounted on mechanical harvesters, which were made commercially available beginning with the 1999 harvest. Pioneering research by Bramley and Hamilton (2004) and Bramley (2005) not only highlighted the magnitude and extent of spatial variability of yield in some Australian vineyards (of between 4.5 and 7.3 ha), but also emphasized the significant influence of soils in driving yield differences. The need to assess spatial variations in soil properties has driven development and application of direct (so-called “proximal”) geophysical sensing, particularly for measuring soil apparent electrical conductivity by means of either electrical resistivity surveys and/or electro-magnetic induction scans (EMI) (Lamb et al., 2005; Morari et al., 2009; Taylor et al., 2009; Trought and Bramley, 2011; Fulton
et al., 2011; André et al., 2012; Martini et al., 2013; Andrenelli et al., 2013; Priori et al., 2013; Rossi et al., 2013; Brillante et al., 2014). Moreover, the need to assess spatial variation in grapevine biomass and canopy properties, or to map terroir units or to identify vines, has driven the development, acquisition and processing of remote sensing data. Figure 4 shows that the development of very high spatial resolution airborne acquisitions for the purpose of characterizing grapevine physiological status has represented about 1/3 of the terroir-related studies over the last decade (Hall et al., 2002, 2003; Dobrowski et al., 2003; Lamb et al., 2004; Zarco-Tejada et al., 2005; Martín et al., 2007; Hall et al., 2008, 2013; Gil-Pérez et al., 2010; Meggio et al., 2010).

3.2 Remote sensing of terroir

The use of remote sensing data in the context of defining terroir and/or within-field management zones in the last decade has given rise to either straightforward use of spectral indices aimed at characterizing vigour or physiological condition (e.g. Hall et al., 2003; Johnson et al., 2003; Lamb et al., 2004; Zarco-Tejada et al., 2005; Mathews and Jensen, 2012; Hall and Wilson 2013), grape quality (Martín et al., 2007; Martínez-Casasnovas et al., 2012; Primicerio et al., 2014), or more sophisticated image processing aimed at either mapping terroir units (Pedroso et al., 2010; Vaudour et al., 2010; Urretavizcaya et al., 2013) or identifying vineyards (e.g. Wassenaar et al., 2002; Warner and Steinmaus, 2005; Rabatel et al., 2006, 2008; Delenne et al., 2010) (Table 1). Other remote sensing studies have dealt with the incorporation of remote sensing information into the prediction of soil properties and their monitoring in vineyards (Vaudour, 2008; Corbani et al., 2010; Lagacherie et al., 2012), the assessment of soil erosion patterns (Quiquerez et al., 2014; Chevigny et al., 2014) or with the prediction of vineyard evapotranspiration (Galleguillos et al., 2010a, b; Bellvert et al., 2014).
3.2.1 Use of vegetation indices for assessing vine vigour/physiology: the NDVI

Typically, the information retrieved from remote sensing has solely relied on the calculation of the most commonly used normalized difference vegetation index (NDVI) defined by Eq. (1) (Tucker, 1979) from images acquired at or near veraison.

\[
\text{NDVI} = \frac{(R_{\text{NIR}} - R_R)}{(R_{\text{NIR}} + R_R)},
\]

where \( R_{\text{NIR}} \) is reflectance in the near infrared spectral band; \( R_R \) is reflectance in the red spectral band.

A number between \(-1\) and \(+1\), quantifying the relative difference between the near infrared reflectance “peak” of vegetation tissues and the red reflectance “trough” due to chlorophyll/carotenoids pigment absorption, the NDVI is the most widely used indicator of plant canopy vigour and relates to the leaf area index (LAI: the ratio of leaf surface area to ground area), fractional cover, biomass and shaded area (Hall et al., 2002; Johnson, 2003; Johnson et al., 2003; Hall et al., 2003; Dobrowski et al., 2008), grape quality (Fiorillo et al., 2012). In VHSR vineyard imagery, canopy-only pixels tend to have very high NDVI values, commonly ranging between 0.75 and 0.85 (Hall et al., 2002, 2003, 2008). Interpretation of NDVI threshold values requires adaptation to each case study region. This is because typical multispectral images with coarser resolution, like 4 m-IKONOS, may have values that integrate mixed signals from both vine row and inter-row, either bare soil or vegetated with an inter-row crop. However, many studies do not give sufficient detail on the retrieval of NDVI, which basically requires that the digital numbers of the raw images be atmospherically corrected into surface reflectance values prior to NDVI computation, in order to minimize differences in illumination conditions (Vaudour et al., 2014b). In an attempt to address the issue of variable environmental conditions when acquiring multi-temporal imagery, the digital numbers are either normalized (e.g. Vaudour et al., 2010) or alternatively sliced into high, medium and low values for each image (e.g., Dobrowski et al., 2003). However,
more often than not the relationships between NDVI and grapevine vegetation/terroir parameters are assessed on an individual image basis, using raw digital numbers (e.g., Johnson et al., 2003; Lamb et al., 2004) or even ignoring atmospheric effects. Using airborne hyperspectral sensors, such as the Compact Airborne Spectrographic Imager (CASI), the Reflective Optics Imaging Spectrometer (ROSIS) and the Digital Airborne Imaging Spectrometer (DAIS-7915) and atmospherically corrected images, Zarco-Tejada et al. (2005) demonstrated that narrow band hyperspectral indices in the 700–750 nm spectral region performed better than NDVI for the purpose of estimating chlorophyll content of leaves, and then detecting iron deficiency chlorosis. Using the Airborne Hyperspectral Scanner (AHS) at a 1000 m-altitude flight enabling a spatial resolution of 2.5 m, Meggio et al. (2010) elaborated other physiological indices for predicting carotenoid and anthocyanin leaf contents, which were related to grape quality in a previous study (Martín et al., 2007).

### 3.2.2 Identification and/or characterization of vineyards

Some researchers have developed change detection classifications in order to extract regional land use changes including vineyards from multidate, multispectral images with medium spatial resolution such as 30 m-Landsat (Lanjeri et al., 2004; Rodriguez-Pérez et al., 2007; Manandhar et al., 2010). However, much of the work in this area over the last decade is especially marked by the advent of VHSR images, which have favoured innovative approaches for retrieving specific patterns of vineyard arrangements from helicopter colour images with ~0.25 m resolution (Wassenaar et al., 2002), airborne multispectral images with ~2 m-resolution (Gong et al., 2003) or 0.5 m-resolution (Rabatel et al., 2006), satellite panchromatic 1 m-IKONOS images (Warner and Steinmaus, 2005), satellite panchromatic 0.6 m-Quickbird images (Rabatel et al., 2006), and ultra-light motorized (ULM) colour 0.5 m-images (Rabatel et al., 2008; Delenne et al., 2010). Approaches for vineyard identification include grapevine field detection (Wassenaar et al., 2002; Rabatel et al., 2006), grapevine field delineation (Da Costa et al., 2007), grapevine row extraction (Hall et al., 2003; Delenne et al., 2010;
Matthews and Jensen, 2013; Puletti et al., 2014), and detection of missing plants (Chanussot et al., 2005; Delenne et al., 2010). These approaches have mostly used grey-level images and either relied on frequency analysis (Wassenaar et al., 2002; Rabatel et al., 2006; Delenne et al., 2010) or developed textural analysis, a branch of image processing focused on the spatial statistics of the grey levels of images, the variations of which are perceived as homogeneous areas by the human eye (Haralick et al., 1973). The textural analysis is based on co-occurrences matrices, i.e. “the histogram, in a given neighbourhood for each pixel (e.g. 7 × 7), of the grey-level transitions when considering a given translation in a given direction, from which various parameters can be computed”; for instance energy, correlation, directivity, entropy, and contrast (Rabatel et al., 2006). Provided that the boundaries of each field are available, one can apply a local Fourier transform to extract information on the type of vineyard planting as well as crop spacing and orientation (Wassenaar et al., 2002) or isolate each individual field by selecting the corresponding frequencies in the Fourier spectrum using a specific Gabor filter applied recursively (Rabatel et al., 2008; Delenne et al., 2010). Another approach is that of spatial autocorrelation, requiring that grapevines be equally spaced and that the spatial resolution be fine enough that individual grapevines are discriminated (Warner and Steinbaus, 2005).

3.2.3 Characterization of soil types, soil properties, soil surface condition, erosion

As vineyard inter-rows are frequently left bare, particularly in Mediterranean regions, remote sensing satellite images acquired in Spring, before budburst, have been used for the purpose of mapping soil surface type and condition. For instance, high resolution multispectral 20 m-SPOT images during Spring have been processed using supervised Bayesian maximum likelihood classifier to map red Mediterranean soils originating from Plio-Pleistocene fluvial deposits in the Southern Rhone Valley, with an overall accuracy of 60–70 % (Vaudour, 2008). Being important factors in runoff and infiltration processes, soil surface characteristics (SSC) have been mapped at the within-field
scale using VHSR images with 0.1 m-resolution acquired by means of Unmanned Aerial Vehicles (UAVs) equipped with a colour camera: Pixy® (Corbane et al., 2008) or DRELIO® (Quiquerez et al., 2014). Depending on SSC classes and surface conditions, overall accuracy ranged from 63 to 84% (Corbane et al., 2008). Clay content of viticultural soils of the La Peyne catchment in Languedoc (Southern Mediterranean France) has been successfully estimated from the 2206 nm wavelength of an airborne hyperspectral HYMAP image with 5 m spatial resolution, then spatially predicted from a co-kriging model using this image as co-variable (Lagacherie et al., 2012).

3.2.4 Incorporation of remote sensing information into the spatial modelling of terroirs

Remote sensing images have been used for the purpose of mapping terroir units at regional scales, facilitating selection of plant material, the assemblage of harvest and the monitoring of vine phenology and status across a number of individual fields spread over a regional viticultural area. A terroir concept adapted to spatial modelling from remote sensing considers soil landscape units as base elements for defining terroir units, jointly with climate series and grape composition series (Vaudour, 2003) (Fig. 5). A soil landscape, also referred to as soilscape (Hole, 1978) or “pédopaysage” (Girard, 1983), can be defined as a landscape unit including a limited number of soil classes that are geographically distributed according to an identifiable pattern (Lagacherie et al., 2001). Soil landscape units were also defined as “a set of pedological horizons and landscape features (vegetation, effects of human activities, geomorphology, hydrology, and parent material) whose spatial organisation allows for defining a soil mantle (or a subset of it)” (Girard, 1983; Carré and Girard, 2002). Their identifiable pattern can be retrieved from visual interpretation of several geographical data layers including image classification results and stereoscopic photograph examination (Vaudour et al., 1998; Vaudour, 2003). The visual interpretation process follows a set of rules describing a conceptual model of soil landscape organization, which relies on the assumption that soil landscape units may be inferred from the geomorphological identification
of surficial formations (e.g., mainly glacio-alluvial terraces, in the Rhone Valley), the age and relative elevation of which correspond to distinct durations of pedogenesis (“fersiallitization”) and thus distinct soil layer depths and properties, including soil surface stoniness and colour (Vaudour, 2008). In this pioneering approach, visual interpretation was digitally performed within a GIS along with description and recording of several soil landscape attributes at each delineated polygon area. Potential terroir units were then obtained from the Ward’s clustering of these soil landscape attributes and were further validated against a considerable set of grape composition data over 17 years. In an attempt to reduce the time-consuming stage of visual interpretation, alternate approaches which solely relied on automatic processing of remote sensing and/or morphometric data were proposed, either based on combining per-pixel plus textural classifier (Vaudour, 2003) or on bootstrapped regression trees (Vaudour et al., 2010). In these studies, the resulting map units were termed “terroir” and “viticultural” because they were tested against a considerable set of grape composition data over a long-term period (Vaudour et al., 1998; Vaudour, 2003), or relied on ~50 reference vineyards, the oenological properties of which were known from previous research (Vaudour et al., 2010). In another study, the spatial units of which were termed “terrains”, because they were not tested again viticultural data (Hughes et al., 2012; Malone et al., 2014), Landsat bands and several Landsat band ratios including NDVI have been included as co-variates of soil profile data in a number of geostatistical models in order to spatially predict several soil properties which include soil pH, clay percentage, soil mineralogy (clay types and presence of iron oxides), continuous soil classes, and presence or absence of marl: the predicted soil properties were then combined with landscape attributes (derived from a digital elevation model) through fuzzy k means in order to predict 10 non-marl “terron units” and 2 marl “terron units” depending on the presence of marl (i.e., active lime) at 0.5 m depth. Such an approach of defining “terrains” was initially proposed by Carré and McBratney (2005) and is meant as an initial stage prior to defining viticultural terroirs. A similar study using the term “natural terroir units” and derived from the geostatistical methods described by Castrignanò et
al. (2009) was carried out in Tuscany, but did not include remote sensing layers (Priori et al., 2014). “Natural terroir units” (NTU) were first proposed by Laville (1990), as “a volume of the Earth’s biosphere that is characterized by a stable configuration and values of the environmental factors”, and built from morphometric data and lithological units.

Because of the data availability, topography, climate, substrate, and soil are the most commonly used land features in digital terroir zoning (e.g., Herrera-Nuñez et al., 2011). Actually, there is a conceptual similarity, if not filiation, between the NTU as constructed by Priori et al. (2014) (see Sect. 3.3.3), terron units and soil landscape units.

At the within-field scale, “management zones” originating from a set of soil and/or vegetation proxy and remotely-sensed attributes, typically NDVI, were also obtained using either fuzzy $k$ means (Bramley and Hamilton, 2004; Pedroso et al., 2010; Taylor et al., 2013; Tagarakis et al., 2013; Priori et al., 2013; Urretavizcaya et al., 2013) or Ward’s clustering (Santesteban et al., 2013). Similar clustering approaches have been performed using a multivariate set of spatial layers including apparent electrical conductivity but without remote sensing images (e.g. Martini et al., 2013).

In order to be applicable in an operational manner, management zones need (Bramley and Hamilton, 2004): (i) to provide stable, constant patterns from year to year; (ii) be related to yield; (iii) be manageable; and (iv) be more economically beneficial than conventional uniform management. An objection to using remote sensing images for delineating management zones is that they “provide only a within-season snapshot and may not relate to final crop yield” (Taylor et al., 2007). According to Tisseyre et al. (2007), and later confirmed by Trought and Bramley (2011), “yield or vigour (pruning weight, size of the canopy) maps of the previous years are relevant in designing site-specific management strategies in the year “$n + 1$” and subsequent years” and conversely to produce maps of quality parameters (sugar content, titratable acidity, pH) which present no temporal stability of within-field variability. This is in compliance with the observations made previously at the regional scale, in the terroir units mapped in the Southern Rhone Valley, for which a long-term frequency analysis of Grenache
berry composition had highlighted a strong vintage interaction and no temporal stability of berry composition groups (Vaudour, 2003). When acquired over bare soils in Spring, multispectral SPOT images showed a high temporal stability for deriving homogeneous terroir zones (Vaudour, 2008) which matched those obtained from the supervised support vector machine classifier of a single-year within-season SPOT4-Take Five time series acquired from February to June and accounting for vegetation vigour and phenology (Vaudour et al., 2014a). In order to account for the between-terroir variation in grass vegetation across seasons in vineyards with grass intercrops, regional terroir units may be retrieved from multi-temporal multi-seasonal images (Vaudour et al., 2010).

At the within-field scale, while unsupervised clustering algorithms are commonly used for defining viticultural management zones, other methods have been proposed for cereal-growing systems (e.g., Roudier et al., 2008), in order to address the problem of manageability of the mapped zones. These authors emphasized distinction between classification methods, that define classes such as groups of individual pixels presenting similar properties, and segmentation methods, that define regions or the expression of those groups in space and time forming individual patches. They proposed to use a segmentation method stemming from mathematical morphology and applying the watershed algorithm initially proposed by Beucher and Lantuéjoul (1979) then later formalized by Vincent and Soille (1991). They suggested an approach for reducing the over-segmentation of zones, the number of which was selected following Lark’s parsimony principle (2001). According to this principle, the most suitable number of clusters is that “after which the vegetation parameter (such as biomass) variance reduction remains more or less constant or declines more slowly” (Roudier et al., 2008). Generally, the number of within-field zones effectively chosen is empirically defined and comprises between 3 and 5 zones, and, when illustrated through raster monovariate maps, eventually described through up to 20 map units based on equal-distance or equal-density intervals (Fig. 3). Pedroso et al. (2010) proposed another within-field segmentation approach based on contextual colour and shape criterion performed on
a NDVI airborne ADS40 image with 5 m resolution, aiming at optimising variance partitioning of vine circumference data, removing small unmanageable polygons covering less than 0.1 ha.

Zoning based on automatic procedures should also enable to assess prediction error and/or error uncertainty along with predictions. In the approach elaborated by Pedroso et al. (2010), the effectiveness of the management unit delineations was determined from the adjusted $R^2$ from ANOVA using the management units as the independent variable and grapevine circumference data as dependent variable. Most terroir units/management zones are validated following a similar variance testing procedure, i.e. demonstrating how well does delineation explain a key growth or grape/berry composition parameter (e.g. Priori et al., 2013; Santesteban et al., 2013). However, while the agronomical/soil property model is verified and/or validated, its spatial prediction error is not or seldom assessed except for geostatistical approaches (Castrignanò et al., 2009; Lagacherie et al., 2012) and for the bootstrapped approach by Vaudour et al. (2010).

### 3.2.5 Prediction of evapotranspiration and management of irrigation from remote sensing information

Recent developments of remote sensing applications to terroir-related studies have dealt with the prediction of evapotranspiration using multispectral ASTER images through the thermal infrared bands with 90 m resolution (Galleguillos et al., 2011a, b). Using the approach developed by Galleguillos et al. (2011a, b) and a linear downscaling based on land use at smaller pixel sizes, Taylor et al. (2013) demonstrated that the ASTER-derived evapotranspiration-based covariates were of particular significance in the soil depth modelling while water table depth was better explained by models that used digital terrain attributes at smaller pixel size.
3.2.6 Contribution of LiDAR and UAV remote sensing

The use of UAVs in precision viticulture is very recent and promising, as the time of acquisition is tightly controlled and adapted to the user's needs. In particular, promising approaches for mapping vine water stress were presented by Baluja et al. (2012a) and by Bellvert et al. (2014), based on 0.3 m-thermal UAV images acquired around noon (solar time), the pixels of which were significantly linked to midday water potential (MWP) measurements. UAV equipped with LiDAR sensors also enabled detection of rows, the 3D-reconstruction of a vine plantation (Llorens et al., 2011) and the quantifying of vineyard canopy (Llorens et al., 2011; Matthews and Jensen, 2013), while airborne LiDAR images enabled the mapping of landscape linear features (ditches) in a viticultural catchment (Bailly et al., 2011). UAVs equipped with visible-near infrared cameras also performed well in LAI estimation (Arnó et al., 2013a).

UAVs allow for acquiring spectral or thermal measurements that are very comparable to proxy measurements and generally carried out along with field proxy measurements. Their use, however, requires a perfect mastering of a chain of image series acquisition, acute georeferencing, spectral calibration, mosaicking and processing, which is the subject of ongoing technical developments, as shown by Verger et al. (2014) for predicting the green area index of annual crops.

3.3 Proxy measurements of terroir and their statistical processing

3.3.1 Geophysical proxy measurements

Observations should account for the entire depth of the root-systems of vines, which may explore the parental material of the soil, often being surficial formations (Vaudour, 2002, 2003). Geophysical techniques applied to soil (Samouëlian et al., 2005; Doolittle and Brevik, 2014) offer a unique opportunity to explore deep horizons and it may be expected that key soil properties related to soil-vine water balance be retrieved from EMI or ground penetrating radar (GPR) measurements, in possible conjunction with remote
sensing images. However, as well as for remote sensing images, these techniques re-
require a local calibration as the measured signal is a bulk signal. Sensing results are
often limited to qualitative information and geophysical sensing results are ambiguous,
making reliable quantification of sensing information still a major challenge (Werban et
al., 2013).

Indeed, geophysical surveys have mainly resulted in delineating within-field zones
(Lamb et al., 2005; Taylor et al., 2009; Costantini et al., 2010; André et al., 2012;
Martini et al., 2013; Priori et al., 2013), rather than predicting soil properties, such as
clay content (Andrenelli et al., 2013), or soil moisture (Brillante et al., 2014). Apparent
electrical conductivity (ECa) values are “affected by various soil properties in a complex
manner and it is difficult to discriminate the weight that each soil parameter has on the
final apparent measured ECa” (Martini et al., 2013), so that the Pearson’s correlation
coefficient is often not significantly high between ECa and soil parameters such as clay
content or gravimetric water content. However, when soil characteristics are available,
Brillante et al. (2014) state that it is possible to take them into account into a multiple
adaptive regression spline model to build a pedotransfer function for predicting soil
moisture from ECa with reduced error (±2 % vol.).

3.3.2 Canopy and grape proxy measurements

Several field sensors have been developed in the last decade not only for characterizing
canopy and vigour, for instance Crop circle® passive reflectance sensors and active
sensors (Stamatiadis et al., 2010), but also for measuring grape quality parameters
including using the Multiplex® portable sensor (Ben Ghozlen et al., 2010; Bramley et
al., 2011b; Baluja et al., 2012; Agati et al., 2013). In particular, both fluorescence based
anthocyanin and flavonol indices originating from this sensor showed high potential for
monitoring technological maturity according to the recent findings by Agati et al. (2013),
on Sangiovese and Vermentino varieties respectively.
3.3.3 The issue of big data handling and the statistical processing of the varied spatial data collected

In addition to remote and proxy data collected from distinct sensors, the use of mobile devices with multitag technologies (Cunha et al., 2010) facilitates the recording of a great wealth of data. These numerous spatial data have stimulated new developments in both software and hardware, jointly with statistical processing stemming from geostatistic, image pattern recognition, satellite image processing, which includes machine learning. However the most common pattern adopted for within-field spatial data and observed for ~40 of the last-decade terroir-related research (Table 2), relied on geostatistical analysis as emphasised by Baveye and Laba (2014). Considering the target parameter as a random property following a random process with assumption of stationarity (i.e. there is the same degree of variation from place to place), Matheron (1962, 1965) formalized the approach to predict target properties from spatially correlated sample data through the computation of the semi-empirical variogram, to which are fitted a number of standard parametric models (Oliver and Webster, 2014). “Kriging is a generic term for a range of least-squares methods to provide the best linear unbiased predictions in the sense of minimum variance”, through solving a set of linear equations (the kriging system) from the fitted variogram function and the available data (Oliver and Webster, 2014). Ordinary kriging based on primary spatial information such as yield or ECa is the most popular method used in terroir-related studies (Table 2, e.g., Unamunzaga et al., 2014), though more sophisticated spatial models using ancillary spatial information have also been built, such as block co-kriging with an hyperspectral image (Lagacherie et al., 2012) or factorial kriging of several soil variables and ECa (Morari et al., 2009). To single out NTU-based viticultural terroir units at the province scale (1:125 000 scale), Priori et al. (2014) combined a multivariate and geostatistical approach showing the variability of the soilscape within the DOC and DOCG territories in Italy. A first Principal Component Analyses (PCA) was performed to relate climate, pedoclimatic and morphometric features with the viticultural
data, and a second PCA linked the main soil features with viticultural data. The two PCAs revealed which environmental features were better related to the viticultural parameters of the experimental farms. Several geostatistical models (Castrignanò et al., 2009) were then used to spatialize the selected environmental features: (i) regression kriging to interpolate rooting depth; (ii) simple kriging with varying local means, to interpolate coarse fragments and redoximorphic mottles depth; and (iii) multicolocated simple cokriging with varying local mean to interpolate AWC, clay and sand content. Finally, a k-means cluster analysis was performed in the viticultural areas, using the selected variable maps (mean annual temperature, mean annual precipitation, mean annual soil temperature, elevation, clay, sand, coarse fragment content, available water capacity, rooting and redoximorphic mottles depths) to determine the NTU-based viticultural terroir units.

The map results obtained from digital terroir zoning performed at regional scales over some thousands of km² lead needing to better understand the issue of the relevant scales for defining and managing terroirs. It is important to both address the usefulness of both spatial and temporal resolutions that provide insights in terroir zoning according to the aim of the research or management practice. Studies need to examine the nature of within-field zones and the regional terroir units as the relationship between the number of map units and the surveyed area is log-linear (Fig. 6).

The underlying motivations for detailed assessments of the within-field spatial variation of yield/biomass/soil properties are related to the variable-rate application of inputs and selective harvesting at parcel level (Arnó et al., 2012). However considering the within-field scale only may be questionable in the case of highly-parcelled vineyards of less than 1 ha each such as in European countries with secular viticulture. More than ever, the issue of information synthesis and spatial scale is at the very heart of the spatial modelling of terroir (Vaudour, 2002). Considering a whole 90 ha-vineyard composed of 27 contiguous fields, Santesteban et al. (2013) showed that a per-field, within-field study would have resulted in missing the spatial trend due to slope. Therefore the usefulness of the multiple-field approach becomes one of a “whole-vineyard”
or regional approach. Such issues similarly arises when attempting to predict the vine water status from a set of predawn water potential (PLWP) or MWP measurements, which are very time-consuming, require accurate methods to collect with a pressure chamber, and should be made at several fields managed by the vineyard operation. Using PLWP (Acevedo-Opazo et al., 2008, 2010b) or MWP (Acevedo-Opazo et al., 2010a, 2013) measurements, Acevedo-Opazo et al. (2008, 2010a, b, 2013), elaborated a linear model applicable at the within-field level but requiring a time-consuming calibration set; in the case of PLWP, it corresponded to rainfed vineyards with high water stress, while in the case of MWP, it was aimed at scheduling irrigation. A similar approach using δ^{13}C measurements as ancillary variables enabled extrapolation of stem water potentials for a rainfed vineyard with moderate water stress (Herrero-Langreco et al., 2013). These approaches may be transferable to a whole-vineyard scale (∼29 km²), according to Baralon et al. (2012), who constructed an important measurement database (58 fields monitored in all) over the course of three consecutive vintages. However, several limitations hinder its practical application, namely those due to spatial sampling optimization and improvement of the temporal resolution of the model, using real-time monitoring sensors (such as sap flow sensors) (Herrero-Langreco et al., 2013). According to farmers, a model should be capable of predicting water stress at least two weeks before severe irreversible water stress damage occurs (J. C. Viaud, personal communication, 2014).

Arnó et al. (2012) stated that overall within-field variability of grape yield and quality raises important questions concerning whether site-specific crop management could be used in vineyards. Problems arise, in particular, when looking for causes of this variability, especially those related to the presence of soil carbonates which may lead to Mn deficiencies, with deleterious effects on grape colour. Another problem pointed out by Baveye and Laba (2014) related to N or P manuring is the frequent possibility that P or N deficiency in a management zone may be due to a higher leaching rate in the area, leading to an increased rather than decreased risk of groundwater contamination if more fertilizer is applied in this management zone.
3.4 Modelling and depicting climate at the region to vineyard scale

Another growth area in terroir zoning studies is the development of spatial climate data products. Historically, a region’s climate and suitability for viticulture were assessed via climate station analyses, which seldom depict the spatial variation of climate in actual or prospective vineyard sites within wine-producing regions (Jones et al., 2010). As a result, reference vineyard networks were developed within regions to better capture the spatial climate characteristics (e.g., Jones and Davis, 2000). However, the low network density even in reference vineyard networks does not account for the range in mesoclimates found within regions. To overcome these issues, spatial climate data products providing robust, validated, and more spatially appropriate climate data have been developed through the interpolation of existing long-term, quality-controlled data sources. Numerous techniques such as kriging and smoothing splines have been used to produce interpolated surfaces from hundreds to thousands of stations containing valuable meteorological inputs. The results are spatial climate products at daily or monthly time scales and at a range of spatial and temporal scales such as Daymet (Thornton et al., 1997), PRISM (parameter-elevation relationships on independent slopes model) (Daly et al., 2008), and WorldClim (Hijmans et al., 2005). Most of these approaches use elevation data (digital elevation data) and station climate data to calculate a climate-elevation regression for each grid cell, and stations entering the regression are assigned weights based primarily on the physiographic similarity of the station to the grid cell (Daly et al., 2008). These models attempt to account for location, elevation, coastal proximity, aspect, vertical differences in atmospheric layers, and orographic effects; although they can vary in the number and complexity of the factors involved. Validation procedures have shown that these products are generally robust at the scales for which they have been developed (Daly et al., 2008) and even at sub-grid resolutions, showing accuracy in regions characterized by sparse station data coverage, large elevation gradients, rain shadows, inversions, cold air drainage, and coastal effects.
Using these new gridded climate data sets, previous studies have examined viticulture region climate characteristics at various resolutions including 18 wine regions in Europe (1 KM; Jones et al., 2009), 50 DOs and sub-DOs in Portugal (1 KM; Jones and Alves 2012), 35 AOQS and AOCs in Greece (1 KM; Anderson et al., 2014), 135 AVAs in the western United States (400 m; Jones et al., 2010), 63 GIs in Australia (500 m; Hall and Jones, 2010), and 21 wine regions in New Zealand (500 m; Anderson et al., 2012) providing more holistic measures to help understand the range of climates within viticulture regions. Various climate parameters such as heat accumulation indices, frost timing, evapotranspiration, and dryness indices are often used along with mapping and spatial summaries over delimited winegrowing regions, ultimately helping to define the climate component of terroir over time and space. However, scale issues need to be further addressed for both terroir zoning and other applications. In vineyards, micro-variations in weather and climate often produce the greatest risk (e.g., frost or freeze zones, heat stress areas, etc.) and to truly address climate change we will need finer scales to assess the potential impacts (Quénol and Bonnardot, 2014).

4 Terroir sustainability assessment and new preservation practices

The above-mentioned issues lead to considerations in an emerging and complex study area: the sustainability assessment of terroirs and the design of new preservation practices. Terroir sustainability started to be accounted for in the late 1990s, through some growers unions’ initiatives in both California and Champagne, and also through the growing awareness of the soil contamination by copper due to the cumulated use of Bordeaux mixture (Vaudour, 2003). Mediterranean viticultural areas are amongst those most exposed and aware of the sustainability issue, because of the soil losses due to intense erosional processes (e.g. Le Bissonnais et al., 2007; Martínez-Casasnovas et al., 2009), which may lead to the destruction of a vineyard field (Fig. 7). Another issue is that of abandonment and land use change due to either urban pressure, aging of farmers or declines in profitability (Fig. 8).
Depletion of soil fertility in general, along with the concomitant problems of weeds, pests and diseases, is the fundamental root cause of low agricultural production at the global level (Tan et al., 2005). Even if grapevines are not nutrient demanding, it nevertheless requires an adequate supply, which may no longer be the case in terroirs where the soils are undergoing degradation processes, especially including soil losses (Le Bissonnais et al., 2007; Martínez-Casasnovas et al., 2009; Paroissien et al., 2010; Quiquerez et al., 2014; Chevigny et al., 2014), nutrient depletion (Ramos et al., 2006), compaction (Lagacherie et al., 2006), salinization/sodization (Clark et al., 2002; Crescimanno and Garofalo, 2006; Crescimanno et al., 2007; Costantini and Lorenzetti, 2013), pesticide runoff and deposition (Landry et al., 2005; Louchart and Voltz, 2007; Lacas et al., 2012; Daouk et al., 2013; Lefrancq et al., 2013), and copper contamination (Pieztrak and McPhail, 2004; Fernandez-Calvino et al., 2008; Chopin et al., 2008; Wightwick et al., 2008; Mirlean et al., 2007, 2009; Rusjan et al., 2007; El Hadri et al., 2012; El Azzi et al., 2013). In the Pénédes viticultural region, Ramos et al. (2006) estimated that runoff processes exported significant amounts of nutrients, which represented as much as 8 kg ha\(^{-1}\) year\(^{-1}\) of N and 6.5 kg ha\(^{-1}\) year\(^{-1}\) of P. In Burgundy, using vine-stock unearthing–burying measurements (Brenot et al., 2008), Chevigny et al. (2014) estimated that the erosion rate had increased significantly over the last decade, and also that spatial distribution of erosion had changed and was now basically controlled by slope steepness and present-day vineyard management practices. Using the same method in Languedoc, Paroissien et al. (2010) estimated that the average soil loss reached 10.5 t ha\(^{-1}\) year\(^{-1}\) and was much higher than the average erosion rates established around 3 t ha\(^{-1}\) year\(^{-1}\) for cultivated soils. The high vulnerability of vineyard soil to erosion may be partly explained by the steep slopes where vineyards are established, but also by the generally low content in organic matter (<2 %) and the low microbial activity of soils which leads to a reduced aggregate stability that increases soil crusting and soil erosion (Le Bissonnais et al., 2007). According to Blavet et al. (2009), chemically weeded vineyards result in the highest runoff rates and soil losses, but the losses can be reduced when the prunings are left on
the soil, when straw mulching is used, when rock fragments are left, and when grass intercrops are used. The corollary issue of runoff is that, in addition to soil erosion and soil nutrient loss, it also leads to fertilizer and pesticide residue loss to surface waters, depending on the aging of the applied pesticide (Louchart and Voltz, 2007).

In order to mitigate environmental damages and foster soil conservation and restoration, studies over the past decade have focused on the specific effect of one or several soil surface management techniques, such as cover cropping vs. chemical weeding or tillage and/or mulching, on soil structural stability (Goulet et al., 2004), pesticide leaching (Landry et al., 2005), soil nutrient and water management and vine growth and yield (Steenwerth and Belina, 2008, 2010; Ripoche et al., 2010, 2011), soil C dynamics (Steenwerth et al., 2010; Agnelli et al., 2014), and grape quality (Lee and Steenwerth, 2013). As recently described by Agnelli et al. (2014), a greater organic matter accumulation is fostered by the presence of the grass cover and the absence of tillage. In the Vosne-Romanée area in Burgundy, Landry et al. (2005) showed that glyphosate and its metabolite (AMPA) leached in greater amounts through a chemically treated bare calcisol than through a vegetated calcisol. In an upslope vineyard in the Beaujolais area, Lacas et al. (2012) demonstrated the usefulness of a grass buffer strip on a coarsely textured soil to limit the dispersal of diuron losses by runoff towards surface and subsurface water. Jacobson et al. (2005) studied the leaching of the herbicide diuron jointly with that of copper, through vineyard soils contaminated with copper, and found no direct interaction between the metal and herbicide, but interpreted that Cu was possibly affecting microbial activity, resulting in slight increases in diuron persistence.

Despite the varied environmental problems that viticultural terroirs are facing currently that put their functioning at risk, the design of new preservation and mitigation practices has just begun to be addressed in the literature of the past decade. If some methods to globally assess the sustainability of agricultural systems have emerged (Bockstaller et al., 2009), they have seldom addressed that of viticultural systems (Abbona et al., 2007) and not only below the environmental point of view, but also for the attractiveness of the landscape, that in many viticultural areas conveys a remarkable
added value to the wine produced and the region (Tempesta et al., 2010; Costantini and Barbetti, 2008).

The global water crisis, particularly water scarcity (Hanjra and Qureshi, 2010), that threatens those viticultural areas under semi-arid or arid climates, particularly in the Mediterranean area (Iglesias et al., 2007; Plan Bleu, 2013), questions the relevancy of irrigating, in addition to the degradation effects that this practise may have on soil properties over a long-term period and its high remediation costs (Hajkowitcz and Young, 2005). To address the issue of terroir sustainability in the years to come, one of the greatest challenges is the design of efficient soil restoration practices along with crop and/or intercrop management plans, taking into account the possible effects of climate change (see Sect. 2.3). This implies a complex multicriteria decision analysis, as attempted by Ripoche et al. (2010) in order to evaluate a range of intercrop management plans. The monitoring of soil quality as potentially obtainable from remote/proxy techniques is likely to identify when soil degradation is occurring in order to allow management intervention. Amongst the key biological indicators are soil organic carbon, potentially mineralisable nitrogen and microbial biomass (Riches et al., 2013), although further research is still needed to identify a suite of biological indicators for viticultural soils. Application of organic amendments is likely to improve soil quality but its effects are seldom studied, particularly over long-term experiments (Tatti et al., 2012). In rainfed Marchesi Antinori vineyards observed over two consecutive growing seasons, Baronti et al. (2014) suggested that biochar amendment could be used to improve soil water content, but other possible negative effects of changes in surface albedo or accumulation of polycyclic aromatic hydrocarbons still need to be studied. In contrast, considering a 3 year period in a Valais vineyard (Switzerland), Schmidt et al. (2014) observed only small and mostly-non-significant effects of either biochar or biochar-compost amendments. However, over the same duration in a vineyard in Jumilla (Spain), other organic inputs such as winery and distillery waste composts induced “an increase in the activity of the soil microorganisms and in the soil macro and micronutrient contents, as well as a slow release of inorganic N” (Bustamante et al.,
2011), in a soil characterized by a highly calcareous sandy-loam soil (Torriorthent). Coll et al. (2011) evaluated the long-term effect of organic viticulture on soil quality in commercial vineyards of Languedoc where plots which had been organically managed for 7, 11 and 17 years, comparing them to conventionally managed plots. The results emphasized that a transition period of 7–11 years, depending on the considered indicator, was needed to clearly separate conventional and organic farming. The overall benefits of organic farming were an increase of soil organic matter, potassium content, soil microbial biomass, plant-feeding, fungal feeding, nematode densities, while its drawbacks were increased soil compaction, decreased endogeic earthworm density (due to reduced soil porosity), both consequences of the increase of the traffic for tillage and phytosanitary treatments in organic management. The grapevines studied by these authors were not intercropped with grass, and knowledge is actually scarce about the joint long term environmental effects of the various possible sets of practices, such as cover/intercrop or not, mulching, mouldboard ploughing or/and tillage depth and frequency, type/quantity of applied organic amendments, and the use of chemical fertilizer or not.

Further studies should also address the possible reintroduction of agroforestry systems jointly with vineyards, as traditionally practised in Mediterranean regions, such as in Ancient Greece (Vaudour and Boulay, 2013) or in Italy and Provence till the XIXth century. Those systems are known to limit water consumption, fertilizers and pest diseases, particularly Botrytis cinerea bunch rot in Portugal (Altieri and Nicholls, 2002), and have positive impacts on phytoseid mite species, known for their ability to control mite pests, as shown in the last decade for vines co-planted with Sorbus domestica L. or Pinus pinea L. in Languedoc (Liguori et al., 2011).

5 Conclusions

Recent studies based on models of soil water and nitrogen dynamics and fingerprinting studies based either on metabolomics or the Sr isotopic ratio lead to a strengthening
of the assumption that geographical origin does leave a footprint in wines and that both soil and substrate, in interaction with climate and cultural choices, influence the shaping of grapevine phenology and grape and wine quality. Differentiation and mapping of viticultural terroirs meant as homogeneous regions of grape/wine quality need comprehensive spatial modelling of soil, agronomical and climatic properties, including their changes through time. As such the development of a myriad of either remote or proxy sensing techniques and the corollary challenge of processing large quantities of data acquired at a very fine spatial resolution and/or at several spatial resolutions, scales, and organisational levels. These techniques in data collection and processing are needed to produce easy-to-update decision maps with associated uncertainties that allow users to make appropriate and timely management decisions. Another great challenge in the years to come is to address the issue of terroir sustainability and construct efficient strategies for assessing and applying them across numerous scales. These include the design of efficient soil restoration practices along with crop and/or intercrop management plans, and/or agroforestry viticultural systems, that take into account the possible effects of climate change. Therefore, terroirs are more and more likely to be addressed through the concept of ecosystem services, as viticultural agro-ecosystems, the services of which need to be constantly evaluated and rationalized.

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Table 1. Target variables of the zoning studies carried out over the 2002–2013 period (see Fig. 2).

<table>
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<th>Target Variables</th>
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<th>Target Variables</th>
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<td>vineyard characteristics</td>
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N: number of papers
**Table 2.** Target variables of the zoning studies carried out over the 2002–2013 period (see Fig. 2).

<table>
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</tbody>
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*N*: number of papers
Figure 1. Increase of the number of papers ($N$) using the term “terroir” from 1980 to March 2014. Source: Scopus.
Figure 2. Increase of the number of papers (N) dealing with terroir zoning from 2002 to March 2014. Source: Web of Science (v.5.14, 2014).
Figure 3. Plot of the number of map units vs. the log of the study area in studies published from 2002 to 2014 (see Fig. 2).
Figure 4. Use of remote sensing devices for the purpose of terroir zoning from 2002 to March 2014. Source: Web of Science (v.5.14). UAV, Unmanned Aerial Vehicle, ULM, Ultra-Light Motorized; MS, multispectral; VHSR, very high spatial resolution; HSR, high spatial resolution; MR, medium resolution; HypS, hyperspectral. “Proxy” here means reflectance measurements and/or Crop Circle NDVI and not geophysical measurements.
Figure 5. Terroir concept adapted to remote sensing. Adapted from Vaudour (2003).
Figure 6. Relationship between the number of map units vs. the study area (log-transformed variables). 2002-early 2014 period (see Fig. 2).
Figure 7. Former vineyard field destroyed by erosion in the Southern Rhone Valley, with dead vines still visible (Photograph by E. Vaudour).
Figure 8. Abandoned vineyard field colonized by native Mediterranean plant species in the Languedoc region (France), with some vines still visible (Photograph by E. Vaudour).