

NOUVEAUTÉS 2024

ZYMAFLORE® EDEN

Saccharomyces cerevisiae yeast selected for its unique fruity, spicy and refreshing organoleptic impact.

The result of mass selection, ZYMAFLORE® EDEN charms with its lush flavours while providing robust fermentation kinetics. This strain brings a profusion of red fruit flavours, complemented by fresh, peppery notes. With its contribution to volume and suppleness on the palate, it lends itself to the production of complex, structured and well-balanced red wines.



OENOFINE® RedY

Preparation based on inactivated yeast and patatin.

OENOFINE® RedY is part of an approach to the early release of red wines soon after fermentation, embodying the innovative Market Ready Wine concept.

OENOFINE® RedY combines inactivated yeasts, selected to reduce bitterness and astringency, with a vegetable protein (patatin), renowned for its exceptional ability to clarify and stabilise wines. An ideal product for producing quality red wines for early release.



NOBILE® SOFT

Made from a selection of oak of different origins, NOBILE® SOFT develops the sweetness of oak, without notes from the toast.

Thanks to its formulation, NOBILE® SOFT brings out the fruity character of wines and helps increase length on the palate.

NOBILE® SOFT is a new, natural and innovative winemaking tool for supple, delicious and complex wines that respect the fruit!



BEVERAGES by LAFFORT® meets the growing demand for "trendy" fermented products, along with the need for biotechnology and related processing products. The development of this range represents a natural evolution in the world of fermented beverages, capitalising on the know-how built up by LAFFORT® in the field of winemaking for over a century.

NEW PRODUCTS OVER THE PAST 3 YEARS

2023



ZYMAFLORE® KLIMA

Saccharomyces cerevisiae yeast to reduce the alcohol content and enhance the freshness of wines.

LACTOENOS® BERRY Direct

Oenococcus oeni strain to enhance the fruit intensity and freshness of wines.

EXTRACLEAR®

Pectolytic enzyme with a high level of secondary activity for the clarification and filterability of wines.

LAFASE® DISTILLATION

Liquid enzyme with low methanol production for pressing and clarifying grapes intended for the production of wines for distillation.

OENOFINE® PINK & OENOFINE® NATURE

A range of **BIO**Sourced fining agents as an alternative to PVPP.

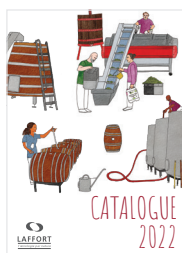
NOBILE® SPIRIT

A range of chips specifically intended for spirits.

STABIMAX®

Gum arabic solution for **colloid stabilisation** of red wines.

2022



ZYMAFLORE® OMEGA^{LT}

Lachancea thermotolerans yeast for **BIO**Acidification of wine.

ZYMAFLORE® XarOm

Saccharomyces cerevisiae yeast for wines of great aromatic power

MANNOSWEET®

100% natural preparation of pure mannoproteins and vegetal polysaccharides specifically selected for **colloid stabilisation** of wines and to add finesse.

FUMARIC^{TRL}

Pure fumaric acid for controlling the growth and activity of the lactic acid bacteria responsible for malolactic fermentation.

2021



ZYMAFLORE® KHIO^{MP}

Metschnikowia pulcherrima for **BIO**Protection during pre-fermentation phases at low temperatures.

ZYMAFLORE® XORIGIN

Saccharomyces cerevisiae yeast for the production of well-balanced white wines, respecting the typical character of grape varieties and terroirs.

VEGEMUST®

Specific combination of vegetable proteins (patatin & pea) for **effective fining** as from the fermentation phases.

NOBILE® DARK ALMOND

Chips resulting from a new high-precision toasting process for **intensely lush, naturally roasted notes**.

NOBISPARK®

Second fermentation under oak, for more complex and more elegant Traditional Method wines.

QUERTANIN® Q2

Stave-grade ellagitannins extracted from the heartwood of American oak intended for ageing.

POWERLEES® LIFE

Formulation based on inactivated yeasts rich in reducing compounds to **conserve and refresh** wines during ageing.



LAFFORT

L'œnologie par nature