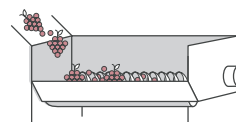


STILL BLANC DE NOIRS

GRAPE RECEIVAL

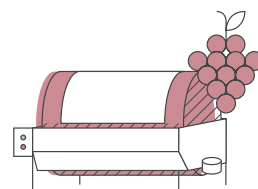
- Healthy grapes with a potential alcohol of between 11.5% vol. and 13% vol. maximum.
- Maximum grape temperature: 12 - 14°C (53 - 58°F). Cool if the temperature is higher, to slow down uncontrolled enzymatic activity.
- **BIO**Protection: ZYMAFLORE™ ÉGIDE^{TDMP} (3 g/hL - 30 ppm).



PRESSING

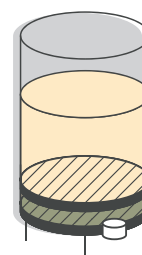


- Separate the juice from the grape trailer and settle / vinify separately or blend with the last press fractions.
- Add LAFASE™ XL PRESS enzyme to the grapes (3 mL/100 kg). Faster release of a larger volume of free-run juice at low pressure (less maceration).
- Sulphite at 2 to 4 g/hL (20 - 40 ppm) depending on the **BIO**Protection route.
- Build up the pressure in successive stages, with a maximum of 3 spins for all cycles.
- Almost all of the juice used to produce blanc de noirs must be extracted at low pressure (this varies according to the harvesting method, the grape variety and the type of press).
- The modified colour intensity (MCI) of the must should be between 1 and 1.5.
- Juices extracted in the second stage of pressing (MCI >1.5) can be used to produce rosé or red wines.



SETTLING

- Possible enzyme addition with LAFAZYM™ CL (1 - 2 g/hL or 10 - 20 ppm) or LAFASE™ XL CLARIF (1 - 2 mL/hL).
- Purge the settling tank and destination tank with inert gas.
- Fining: CHARBON ACTIF LIQUIDE HP (400 - 620 mL/hL) and OENOFINE™ NATURE (30 - 40 g/hL or 300 - 400 ppm).
- Must turbidity between 100 and 150 NTU.
- Filter the solids and reincorporate the juice into the must during AF.



STILL BLANC DE NOIRS

FERMENTATION

- Preparation of the starter: **SUPERSTART™ BLANC ET ROSÉ** (20 g/hL or 200 ppm) and **ZYMAFLORE™ XAROM, X5 or X16 or KLIMA** (20 g/hL or 200 ppm). Add to the tank with a temperature difference of less than 10°C between starter and tank.
- AF temperature between 14 and 17°C (58° - 63°F).
- Adjust the assimilable nitrogen content. Make two additions, on inoculation and when fining with **NUTRISTART™**.
- Acidify the must with 1/3 malic acid and 2/3 tartaric acid, as needed.

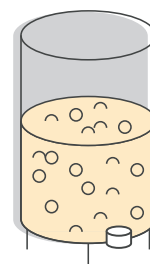
• Fine when the density has dropped 20 degrees: **POLYMUST™ ROSÉ** (40 - 60 g/hL or 400 - 600 ppm). Or **OENOFINE™ PINK** (30 to 50 g/hL (300 - 500 ppm) - contains 20% of oenological charcoal) for Organic & Vegan wine.

• Second nutrient addition with **NUTRISTART™ AROM**.

• When density has dropped 50 degrees: **MICROCOL™ ALPHA** (20 - 40 g/hL or 200 - 400 ppm) to be added 24 hours after preparation.

• Add 0.5 to 1 g/L (500 to 1000 ppm) of **NOBILE® FRESH** or **NOBILE® SOFT** chips during alcoholic fermentation to help rebalance the must. This addition will contribute to improved sweetness, volume, and freshness.

For more options on fining, fine tuning, reducing phenolics or controlling oxidation during fermentation in blanc de noirs, consult your LAFFORT® representative.



Find Out More

Discover our yeast nutrition DMT on our website, in the LAFFORT & YOU section.



END OF AF AND AGEING

- Add sulphite at 5 g/hL, 6 days after the end of the alcoholic fermentation, when racking.
- Add 15 g/hL (150 ppm) **POWERLEES™ LIFE** to protect the wine from oxidation up to filtration. (Up to 40 g/hL - or 400 ppm - if the wine is to be stored for more than two months).
- After blending, perform a protein stability test. If the wine is protein stable, treat with **CELSTAB™** 48 hours before final filtration and bottling. Dose to be determined according to the tartrate instability.

*Refer to the regulations in force in the country of production. Tartrate stabilisation can also be achieved using **POLYTARTRYL™** and **MANNOSTAB™ LIQUIDE 200**.*

This protocol is given for illustrative purposes and should be adapted to the grape variety, cellar equipment, winemaking goals, etc.

Refer to the regulations in force regarding the products and recommended doses.



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