



## IASI-NG EVENT

**FRANCISCO BERMUDO**  
CENTRE NATIONAL D'ÉTUDES SPATIALES (TOULOUSE, FRANCE)

IASI-NG PROJECT MANAGER



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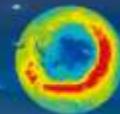
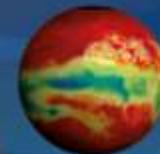
# IASI 2024

## CONFERENCE

Nancy, France



December 02-06 2024



## IASI-NG EVENT

- ✓ **To visualize IASI-NG instrument through an immersive trip inside IASI-NG instrument with the support of Virtual Reality helmets. A mock up scale 1 of the Mertz Interferometer also presented in the Stand.**
- ✓ **The possibility to win some IASI-NG souvenir gifts by trying your luck at the wheel of fortune**
- ✓ **The opportunity to taste the IASI-NG wine cuvée : wine blended by engineers and scientists involved in IASI-NG mission**
- ✓ **Possibility to select a name for the three brother or sisters of the IASI-NG instrument Family . A ballot box and ballots has been prepared for this voting. You will find on these ballots a proposed list of names beginning with P for PFM and F for the FM2 and FM3 .**



## THREE INSTRUMENTS, THREE NAMES FOR THE IASI-NG FAMILY

### PERFECT 'P' NAME FOR THE PFM



- PAUL
- PARKER
- PIERRE
- PETER
- PATRICK
- PRESTON

OTHER \_\_\_\_\_



- PENELOPE
- PATRICIA
- PETRA
- PAIGE
- PAOLA
- PARIS

OTHER \_\_\_\_\_

### CHOOSING THE IDEAL 'F' NAME FOR FM2



- FRED
- FINN
- FEDERICO
- FRANCISCO
- FRANK
- FARELL

OTHER \_\_\_\_\_



- FLORENCE
- FRANCESCA
- FAYE
- FLORA
- FANNY
- FIONA

OTHER \_\_\_\_\_

### SELECTING THE ULTIMATE 'F' NAME FOR FM3



- FRED
- FINN
- FEDERICO
- FRANCISCO
- FRANK
- FARELL

OTHER \_\_\_\_\_



- FLORENCE
- FRANCESCA
- FAYE
- FLORA
- FANNY
- FIONA

OTHER \_\_\_\_\_

YOUR NAME (OPTIONAL) \_\_\_\_\_

Domaine d'Aubepierre

IGP PAYS D'OC

Aubepierre



Wine raised in respect of mother nature...



**Soils**

Filtering and stony  
Basalt and limestone substrate

**Degree**

13,5 % vol

**Blending**

Syrah 70%, 22 year old vine  
Grenache 30%, 21 year old vine

**Yield**

80 hl/ha

**Winemaking**

Total destemming. Maceration 3 weeks  
Wine with very little sulphites

**Tasting notes**

Beautiful aromatic intensity with notes of ripe  
berries (blackberry, currant)  
and toasted notes (cocoa).

Fleshy and balanced on the palate with a  
smooth finish.

**Food & wine pairings**

To be served between 18° -20° on mixed salads,  
meats, fish, grilled meats, cheeses

**Aging potential**

5 years in stable temperature conditions



**THANK YOU FOR  
YOUR ATTENTION**

