





S. Quideau

The author presented on this page has recently published his 10th article in Angewandte Chemie in the last 10 years:

"Gallotannins and Tannic Acid: First Chemical Syntheses and In Vitro Inhibitory Activity on Alzheimer's Amyloid β-Peptide Aggregation": T. Sylla, L. Pouységu, G. Da Costa, D. Deffieux, J.-P. Monti, S. Quideau, Angew. Chem. Int. Ed. 2015, 54, 8217; Angew. Chem. 2015, 127, 8335.

Stéphane Quideau

Date of birth: May 28, 1966

Awards:

Position: Professor of Organic Chemistry, Université de Bordeaux

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Education: 1989 Master's degree, Université de Nantes

1994 PhD with Prof. John Ralph, University of Wisconsin-Madison

1994–1997 Postdoctoral position with Prof. Ken S. Feldman, Pennsylvania State University 2004 Junior Member of the Institut Universitaire de France; 2006 Prix Acros, Société Chimique

de France; 2006 Prix du Dr et de Mme Henri Labbé, Académie des Sciences; 2008 Scientific

Prize, Groupe Polyphénols

Plant polyphenol chemistry and chemical biology; hypervalent iodine chemistry; phenol Current research

interests: dearomatization in organic synthesis; total synthesis of natural products Hobbies: Bebop and Lindy Hop dancing, wine tasting, reading philosophy and history

When I was eighteen I wanted to be an organic chemist! What else?

If I could be anyone for a day, I would be Marcus Antonius, if I could choose the day!

My favorite painter is perhaps Kandinsky, or Modigliani, or Gustav Klimt, or Picasso, or Nicolas de Staël, or van Gogh, or Botticelli, or Filippo Lippi, or Caravaggio or ...

My favorite book is L'Écume des jours (English: Froth on the Daydream) by Boris Vian, or On the Road by Jack Kerouac, but also any book by Ernest Hemingway!

The natural talent I would like to be gifted with would be to play the guitar like Django Reinhart!

My motto is "γνῶθι σεαυτόν" (know thyself).

My favorite drink is ... I should let you guess! Who said wine? Yes, bravo! Not only from Bordeaux, but any fine wine that tells the story about where its vine grows and who made it.

n a spare hour, I would quickly join my dance partner to rehearse the choreography for the next show.

My favorite quote is "The scientist is not a person who gives the right answers, he's one who asks the right questions" (Claude Lévi-Strauss).

advise my students to enjoy their research work and stay focused!

My favorite name reaction is the Diels-Alder reaction! Can anyone suggest something better?

My 5 top papers:

- 1. "Asymmetric Hydroxylative Phenol Dearomatization Promoted by Chiral Binaphthylic and Biphenylic Iodanes": C. Bosset, R. Coffinier, P. A. Peixoto, M. El Assal, K. Miqueu, J.-M. Sotiropoulos, L. Pouységu, S. Quideau, Angew. Chem. Int. Ed. 2014, 53, 9860; Angew. Chem. 2014, 126, 10018. (Chiral iodane-mediated oxygen-atom transfer performances in phenol dearomatization/Diels-Alder cascade reactions with ee values up to 94%.)
- 2. "First and biomimetic total synthesis of a member of the C-glucosidic subclass of ellagitannins, 5-O-desgalloylepipunicacortein A": D. Deffieux, A. Natangelo, G. Malik, L. Pouységu, J. Charris, S. Quideau, Chem. Commun. 2011, 47, 1628. (Quite a challenge! Everything is in the title.)
- 3. "Binding of Filamentous Actin and Winding into Fibrillar Aggregates by the Polyphenolic C-Glucosidic Ellagitannin Vescalagin": S. Quideau, C. Douat-Casassus, D. M. Delannoy López, C. Di Primo, S. Chassaing,

- R. Jacquet, F. Saltel, E. Genot, Angew. Chem. Int. Ed. 2011, 50, 5099; Angew. Chem. 2011, 123, 5205. (About the anti-actin action of vescalagin in vitro and in cel-
- 4. "Total Synthesis of (+)-Aquaticol by Biomimetic Phenol Dearomatization. Double Diastereofacial Differentiation in Diels-Alder Dimerization of Orthoquinols with a C2-Symmetric Transition State": J. Gagnepain, F. Castet, S. Quideau, Angew. Chem. Int. Ed. 2007, 46, 1533; Angew. Chem. 2007, 119, 1555. (A rare case of bis-pericyclic reactivity at play in the synthesis of a natural product.
- "The Chemistry of Wine Polyphenolic C-Glycosidic Ellagitannins Targeting Human Topoisomerase II": S. Quideau, M. Jourdes, D. Lefeuvre, D. Montaudon, C. Saucier, Y. Glories, P. Pardon, P. Pourquier, Chem. Eur. J. 2005, 11, 6503. (About the influence of oak ellagitannins on the chemical profile of wines aged in

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