

Élevage White

YEAST PRODUCTS

Richness, roundness and sensory stabilisation in elevage of white wines.

Oenological Applications

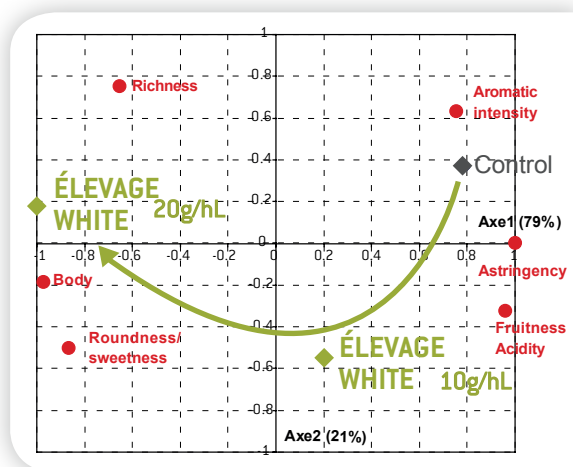
ÉLEVAGE WHITE is a dedicated inactive yeast. Its grain size in micro-flakes fosters a large surface of contact between the wine and useful components of the yeast, while at the same time reducing the product's dustiness. As a genuinely selected lees, ÉLEVAGE WHITE quickly enhances perceptions of roundness and richness in white wines. This proves particularly useful when the quality of fresh lees is insufficient to envisage this type of results, as well as in cases of lees which are sources of contaminations or sulphurous odours. ÉLEVAGE WHITE makes an essential contribution towards long-term stabilisation of taste and aromatic sensations on account of interactions between polysaccharides and wine aromas..

Defining richness and body

ÉLEVAGE range consists in formulations to meet a particular profile in wine covered by the notions of *richness* or *body*.

Richness and roundness in white wine

Whether we are talking of wine professionals or wine consumers, our studies showed that the notion of *richness* in white wine is practically synonymous with that of *roundness*. In our experiments, the action of ÉLEVAGE WHITE is reflected in a rapidly-perceived impression of *richness* and *roundness/sweetness*. There is a noted reduction in acid and drying sensations. At the same time, aromas are integrated and stabilised for superior aromatic longevity. This impact increases during the elevage process in the presence of ÉLEVAGE WHITE.



Sensory analysis results (ACP) on a trial comparing 2 doses of ÉLEVAGE WHITE to one control without addition – Chardonnay – Burgundy – 3 months of elevage on lees (1 stirring every 2 weeks).

Implementation and precautions of use

- Dosage: 10 to 20 g/hL depending on the wine, duration of contact and frequency of re-suspension.

Add to the must/wine, towards the end of alcoholic fermentation. Thoroughly mix ÉLEVAGE WHITE in 10 times its weight of water or wine. Then blend into the wine, mixing by pumping over or stirring.

With frequent re-suspension (once or twice a week), the first sensory results are generally interesting after 8 weeks of contact, but ÉLEVAGE WHITE can also remain in the wine longer to stabilise its aromatic substances.

ÉLEVAGE WHITE is a dedicated inactive yeast naturally containing amino acids, vitamins, as well as mineral and survival factors. ÉLEVAGE WHITE also contributes to the nutritional content available for yeasts, even if it does not replace the normal nutritional programme.

Characteristics

- Composition: inactivated yeasts (*Saccharomyces cerevisiae*): content in organic nitrogen <9.5% of dry matter (nitrogen equivalent).
- Solid preparation containing insolubles.

Packaging and storage

Code EXP74620100 - 1kg bags.

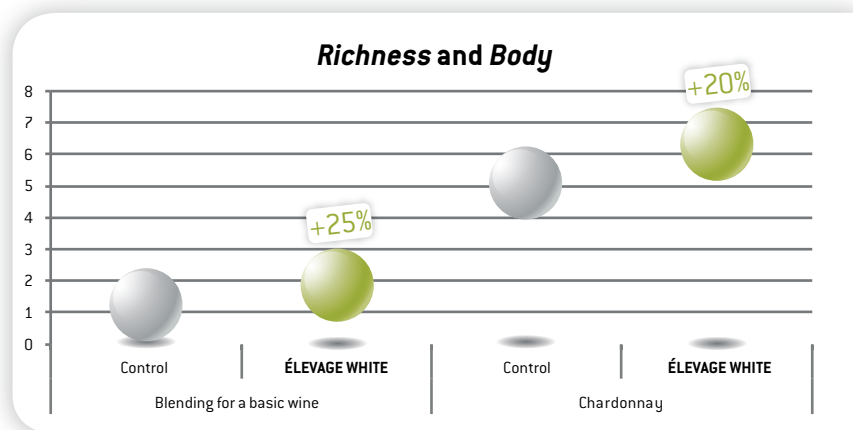
To be stored in a dry, odour-free place, between 5 and 25°C. Once the sachet is open, the product must be used rapidly and cannot be conserved. Once prepared, the formulation must be used within the day.



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Effect of variety and ÉLEVAGE WHITE on richness

Certain varieties and origins foster the sensation of richness in wines more than others. Nevertheless, regardless of the variety under study, ÉLEVAGE WHITE enabled regular and significant increase in richness and body in the white wines obtained.



Mean scores of exemplarity given to different wines during a blind tasting as answer to the question: "Do you think that this wine is a good or poor example for explaining what a rich wine is (or one which has body)?" A poor example scores zero, a good example has the maximum score.