LAFFORT spark®

...BUBBLES BY NATURE

The production of quality sparkling wine follows a sequence of stages that must be optimised to achieve the final desired product. For each stage **LAFFORT®** has gathered under the **LAFFORT® SPAR**K range the products best suited not only to produce **traditional sparkling wines**, but also the products enabling the production of sparkling wines using the **Charmat method**.

For each base wine, a specific strategy

BIOProtection, SO_2 reduction and O_2 consumption.
ZYMAFLORE® EGIDE™ AND ZYMAFLORE® KHIO™

Non-*Saccharomyces* yeasts for BIOProtection of the harvest.

- Allows the medium to be colonised without fermentation activity, to limit predominance of the indigenous flora.
- Particularly suited to the strategy of reduced sulphite additions to musts, as well as the strategy of delayed sulphite additions to red musts.
- Protection of musts during transport in tanker.
- **ZYMAFLORE® KHIO™**: Strong ability to consume oxygen in musts.

Juice clarification

LAFAZYM® CL & LAFAZYM® 600 XL ICE

Purified pectolytic enzymes for quick must settling.

- Quick and complete depectinisation.

Fining & colour of musts

Cuvée / Free run juice

VEGEFINE®

100% patatins - Elimination of phenolic compounds.

POLYMUST® PRESS

Removes the oxidisable and oxidized phenolics.

Taille / Press juice

CHARBON ACTIF PLUS GR

Selected activated carbon to decolourise tinted juice.

Malolactic fermentation strategy

LACTOENOS® B16 STANDARD

***Oenococcus oeni* strain selected for low pH base wines.**

- Very resistant strain particularly adapted to low pH levels found in base wines. Pre-acclimatisation is achieved in the cellar (Step by step protocol. See technical tools).

TECHNICAL TOOLS

- Implementation of MLF starter.
- Implementation of yeast starter for secondary fermentation.
- Preparation of tirage mixture.

Fermentation of base wines: a question of style...

CLASSIC

ZYMAFLORE® SPARK

Strain isolated in Champagne, tested, validated and recommended by the microbiology laboratory of the CIVC technical centre.

ZYMAFLORE® 011 BIO

Strain isolated in Champagne. Selected for its remarkable fermentation performance. (Certified Organic).

ZYMAFLORE® CX9

Expresses notes of lemon zest, toasted almond and fresh hazelnut. Particularly recommended to reinforce the richness of wines in the event of a non-MLF strategy.

AROMATIC AND VARIETAL EXPRESSION

ZYMAFLORE® X5

ZYMAFLORE® VL3

ZYMAFLORE® X16

ZYMAFLORE® VL1

Tartaric stabilisation

MANNOSTAB® LIQUIDE 200

Liquid formulation of a specific mannoprotein (MP40 – Patent No. 2726284), naturally present in wine, with the property of inhibiting crystallisation of potassium bitratrate.

- Inhibits the crystallisation of potassium bitartrate salts.
- Stabilises white, red and rosé sparkling wines; filtered or unfiltered.

With the traditional method, addition is made before bottling to prevent tartrate precipitation during ageing on lees. It is also possible to make an addition on disgorging.

CELSTAB®

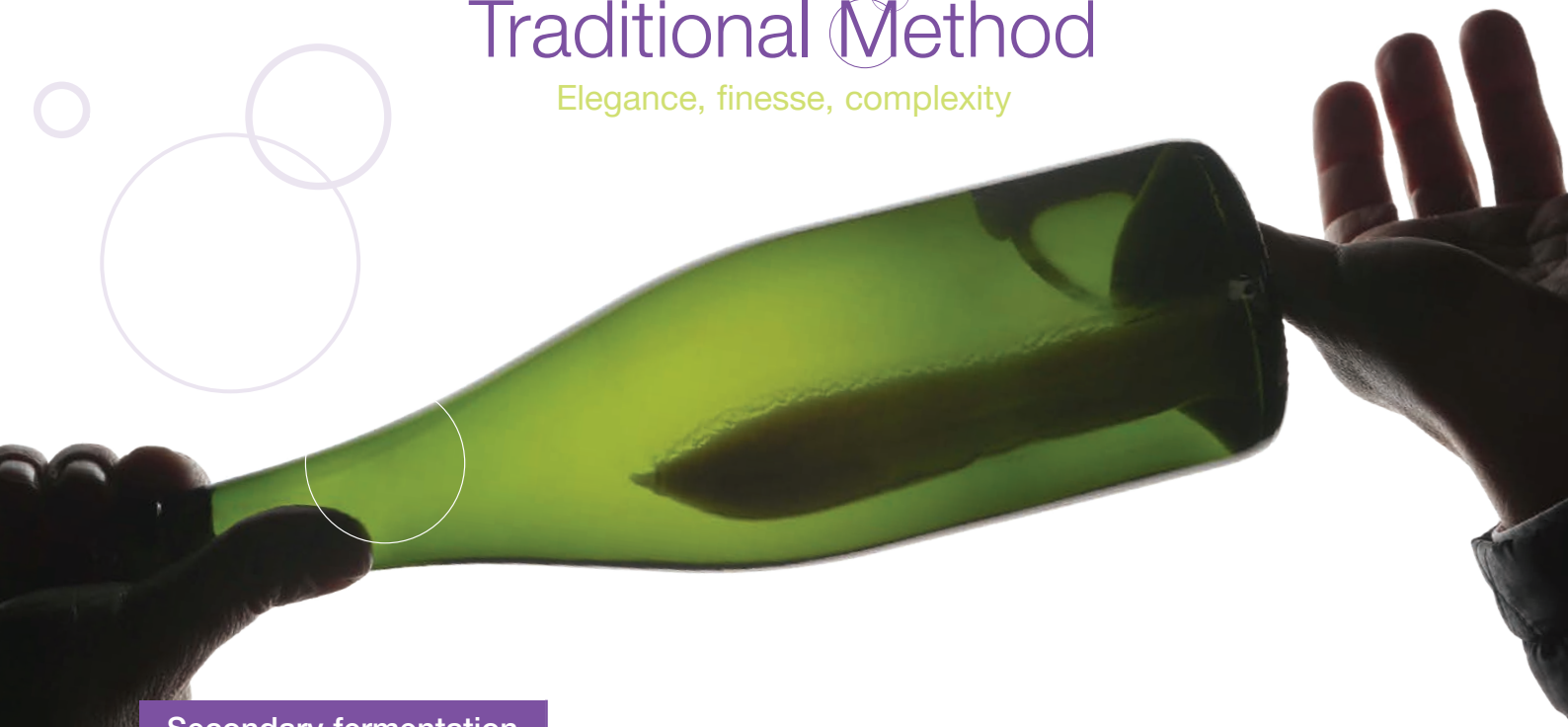
Solution of cellulose gum. CELSTAB® is a highly purified cellulose polymer of vegetal origin, with a low degree of polymerisation and viscosity.

- The liquid (10 % solution) formula makes it easy to incorporate into the base wine.

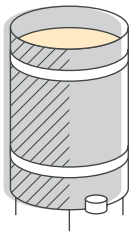
Under traditional method, the addition is made entirely before tirage.

Traditional Method

Elegance, finesse, complexity



Secondary fermentation



SUPERSTART® spark

Yeast rehydration preparation adapted to sparkling wine conditions (Patent FR2736651).

- Combination of survival (lipid) and growth factors to ensure a complete “prise de mousse”..

CLEANspark effect

ZYMAFLORE® spark

Yeast recommended for fine, elegant and full sparkling wines.

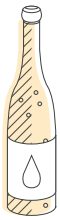
- Develops tertiary aromas for fine, complex and elegant sparkling wines.

Tested and validated by the microbiological laboratory of the CIVC (Comité interprofessionnel du vin de Champagne).

CLEANspark

Riddling adjuvant (bentonite/alginate).

- Quick and complete removal of particles and sediments in bottles after ageing “sur lattes” (on lees).



TANspark

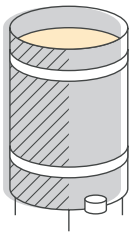
Combination of gallic and ellagic tannins in liquid form.

- Rebalances redox potential of the base wine, reinforces its structure and confers shininess to the finished sparkling wine.

Charmat Method

Freshness, simplicity, sophistication

Secondary fermentation



SUPERSTART® spark

Yeast rehydration nutrient designed to adapt the active dry yeast to sparkling wines conditions (Patent FR2736651).

- Combination of survival (lipid) and growth factors to ensure a complete “prise de mousse”.

ZYMAFLORE® X5

Yeast selected for fresh and aromatic wines

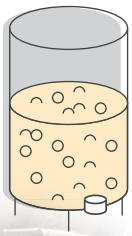
- High production of varietal and secondary aromas (boxwood, grapefruit, exotic fruits).

OR

ZYMAFLORE® X16

Yeast for aromatic and modern sparkling wines.

- High production of secondary aromas (white peach, white flowers, yellow fruits).



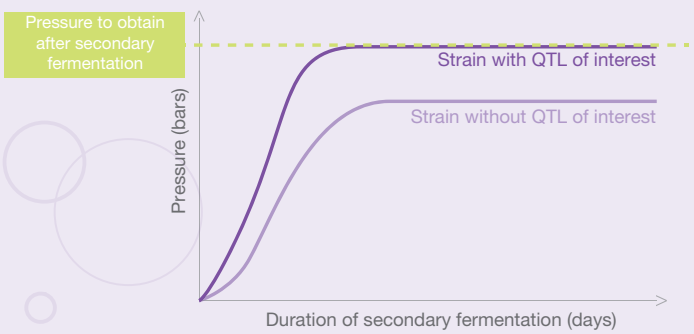
FRESHAROM®

Specific preparation of inactivated yeast with high protective power (5.3%).

- Allows for increased aromatics, as well a better ageing potential in sparkling wines.
- Participates actively to the bubble finesse and foam persistence. Addition at tirage.

Yeasts selected for their ability to achieve secondary fermentation

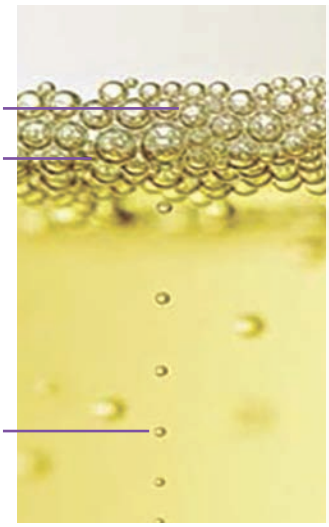
The robustness of certain yeasts to “prise de mousse” used to be based on empirical criteria. However, this is now explained by the presence of several genetical markers (QTL) that determine their resistance to low pH (<2.8) and high pressures (Marti-Raga, 2017).



LAFFORT® takes these genetic criteria into consideration when recommending yeasts suitable for the secondary fermentation.

Quality of bubbles

The quality of the foam is essential for customer satisfaction

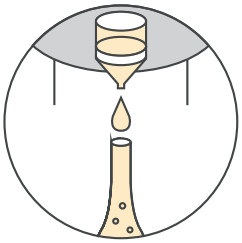


(+)
- Vegetal protein
- Macromolecule from yeast origin; mainly high molecular weight mannoprotein.
(Ferreira et al., 2000 ; Dambrouk et al., 2004)

(−)
- Lipids
- Fatty acids
(Gallart et al., 2002 ; Dusseau et al., 1994)

Find out more: discover our FOCUS **MANNOSPARK®, the aesthetics of effervescence** on our website, **LAFFORT & YOU** section.

At tirage

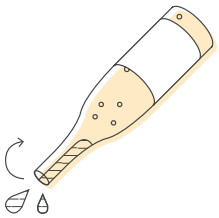


OENOLEES®

Specific preparation of yeast cell wall extract. (Patent EP 1850682).
- Accelerates the development of “on lees” ageing characters.
- Optimises foam finesse and persistence.

MANNOSPARK®

Specific yeast cell wall mannoproteins (Patent 2726284).
- Reinforces tartaric and colloidal stabilisation.
- Restores the foaming properties of wines.
- Refines the size of bubbles to ensure their elegance.
- Promotes persistence of foam at the surface of the glass.
- Allows the formation of a more generous rim of foam, that is more stable over time.



At disgorging

OENOLEES® MP

Specific preparation of yeast cell wall extract (Mannoproteins), rich in sapid peptide content and polysaccharides (Patent EP 1850682).
- Enables to significantly lower the quantity of liqueur.
- Allows the winemaker to delicately balance both acidity and bitterness.
- Actively participates in restitution of the foaming properties of the sparkling wines.

LAFFORT spark®

...LA BULLE PAR NATURE

LAFFORT
l'œnologie par nature

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