



BÂTONNAGE Plus Élevage

Refining agent for wines to enhance the aromatic intensity



→ TECHNICAL DESCRIPTION

The refinement is a fundamental milestone in the evolution of wine, since it enables the winemaker to highlight the qualities of his product and to increase its stability through time. One of the most researched applications for producing full bodied and harmonious wines, with intense varietal scents, is the "bâtonnage": this long-standing, traditional Burgundian enological practice, consists in leaving the wine in contact with the fermentation lees for several months while re-suspending it periodically through gentle stirring. This procedure slowly brings about the lysis of the yeast's cellular walls, thus releasing mannoproteins and other compounds into the wine, which contribute to its overall taste complexity and physical-chemical stability. However, an extended contact of wine with the lees is not free from hazards, as it could result in undesired organoleptic alterations, such as the appearance of reduced odours or increases in volatile acidity. Furthermore, wine maturation in barriques is a very laborious and consequently expensive practice because of the prolonged capital immobilization it involves.

The modern range of wine maturation and refining agents, named Bâtonnage Plus, makes the cell's noble constituents immediately available in the form of manno-proteins-rich yeast hulls. Furthermore, the research has revealed that the simultaneous and balanced use of mannoproteins, gum arabic and ellagic tannins is more effective than the application of the single elements: it gives increased mellowness and fullness, produces earlier stability and effectively regulates the redox potential during the refinement process.

Bâtonnage Plus Élevage is made out of autolyzed yeast cells that are rich in peptides, mannoproteins and anti-oxidant amino acids. It increases the positive effect of the sur-lie, making wines more viscous and harmonious. Its utilization at the end of the alcoholic fermentation allows to prolong the anti-oxidizing action carried out by SO₂. At the same time, the activity of **Bâtonnage Plus Élevage** prevents the formation of mercaptans and enhances the bouquet of the varietal. In wines treated with **Bâtonnage Plus Élevage**, color appears to be more stable and less subject to browning and pinking.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls.

→ DOSAGE

Approx. 40 g/hL. Possible contraindications: add at least one month before filtration.

→ INSTRUCTIONS FOR USE

Best results are obtained with early additions.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 10 kg.

5 kg net bags.

20 kg net bags.

