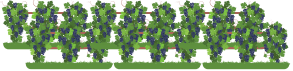
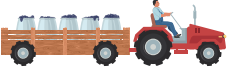
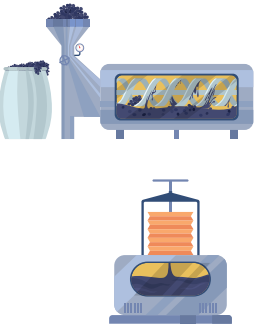




Blanc de Noir

Winemaking	Goal	Our biological options:
<p>Vineyard Management</p> 	<ul style="list-style-type: none"> If the choice of parcel for Blanc de Noir is already selected, and as the grapes will be harvested earlier than usual, maximising aroma potential is achieved with LalVigne Aroma™. 	<ul style="list-style-type: none"> LalVigne Aroma™: Dose per application: 3 kg/ha 1st Application = beginning of veraison 2nd Application = 10 - 14 days after 1st application.
<p>Harvest & Transport</p> 	<ul style="list-style-type: none"> If possible, use varieties with less colour and harvest according to the objective of white wine production (potential alcohol, pH, and acidity). Bioprotection with LEVEL² INITIA™ of the grapes at harvest to avoid the development of undesirable microorganisms, oxidation of phenolic compounds, and reduce the use of SO₂. 	<ul style="list-style-type: none"> Harvest the grapes at the lowest temperature, and also do all the pre-fermentative processes at the lowest temperature (< 14°C). Bioprotection with LEVEL² INITIA™ at 10 g for 100 kg of grapes. The rehydrated yeast is sprayed directly on the grapes.
<p>Fruit reception & grape processing</p> 	<ul style="list-style-type: none"> Fill the press as soon as possible. Use up to 1 bar, without rotating the press during filling to minimise extraction. Discard the last fraction of pressing. Use the free run and pressed juice. Apply the enzyme Lallzyme Cuvée Blanc™ for gentle extraction. Protect the juice from oxidative damage with sulfite and Glutastar™ at the press outlet. If the juice has a lot of color, decolourising charcoal is usually used (10 to 50 g/hL). Static settling at low temperature with Lallzyme C-Max™. If flotation is done, add Lallzyme Process Clar™. Fining agents classically used for flotation can be used. Rack the clean must after settling-flotation. 	<ul style="list-style-type: none"> Lallzyme Cuvée Blanc™: 1.5-2.0 g/100 kg of grapes. Add Glutastar™ (20 g/hL) to avoid early oxidation of the juice. Possibility of adding Bactiless™ (10 g/hL) to prevent the development of microorganisms. Lallzyme C-Max™ (1 g/hL). Lallzyme Process Clar™ (1 - 3 g/hL).

Winemaking	Goal	Our biological options:
<p>Fermentations</p> 	<ul style="list-style-type: none"> Adjust the acidity to reduce risk of pink colour. To reduce green notes and protect the juice during fermentation. Recommended selected wine yeast for alcoholic fermentation. To reveal the aromatic potential of grapes: Adapt your nutrition plan during fermentation according the nutritional status of the juice. 	<ul style="list-style-type: none"> Bioacidficator with LEVEL² LAKTIA™ at 25g/hL for 2-3 days at 18-22°C. Use Punchy™ during the fermentation. For more mouthfeel and volume, LEVEL² BIODIVA™ is a good option before the inoculation of the selected <i>Saccharomyces</i> yeast. Fruity style with esters. LALVIN ICV OKAY™, Affinity™, LALVIN 71B™ (consumes some malic acid during fermentation). Exotic style. LALVIN ICV Opale 2.0™, Sauvvy™. Fresh style (aromas, mouthfeel). LALVIN QA23™, Cross Evolution. If Stimula Chardonnay™ is used, add 40 g/hL at 1/3 of AF for ester biosynthesis. If Stimula Sauvignon™ is used, add 40 g/hL at the beginning of AF for exotic wine profiles.
<p>Post fermentation Management & Ageing</p> 	<ul style="list-style-type: none"> Protect the wine from oxidation. To balance the moutheel (intergrate the acidity, add volume, reduction of bitterness). 	<ul style="list-style-type: none"> Add Pure-Lees Longevity™ at 20 g/hL. Add Noblesse (20 g/hL) and Manno lees Blanc (10 g/hL).