

## Metabolism of Stilbene Phytoalexins by Botrytis cinerea:

## 1. Characterization of a Resveratrol Dehydrodimer.

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Abstract: Resveratrol, a grapevine phytoalexin, is metabolized by a laccase-like stilbene-oxidase of Botrytis cinerea, the causal organism for grey mould. Characterization of one major metabolite formed during this degradation process as a resveratrol dehydrodimer allowed us to precize the reaction mechanism of this enzyme on stilbenes. © 1998 Elsevier Science Ltd. All rights reserved.

Previously published results have shown that grapevines synthesize natural antimicrobial compounds in response to fungal infection<sup>1</sup>. These compounds which are referred as phytoalexins<sup>2</sup> belong to the family of stilbenes<sup>3</sup>, the major constituents of which are resveratrol (*trans* 3,5,4' tri-hydroxystilbene) 1 and its dehydrodimer, ε-viniferin 2<sup>4</sup>.

HO 
$$H_{\alpha}$$
 OH  $OH$ 

$$trans$$
 - resveratrol 1

HO OH HA

OH OH

 $trans$   $\epsilon$ -viniferin

HO 
$$\frac{5}{3}$$
  $\frac{6}{4}$   $\frac{6}{4}$   $\frac{1}{4}$   $\frac$ 

resveratrol trans - dehydrodimer

HO 
$$H_{\alpha}$$
  $H_{\alpha}$   $H_{\alpha}$ 

resveratrol cis-dehydrodimer

In 1991, it was described that resveratrol is metabolized by a laccase-like stilbene oxidase<sup>5</sup> produced by *Botrytis cinerea*, the causal organism for grey mould<sup>6</sup>. Recently, we have isolated and characterized unambiguously the resveratrol metabolite 3<sup>16</sup> and its isomer 4<sup>17</sup>. We describe here our results in this area.

Compound 3 was isolated after incubation of resveratrol in culture filtrates of *B. cinerea* and purified by T.L.C. and H.P.L.C<sup>14,15</sup>. As the resveratrol metabolite 3 was obtained as an oil, X-ray crystallography on this compound was impossible, and the absolute stereostructure of 3 was not determined. Spectral data (U.V. and fluorimetry) showed that this metabolite has absorption maxima beetween 308-336 nm and 281-313 nm and a high blue fluorescence, characteristics of *trans*-stilbenes<sup>7,8</sup>.

High resolution E.I.M.S. examination (70eV) of 3 (M+·calc. 454.14164, found 454.14322) allowed us to determine that its molecular formula was  $C_{28}H_{22}O_6$ . Low resolution G.C.-M.S. results of derivatized trimethylsilylether of 3 (M+·= 814) demonstrated the presence of five hydroxy groups in 3.

<sup>1</sup>H-NMR and <sup>13</sup>C-NMR spectral data suggested that **3** is a dehydrodimer of **1** C<sub>14</sub>H<sub>12</sub>O<sub>3</sub> with a dihydrobenzofuran structure. Upon the addition of 1N sodium hydroxide, the absorption maximum of the *trans*-stilbene chromophore did not shift to a higher wavelength. This indicates the absence of a phenolic group in the 4-position of the stilbene moiety; hence dimerization of **1** by laccases or peroxidases<sup>9,13</sup> requires the hydroxy group in the 4-position of one resveratrol unit.

A detailed analysis of the COSY and HMQC correlation data allowed us to assign every proton with its associated carbon and to verify the structural formula 3. The pentaphenolic structure was confirmed by <sup>1</sup>H-NMR data at  $\delta$  8.2 p.p.m. (hydroxyl groups). *Trans*-ethylenic protons at  $\delta$  7.08 (H $\beta$ ) and  $\delta$  6.92 (H $\alpha$ ) were determined by COSY and HMQC correlations. The proton at  $\delta$  7.45 (H-6D) showed COSY correlation with the proton at  $\delta$  7.28 (H-2D) and with the proton at  $\delta$  6.89 (H-5D) allowing us to reject the dimer structure 2. This was further confirmed by protons at  $\delta$  6.30 (H-4B, triplet) and  $\delta$  6.28 (H-4E, triplet) in 3 showing, respectively, COSY correlations with the protons at  $\delta$  6.21 (H-2B, H-6B) and  $\delta$  6.55 (H-2E, H-6E).

The carbon at  $\delta$  93.57 showed correlation with the proton at  $\delta$  5.49 (H-1C). Similarly the proton at  $\delta$  4.49 (H-2C) and the carbon at  $\delta$  57.15 were correlated. Proton (H-1C) and proton (H-2C) showed correlations, respectively, with (H-2A, H-6A) and with (H-2B, H-6B). Hence the relative position of the aromatic protons of the rings (A, B) was determined. Data obtained by Langcake and Pryce (1977)<sup>9</sup> and by Hölscher and Schneider (1996)<sup>10</sup>, allowed us to assign quaternary carbons at  $\delta$  140.28 to the (1E) position, at  $\delta$  144.73 to (1B) ring, at  $\delta$  157.88 to the (4A) C-OH function, at  $\delta$  159.00 to the (3E, 5E) C-OH functions and at  $\delta$  159.22 to the (3B,5B) C-OH functions. All these results obtained by COSY and HMQC correlations permitted to determine the chemical structure of the benzenic rings (labelled A, B, D, E) and their relative position to the C-ring.

<sup>1</sup>H-NMR data and COSY correlations of compound 4 obtained by photoisomerisation of 3, showed protons engaged in a *cis*-binding. Moreover, the UV spectrum of 4 is very similar to that of *cis*-resveratrol<sup>8</sup>, thus indicating that light-induced isomerization of the *trans*-stilbene moiety in the dehydrodimer 3 leads to the *cis*-isomer.

The chemical skeleton of rings (A, B, C, D, E) was conserved, as indicated by <sup>1</sup>H-NMR and COSY correlations. The data obtained with 3 and 4 allowed us to determine unambiguously the dehydrodimeric structure of the resveratrol metabolite produced by laccase of *B. cinerea*. This enzyme is a *p*- and *o*-diphenoloxidase<sup>11,12</sup>. Our results suggest that resveratrol undergoes an oxidative dimerization process during its degradation by *B. cinerea* analogous to that of the formation of 2 in grapevines by peroxidases<sup>9,13</sup>, and that the coupling of the two resveratrol units involved the phenolic group situated in the 4-position of the stilbene moiety. Thus the oxidation mechanism of resveratrol by laccase of *B. cinerea* resulted in the dimerization of *p*-hydroxy substituted stilbene units.

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- 14. Incubation of resveratrol (1) in culture filtrates of *B. cinerea*: 12 mg of resveratrol (Sigma, St Louis, MO) in 68 mL of absolute ethanol were added to 720 mL of 15-d-old culture filtrates (pH 5.2) of *B. cinerea* obtained as described in Sbaghi *et al* 6. Resveratrol and its major metabolite (3) were extracted with ethyl acetate (v: v). Organic phases were concentrated under vacuum, at 35°C. The dried extract was then dissolved in MeOH before prepurification by TLC.
- 15. Purification procedure: Compound (3) was pre-purified by preparative TLC using reversed-phase material RP<sub>18</sub> (RP 18F254S, Merck, Darmstadt, Germany) in MeOH / water 7:3 (v: v). Observation of the TLC plates under long wavelength UV-light (366 nm) revealed the presence of two compounds with a blue fluorescence characteristics of the *trans*-stilbenes1. The first compound (Rf = 0.66) was identified as the non-degraded resveratrol, the second compound (Rf = 0.53) corresponding to the resveratrol metabolite (3). Bands corresponding to compound (3) were collected and eluted in ethyl acetate. The *cis* and the *trans* isomers of (3) were then separated by semi-preparative HPLC using an Ultrabase C18 reversed-phase column (5μm, 250x4 mm) with a mobile phase of 40% acetonitrile / 60% water at a flow rate of 4 mL / min. Detection was at 308 nm.
- 16. Resveratrol *trans*-dehydrodimer (3): EI-MS m/z 454.14322 (M+•); Trimethylsilylether: GC-MS = 814 (M)+•; UV λmax MeOH 307.7 nm; <sup>1</sup>H-NMR (500MHz, C<sub>3</sub>D<sub>6</sub>O) δ 4.49 (d, J = 8.0 Hz, H-2C), 5.49 (d, J = 8.0 Hz, H-1C), 6.21 (d, J = 2.0 Hz, H-2B, H-6B), 6.28 (t, J = 2.1 Hz, H-4E), 6.30 (t, J = 2.1 Hz, H-4B), 6.55 (d, J = 2.1 Hz, H-2E, H-6E), 6.87 (d, J = 8.8 Hz, H-3A, H-5A), 6.89 (d, J = 8.4 Hz, H-5D), 6.92 (d, J = 16.4 Hz, H-α), 7.08 (d, J = 16.2 Hz, H-β), 7.26 (d, J = 8.7 Hz, H-2A, H-6A), 7.28 (brs, H-2D), 7.45 (dd, J = 1.5 and 8.3 Hz, H-6D), 8.20 (brs, integration: 5H); <sup>13</sup>C-NMR (125 MHz, C<sub>3</sub>D<sub>6</sub>O) δ 57.15 (C-2C), 93.57 (C-1C), 106.86 (C-2B, C-6B), 101.79 (C-4B), 102.12 (C-4E), 105.15 (C-2E, C-6E), 109.86 (C-5D), 115.62 (C-3A, C-5A), 123.44 (C-2D), 126.7 (C-α), 128.09 (C-2A, C-6A), 128.60 (C-β), 128.14 (C-6D), 131.26, 131.67 and 132.05 (C-1D, C-1A, C-3D), 140.28 (C-1E), 144.73 (C-1B), 157.88 (C-4A), 159.00 (C-3E, C-5E), 159.22 (C-3B, C-5B), 160.13 (C-4D).
- 17. Resveratrol *cis*-dehydrodimer (4): Trimethylsilylether: GC-MS = 814 (M+·); UV  $\lambda$ max MeOH 281 nm; <sup>1</sup>H-NMR (500MHz, C3D6O):  $\delta$  4.43 (d, J = 8.4 Hz, H-2C), 5.38 (d, J = 8.6 Hz, H-1C), 6.14 (d, J = 2.2 Hz, H-2B, H-6B), 6.23 (t, J = 2.1 Hz, H-4E), 6.25 (t, J = 2.2 Hz, H-4B), 6.33 (d, J = 2.0 Hz, H-2E, H-6E), 6.36 (d, J = 12.4 Hz, H $\alpha$ ), 6.50 (d, J = 12.1 Hz, H $\beta$ ), 6.77 (d, J = 8.3 Hz, H-5D), 6.87 (d, J = 8.8 Hz, H-3A, H-5A), 6.96 (brs, H-2D), 7.22 (d, J = 8.8 Hz, H-6D), 7.23 (d, J = 8.8 Hz, H-2A, H-5A).