2023

new from LAFFORT®

Finding a replacement for PVPP is a real concern for many winemakers. Through its know-how in the selection of raw materials and production, **LAFFORT®** is able to offer 2 distinct preparations. The synergy between their ingredients means that **OENOFINE® PiNK** and **OENOFINE® NATURE** can replace PVPP in its various applications.

OENOFINE® PiNK is a powerful tool for managing the hue of musts and wines.

OENOFINE® NATURE plays a specific role in the elimination of oxidised and oxidisable phenolic compounds.

Their high concentration of inactivated yeasts means that they can be used to treat sensations of bitterness and to refine the wine.

OENOFINE® PiNK

Preparation based on inactivated yeasts, patatin, activated carbon and sodium bentonite.

OENOFINE® NATURE

Preparation based on inactivated yeasts, vegetable proteins (patatin & pea protein) and calcium bentonite.

EXTRACLEAR®

Formulation of pectolytic enzymes with strong secondary activity, for the clarification of wines and preparation for bottling.

This liquid enzyme preparation has been selected for its strong capacity to clarify even the most difficult wines. **EXTRACLEAR®** accelerates all mechanisms contributing to wine clarification and microbiological stabilisation. It has a very wide spectrum of action due to its strong secondary activity. The hydrolysis of long-chain clogging colloids significantly improves the filterability of wines, thus preserving their organoleptic potential.

LAFASE® DISTILLATION

Formulation of pectolytic enzymes with very low pectin methyl esterase activity (low release of methanol) for pressing grapes intended for distillation base wine.

LAFASE® DISTILLATION optimises press cycles, increasing the yield of high-quality juice by avoiding the crushing and maceration phenomena responsible for the production of higher alcohols and vegetal compounds. This enzymatic preparation accelerates the hydrolysis of soluble pectin in the must, thus improving quality during decanting and flotation.

STABIMAX®

Selection of 100% Acacia Verek gum arabic for the stabilisation of colouring matter in red wines.

Through our expertise in the selection of raw material and the production of gum arabic, we can offer **STABIMAX®**, a pure and filterable gum that preserves the quality of wines and filtration media.

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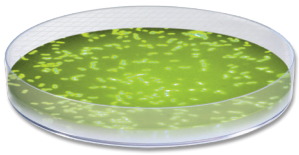
ZYMAFLORE® KLIMA

***Saccharomyces cerevisiae* yeasts selected for its ability to reduce the alcohol content and preserve wine acidity.**

The result of a selection programme assisted by molecular markers, **ZYMAFLORE® KLIMA** can restore the balance of wines from grapes adversely affected by global warming. Due to its low alcohol yield and its ability to preserve acidity, wines fermented using **ZYMAFLORE® KLIMA** are lively and show fresh aromas. This strain is suitable for the production of harmonious red, white and rosé wines, well balanced and with elegant aromas, while respecting varietal flavours and terroirs. Its low production of volatile acidity and SO_2 provides wines in a clean, precise and modern style.



IFV
INSTITUT FRANÇAIS DE LA VIGNE ET DU VIN

LACTOENOS® BERRY *Direct*

A strain of *Oenococcus oeni* selected for its fermentation performance and its ability to enhance fruit intensity and freshness in wines.

The result of a mass selection programme in collaboration with the IFV, **LACTOENOS® BERRY *Direct*** has a particularly slow citric acid degradation metabolism, with significant retention of its initial concentration. **LACTOENOS® BERRY *Direct*** is recommended for the production of fresher wines with more **intense fruit expression.**

NOBILE® SPIRIT RANGE

NOBILE®
L'œnologie du bois

A full range of high-quality chips developed specifically for spirits.

NOBILE® FRUIT SHINE

FRENCH OAK

NOBILE® BOURBON CASK

AMERICAN OAK

NOBILE® OLD RESERVE

AMERICAN OAK