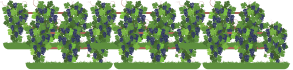

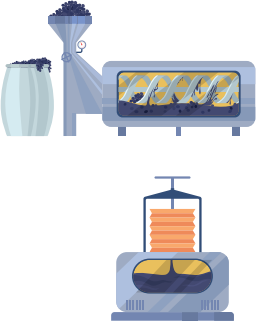




# Blanc de Noir

Winemaking	Goal	Our biological options:
<p><b>Vineyard Management</b></p> 	<ul style="list-style-type: none"> <li>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™.</li> </ul>	<ul style="list-style-type: none"> <li>LalVigne Aroma™: Dose per application: 3 kg/ha 1<sup>st</sup> Application = beginning of veraison 2<sup>nd</sup> Application = 10 - 14 days after 1<sup>st</sup> application.</li> </ul>
<p><b>Harvest &amp; Transport</b></p> 	<ul style="list-style-type: none"> <li>If possible, use varieties with less colour and harvest according to the objective of white wine production (potential alcohol, pH, and acidity).</li> <li>Bioprotection with LEVEL<sup>2</sup> INITIA™ of the grapes at harvest to avoid the development of undesirable microorganisms, oxidation of phenolic compounds, and reduce the use of SO<sub>2</sub>.</li> </ul>	<ul style="list-style-type: none"> <li>Harvest the grapes at the lowest temperature, and also do all the pre-fermentative processes at the lowest temperature (&lt; 14°C).</li> <li>Bioprotection with LEVEL<sup>2</sup> INITIA™ at 10 g for 100 kg of grapes. The rehydrated yeast is sprayed directly on the grapes.</li> </ul>
<p><b>Fruit reception &amp; grape processing</b></p> 	<ul style="list-style-type: none"> <li>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.</li> <li>Protect the juice from oxidative damage with sulfite and Glutastar™ at the press outlet.</li> <li>If the juice has a lot of color, decolourising charcoal is usually used (10 to 50 g/hL).</li> <li>Static settling at low temperature with Lallzyme C-Max™.</li> <li>If flotation is done, add Lallzyme Process Clar™. Fining agents classically used for flotation can be used.</li> <li>Rack the clean must after settling-flotation.</li> </ul>	<ul style="list-style-type: none"> <li>Lallzyme Cuvée Blanc™: 1.5-2.0 g/100 kg of grapes.</li> <li>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.</li> <li>Lallzyme C-Max™ (1 g/hL).</li> <li>Lallzyme Process Clar™ (1 - 3 g/hL).</li> </ul>

Winemaking	Goal	Our biological options:
<p><b>Fermentations</b></p> 	<ul style="list-style-type: none"> <li>Adjust the acidity to reduce risk of pink color.</li> <li>To reduce green notes and protect the juice during fermentation.</li> <li>Recommended selected wine yeast for alcoholic fermentation.</li> <li>To reveal the aromatic potential of grapes: Adapt your nutrition plan during fermentation according the nutritional status of the juice.</li> </ul>	<ul style="list-style-type: none"> <li>Bioacidifacaton with LEVEL<sup>2</sup> LAKTIA™ at 25g/hL for 2-3 days at 18-22°C.</li> <li>Use OptiMUM White™ (20 g/hL) during the fermentation.</li> <li><b>For more mouthfeel and volume</b>, LEVEL<sup>2</sup> BIODIVA™ is a good option before the inoculation of the selected <i>Saccharomyces</i> yeast.</li> <li><b>Fruity style with esters</b>. LALVIN ICV OKAY™, LALVIN Rhône 4600.</li> <li><b>Exotic style</b>. LALVIN ICV Opale 2.0™, Sauvy™.</li> <li><b>Fresh style (aromas, mouthfeel)</b>. LALVIN QA23™, Cross Evolution.</li> <li>If Stimula Chardonnay™ is used, add 40 g/hL at 1/3 of AF for ester biosynthesis.</li> <li>If Stimula Sauvignon™ is used, add 40 g/hL at the beginning of AF for exotic wine profiles.</li> </ul>
<p><b>Post fermentation Management &amp; Ageing</b></p> 	<p>Protect the wine from oxidation.</p> <ul style="list-style-type: none"> <li>To balance the moutheel (intergrate the acidity, add volume, reduction of bitterness).</li> </ul>	<ul style="list-style-type: none"> <li>Add Pure-Lees Longevity™ at 20 g/hL.</li> <li>Add Noblesse (20 g/hL) and Manno lees Blanc (10 g/hL).</li> </ul>