



ZYMAFLORE® YEASTS

YEAST EXCELLENCE

Quality of the fermentation and oenological aptitude are two essential properties on which LAFFORT® relies on for the selection of ZYMAFLORE® yeasts.



LAFFORT

l'œnologie par nature

WHITE & ROSÉ WINES



ZYMAFLORE® CX9

- *Breeding* selection – Burgundy.
- Smoothness and mouthfeel.
- Notes of lemon, fresh hazelnut, almond and toast.
- POF(-) character (no vinyl phenol formation): delicate and clean wine profile.
- Chardonnay.



ZYMAFLORE® XORIGIN

- *Breeding* selection.
- Respects the typical character of grape varieties and terroirs.
- Volume and roundness on the palate.
- Low production of SO₂ and volatile acidity.
- POF (-) character [no formation of vinyl phenols]: fine and clean aromatic profile.
- Complex white wines.



ZYMAFLORE® X16

- *Breeding* selection.
- Very high aromatic esters production.
- Suitable for fermentation at low temperatures.
- Excellent fructose utilization.
- POF(-) character (no vinyl phenol formation): delicate and clean wine profile.
- Chardonnay, Viognier, Pinot gris, Ugni Blanc, rosé.



ZYMAFLORE® X5

- *Breeding* selection.
- Very high expression of volatile thiols (4MSP).
- Suitable for fermentation at low temperatures.
- Excellent fructose utilization.
- Chenin, Viognier, Chardonnay, Pinot Gris, Ugni blanc, Rosé.



ZYMAFLORE® DELTA

- *Terroir* selection.
- High expression of volatile thiols, particularly grapefruit notes (3SH).
- Complex white and rosé wines.
- Sauvignon Blanc, Viognier, Riesling, Vermentino, Chenin, Sémillon, Rosé.



ZYMAFLORE® VL3

- *Terroir* selection – Bordeaux.
- High expression of volatile thiols.
- Provides an increase of sweetness sensations (Hsp12 protein).
- Very good mouthfeel contribution.
- Sauvignon Blanc, Colombard.



ZYMAFLORE® VL1

- *Terroir* selection.
- High β -Glucosidase activity favouring the release of floral terpenes.
- POF(-) character (no vinyl phenol formation): delicate and clean wine profile.
- White wines with ageing potential: Chardonnay, Riesling, Gewurztraminer.



ZYMAFLORE® VL2

- *Terroir* selection.
- High polysaccharide production contributing to volume in the wine.
- POF(-) character (no vinyl phenol formation): delicate and clean wine profile.
- Sémillon, Chardonnay, Viognier.



ZYMAFLORE® ST

- *Terroir* selection – Sauternes.
- Resistant to high sugar concentrations.
- Sensitive to SO₂ for easy arrest of fermentation.
- Late harvest and Botrytis wines.

ALL TYPES OF WINE



ZYMAFLORE® XAROM

- *Breeding selection.*
- Production of wines with intense and sustained aromatic profiles.
- Boosts the potential of the grapes.
- Promotes freshness in wines.



ZYMAFLORE® XPURE

- *Breeding selection.*
- Very low production of negative sulphur compounds and compounds binding SO₂.
- Wines of great aromatic purity.
- Reduces the perception of vegetal characters.
- Promotes the expression of dark fruit and aromatic freshness.
- Great smoothness of mouthfeel.



ZYMAFLORE® FX10

- *Breeding selection.*
- High alcohol tolerance and good fructose utilization.
- High polysaccharide production (silky tannins) and release of the protein Hsp12 (sensation of sweetness).
- Preserves varietal specificity and terroir.
- Silky, full-bodied wines, destined for ageing.
- Cabernet Sauvignon, Cabernet Franc, Malbec.



ZYMAFLORE® F15

- *Terroir selection – Bordeaux.*
- Low production of negative sulfur compounds.
- Fruity, full-bodied wines with varietal expression.
- Merlot, Cabernet Sauvignon, Grenache.



ZYMAFLORE® RX60

- *Breeding selection.*
- Strong fruit expression, fresh and spicy.
- High alcohol tolerance.
- Modern and fruity wines, with good mouthfeel.
- Shiraz, Merlot, Tempranillo, Pinot noir.



ZYMAFLORE® RB2

- *Terroir selection – Burgundy.*
- High expression of cherry/kirsch type varietal aromas.
- High alcohol tolerance.
- Favours preservation of colour.
- Pinot noir, Merlot, Gamay.



ZYMAFLORE® F83

- *Terroir selection – Tuscany.*
- High production of red fruit and floral aromas.
- Mediterranean grape varieties.



ZYMAFLORE® RB4

- *Terroir selection – Beaujolais.*
- High production of fermentation aromas and red fruit characters.
- Aromatic and fruity wines (e.g «primeur» style) with roundness and length.



YEASTS APPROVED FOR DIRECT INOCULATION

Several years of qualification, based on discriminating criteria such as cell viability after inoculation or the resumption of cell activity, have made it possible to approve strains from our collection for easier application while preserving their intrinsic characteristics.

The ADI concept forms part of the overall and controlled management of the alcoholic fermentation, to preserve wine quality under all fermentation conditions.

NON-SACCHAROMYCES



ZYMAFLORE® EGIDE^{TDMP}

- *Torulaspora delbrueckii* and *Metschnikowia pulcherrima* strains.
- **BIO**Protection on harvesting equipment, musts and grapes, as part of an SO₂ reduction strategy.
- Restriction of the growth of indigenous flora.
- Compatible with all *Saccharomyces cerevisiae* strains.



ZYMAFLORE® KHIO^{MP}

- *Metschnikowia pulcherrima* strain.
- **BIO**Protection of musts and grapes during pre-fermentation phases at low temperatures.
- Protection of the must against oxidation due to its strong capacity to consume dissolved oxygen.
- Limits the growth of undesirable indigenous flora.
- Compatible with all *Saccharomyces cerevisiae* strains.

★ New in 2022



ZYMAFLORE® OMEGA^{LT}

- *Lachancea thermotolerans* strain.
- **BIO**Acidification of wines by production of L-lactic acid from fermentable sugars.
- Decrease in pH and increase in total acidity.
- Slight reduction in alcohol.

ORGANIC WINES



ZYMAFLORE® ALPHA^{TDN.SACCH}

- *Torulaspora delbrueckii* strain.
- Increased mouthfeel.
- Improved aromatic complexity.
- Compatible with all *Saccharomyces cerevisiae* strains.



ZYMAFLORE® 011 BIO

- Certified "Organically Produced Yeast".
- Certified "Suitable for Organic Wine Production".
- Respects grape varietal character.
- Suitable for restarting spontaneous fermentations (sluggish or stuck).

SPARKLING WINES



ZYMAFLORE® SPARK

- *Terroir* selection.
- Neutral wine yeast.
- Tolerates high alcohol, SO₂ and pressure and difficult conditions.
- Still and sparkling wines.



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