



CATALOGUE 2026



LAFFORT
l'œnologie par nature

Dear winemakers,

Climate change is no longer a distant concern. It is already shaping our industry. Its impact on grape quality, and consequently on wine quality, requires winemakers to adapt their vinification practices to continue meeting market expectations.

For 2026, LAFFORT® R&D focused on a key challenge linked to climate change: declining acidity and the associated rise in pH. At the centre of our strategy to address this challenge is the practice of bioacidification supported by the products ZYMAFLORE™ KLIMA and ZYMAFLORE™ OMEGA. BIOAcidification forms part of our broader strategy for dealing with higher pH musts, which includes a range of precise oenological tools for BIOProtection, BIOControl, calcium tartrate stabilisation and red wine colour stabilisation. In this catalogue, you will find these practical solutions to help ensure the quality of your wines.

For our 2026 campaign, we have also developed several new products: NUTRISTART™ THIOLS, a complex nutrient supporting the development and preservation of varietal thiol aromas; FLORACONTROL™, which ensures the microbiological stability of musts and wines; FENOSORB™, a decontaminating carbon; and OAK PROTECT™ By EXCELL, a formulation of condensed tannins designed to protect wooden wine vats.


Building on last year's success, we are continuing to roll out the "Market Re(a)dy Wine" concept. The combined use of OENOFINE™ REDY and LAFASE™ XL REDY during fermentation helps produce fruity, modern red wines that are perfectly suited to early market release.

Finally, because wine quality begins in the vineyard, ALMAVITIS, the LAFFORT® Group brand dedicated to viticulture, complements our oenological expertise by providing natural solutions to combat water stress and optimise plant metabolism.

We thank you for the trust you place in LAFFORT®, our teams and our partners, and we wish you every success for the 2026 vintage.

Philippe GUILLOMET

Managing Director



DEALING WITH HIGH PH MUSTS AND WINES

HIGH TEMPERATURE

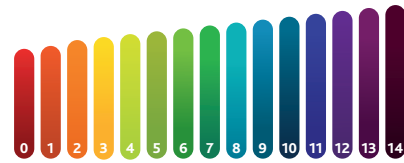


IMPACT ON THE GRAPES



Decrease in malic acid content and accumulation of potassium

INCREASE IN pH > 3.7



CHALLENGES

MICROBIOLOGICAL STABILITY

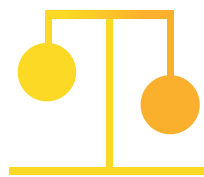
High pH
→ Low molecular SO₂ content



Highly sensitive to microbial spoilage

SENSORY QUALITY

High pH and low acidity
→ Loss of freshness and balance



CALCIUM STABILITY

High pH
→ Increase in the availability of tartrate ions
→ Risk of calcium tartrate precipitation



COLOUR STABILITY

pH > 3.7
→ Increase in the colourless anthocyanin form
→ Reduction in colour intensity



LAFFORT® SOLUTIONS

BIOPROTECTION & BIOCONTROL



ZYMAFLORE™ ÉGIDE^{TDMP}
& **ZYMAFLORE™ KHIO^{MP}**
(non-Saccharomyces yeasts)

Effective protection even at high pH

FLORACONTROL™
(chitosan & inactivated yeast)

Reduces the overall microbial load of wines and inhibits lactic acid bacteria

BIOACIDIFICATION



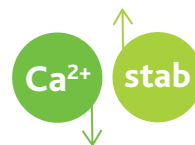
ZYMAFLORE™ OMEGA^{LT}
(*L. thermotolerans*)
& **ZYMAFLORE™ KLIMA**
(acidifying *S. cerevisiae*)

Production of lactic and malic acids, respectively

Restores freshness and balance to the wine

Acts on pH

CALCIUM REMOVAL



CA²⁺STAB™
(racemic tartaric acid)
CAFINISH™
(micronised calcium tartrate)

Reduces calcium concentration

Lowers the risk of calcium tartrate instability

EARLY COLOUR STABILISATION



TANIN VR SUPRA™
& **TANIN VR COLOR™**

Promote the formation of stable colour pigments

Preserve grape tannins from precipitation

Proactive management with LAFFORT® solutions ensures quality and stability at high pH.

NEW IN 2026

LAFFORT®

NUTRISTART™ THIOLS



Complex nutrient combining organic and mineral nitrogen, vitamins, minerals, and survival factors

The formulation is enriched with yeast derivatives, rich in reducing compounds (such as glutathione), ensuring optimal protection of varietal aromas produced during alcoholic fermentation.

The innovative formulation of NUTRISTART™ THIOLS makes it the ideal nutrient for revealing the wine's varietal profile and protecting thiols from oxidation.

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OAK PROTECT® By EXCELL

An alternative to sulfur wicks for the protection of wooden containers. Patent pending (FR 2601972).

Its formulation, based on oenological tannins, creates a surface protection that makes the wood more hydrophobic and limits microbial development.

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FENOSORB™

Mesoporous powdered carbon

Specifically designed to effectively decontaminate musts while limiting colour loss.

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NOBILE® STAVES 18 mm

Transition from 12 mm to 18 mm staves

As part of the evolution of the oenological staves range, the STAVES ELITE and STAVES DULCE profiles are now exclusively available in 18 mm.

The "Soft Oak" process, an innovative pre-heating program developed in our workshops, improves the toasting and overall profile of the 18-staves range. It provides a softer tannin contribution and enhances mid-palate volume and breadth.

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FLORACONTROL™

Formulation based on chitosan and inactivated yeasts for microbial management of wines

- Reduces microbial load throughout the ageing of different types of wines.
- Inhibits unwanted malolactic fermentations (base wines, whites, rosés).

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ZYMAFLORE™ NON-SACCHAROMYCES

BIOPROTECTION

The pH strongly influences the antimicrobial activity of sulfur dioxide (SO₂), with the active component decreasing markedly as pH increases. BIOProtection ensures the protection of the must by providing antimicrobial and antioxidant activity independent of pH.

LAFFORT® offers two BIOProtection tools, along with solutions to facilitate their application.



ZYMAFLORE™ ÉGIDE™ DMP

DIRECT INOCULATION

MUST GRAPES EQUIPMENT

Formulation of *Torulaspora delbrueckii* and *Metschnikowia pulcherrima* with a broad spectrum of action for the BIOProtection of grapes, musts, and equipment

- Colonises the medium without fermentative activity at recommended dosages
- Limits indigenous flora
- Facilitates the implantation of *Saccharomyces cerevisiae* for alcoholic fermentation (AF)



ZYMAFLORE™ KHIO™ MP



DIRECT INOCULATION

MUST

Metschnikowia pulcherrima with a high capacity to consume dissolved oxygen while limiting the development of undesirable indigenous flora

- BIOProtection of musts (whites and rosés) and grapes during extended pre-fermentative phases (e.g. stabulation)
- Maintains activity at very low temperatures (-0°C / 32°F)
- Protection against oxidation through the consumption of dissolved oxygen

SPECIFICATIONS OF LAFFORT® NON-SACCHAROMYCES STRAINS

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
BIOPROTECTION DURING PRE-FERMENTATIVE PHASES			
ÉGIDE™ DMP 	<i>Torulaspora delbrueckii</i> and <i>Metschnikowia pulcherrima</i> BIOProtection of grapes, musts, and equipment, within a strategy to decrease SO ₂	3 - 5 g/hL 30 - 50 ppm	500 g
KHIO™ MP 	<i>Metschnikowia pulcherrima</i> BIOProtection of musts (white and rosé) and grapes during extended pre-fermentative phases at very low temperature (0°C/32°F)	3 - 5 g/hL 30 - 50 ppm	500 g
CO-FERMENTATION WITH SACCHAROMYCES CEREVISIAE			
OMEGA™ LT	<i>Lachancea thermotolerans</i> BIOAcidification of wines: production of lactic acid from sugars	20 g/hL 200 ppm	500 g
ALPHA™ D	<i>Torulaspora delbrueckii</i> Aromatic complexity and palate volume	30 - 40 g/hL 300 - 400 ppm	500 g



Find Out More

Visit our "ZYMAFLORE™ Yeasts" section on our website.



FEATURED PRODUCT

BIOACIDIFICATION



ZYMAFLORE™ KLIMA

Saccharomyces cerevisiae for the production of harmonious and well-balanced red, white, and rosé wines

Developed through a molecular marker-assisted selection program, ZYMAFLORE™ KLIMA enhances wine acidity by producing or preserving malic acid during alcoholic fermentation. Wines fermented with this strain exhibit lower alcohol levels, along with remarkable freshness and aromatic lift.

- Preservation or production of malic acid during AF, leading to higher lactic acid after malolactic fermentation (MLF)
- Decrease in pH and increase in titratable acidity (TA), with lower volatile acidity (VA)
- Reduction in alcohol content of up to 0.5% vol
- Elegant, fruity and floral aromas, contributing to a fresh and structured profile

ZYMAFLORE™	CLASSIC STRAIN		BIOACIDIFICATION	
	FX10	KLIMA	OMEGA + KLIMA Co-inoculation	OMEGA + KLIMA Sequential inoculation (48h)
ALCOHOL (% VOL)	13.7	13.4	13.3	13.0
pH	4.0	3.9	3.8	3.4
TA (g/L)	4.4	5.8	6.4	11.5
LACTIC ACID (g/L)	1.5	1.8	2.8	8.1
MALIC ACID (g/L)	nd	nd	nd	1.7
ACETIC ACID (g/L)	0.60	0.52	0.39	0.27

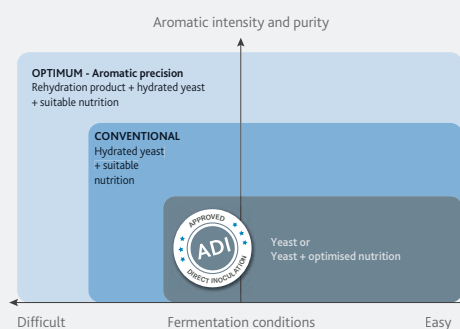
Analytical results of red wines fermented with different ZYMAFLORE™ yeast strains, including two treatments inoculated with pure *Saccharomyces cerevisiae* strains (FX10 and KLIMA) and two treatments combining KLIMA with *Lachancea thermotolerans* ZYMAFLORE™ OMEGA^{LT} (simultaneous inoculation or sequential inoculation at 48 hours; Syrah 2025, South of France)



Did you know

ZYMAFLORE™ KLIMA joins our selection of strains suitable for direct inoculation (ADI).

Several years of qualification, based on discriminating criteria related to cell viability and activity, have enabled validation of the use of certain strains in our range for simplified application while preserving their intrinsic characteristics. Inoculation without rehydration places additional stress on yeast, and only a limited number of strains respond favourably. ZYMAFLORE™ KLIMA now joins the list of strains RX60, X5, BO213, and F33 that can also be used without rehydration.





ZYMAFLORE™

SACCHAROMYCES CEREVISIAE

The recommended dosage for all yeast strains is 20 - 30 g/hL (200 - 300 ppm). All yeasts are available in 500 g packaging.

*Selected yeasts are also available in 10 kg packaging.

ALL WINES

Yeast	Description / Application	Alcohol tolerance* (% vol)	Nitrogen demand	Optimal fermentation temperature	Fermentation kinetics
011 BIO 	Certified organic yeast, suitable for restarting fermentations	16	Low	14 - 26°C 57 - 78°F	Rapid
BO213* 	Restarting fermentation and aromatic purity Fructophilic yeast	18	Low	10 - 32°C 50 - 90°F	Rapid
KLIMA*	BIO Acidification of wines: preservation or production of malic acid from sugars	16	High	14 - 30°C 57 - 86°F	Regular
XAROM*	High aromatic intensity Preservation of malic acid	15.5	High	14 - 30°C 57 - 86°F	Regular

RED

Yeast	Description / Application	Alcohol tolerance* (% vol)	Nitrogen demand	Optimal fermentation temperature	Fermentation kinetics
CEREVISIAE	Respect for grape varieties (Montrachet strain – 522 Davis)	13.5	Low	20 - 30°C 68 - 86°F	Rapid
EDEN	Fruity, spicy, and expressive profile	15	High	20 - 30°C 68 - 86°F	Regular
F15*	Selected from the great red wine terroirs of Bordeaux Produces fruity, structured, and harmonious wines that respect varietal typicity	16	Medium	20 - 32°C 68 - 90°F	Rapid
F33* 	Very low production of volatile acidity High alcohol tolerance Elegant red wines due to high polysaccharide release	16	Low	13 - 30°C 55 - 86°F	Regular
F83	Strain isolated in Tuscany High production of red fruit and floral aromas	16.5	Medium	20 - 30°C 68 - 86°F	Regular
FX10*	High alcohol tolerance Fructophilic yeast Respects varietal and terroir expression	16	Low	20 - 35°C 68 - 95°F	Regular
RB2	Strain selected in Burgundy Intense expression of varietal cherry-type aromas	15	Low	20 - 32°C 68 - 90°F	Regular
RB4	Strain selected in Beaujolais Produces aromatic " primeur "-style wines for early release	15	Low	20 - 30°C 68 - 86°F	Rapid
RX60* 	High production of fermentation aromas Fruity and spicy wines with a well-balanced palate	16.5	High	20 - 30°C 68 - 86°F	Regular
XPURE*	Very low production of negative sulfur compounds Promotes the expression of black fruit notes and suppleness on the palate	16	Medium	20 - 30°C 68 - 86°F	Regular

* Yeast alcohol tolerance depends on nutrition, temperature, etc. It is recommended to use **SUPERSTART™ ROUGE** (for red wines) or **SUPERSTART™ BLANC & ROSÉ**, and a higher yeast dosage for wines with high alcohol potential.

ZYMAFLORE™

SACCHAROMYCES CEREVISIAE

The recommended dosage for all yeast strains is 20 - 30 g/hL (200 - 300 ppm). All yeasts are available in 500 g packaging.

*Selected yeasts are also available in 10 kg packaging.

WHITE & ROSÉ

Yeast	Description / Application	Alcohol tolerance* (% vol)	Nitrogen demand	Optimal fermentation temperature	Fermentation kinetics
CGN24	Aromatic still and sparkling wines (Prosecco style) Enhances fruity fermentation aromas of green apple and fresh pear	13	Low	14 - 22°C 57 - 72°F	Regular
CX9*	Notes of lemon, brioche, fresh hazelnut, and almond Balance between smoothness, tension, and palate volume	16	Low	14 - 22°C 57 - 72°F	Regular
DELTA	Strong expression of citrus and tropical fruit notes (3SH and 3SHA)	14.5	High	14 - 22°C 57 - 72°F	Regular
F5	Base wines intended for distillation validated by the BNIC (Bureau National Interprofessionnel du Cognac)	15	Medium	13 - 25°C 55 - 77°F	Regular
RMS2*	Difficult conditions Low production of negative sulfur compounds	17	Low	10 - 30°C 50 - 86°F	Rapid
ROSÉ*	High ester production Technological rosé wines	15	Medium	13 - 18°C 55 - 64°F	Regular
SPARK*	Champagne strain Tested and approved by the microbiology laboratory of the technical department of the CIVC (Comité Interprofessionnel du Vin de Champagne)	17	Low	10 - 32°C 50 - 90°F	Rapid
ST	Produces low levels of SO ₂ -binding compounds Suitable for sweet wines and wines made from <i>Botrytis</i> -affected grapes	15	High	14 - 20°C 57 - 68°F	Regular
VL1*	Strain selected in Burgundy High β-glucosidase enzymatic activity	14.5	High	16 - 20°C 60 - 68°F	Regular
VL2*	Strain selected in Burgundy High polysaccharide production	15.5	Medium	14 - 20°C 57 - 68°F	Regular
VL3*	From great white wine terroirs of Bordeaux Strong expression of varietal thiols	14.5	High	15 - 21°C 59 - 70°F	Regular
X16*	Very high production of fermentation aromas (white peach, white flowers, yellow fruits) Excellent fermentation robustness at low temperature	16.5	Medium	12 - 18°C 54 - 64°F	Rapid
X5*	 Strong expression of varietal thiols (exotic fruits, boxwood) and fruity esters Excellent fermentation robustness under highly limiting conditions	16	High	13 - 20°C 55 - 68°F	Rapid
XORIGIN	Respects varietal and terroir typicity	15.5	Low	14 - 22°C 57 - 72°F	Rapid

* Yeast alcohol tolerance depends on nutrition, temperature, etc. It is recommended to use SUPERSTART™ ROUGE (for red wines) or SUPERSTART™ BLANC & ROSÉ, and a higher yeast dosage for wines with high alcohol potential.



Decision-making tool

Discover our "AF restart" decision-making tool on our website, under the "LAFFORT & YOU" section.



LACTOENOS™ RANGE

TECHNICAL ITINERARY & PREPARATION OF LACTOENOS™ BACTERIA

Selecting malolactic bacteria demands considerable knowledge and skill to satisfy winemakers' oenological needs. Consequently, the LACTOENOS™ bacteria range is the outcome of a rigorous selection process conducted over several years.

WITHOUT REACTIVATION		PRIOR REACTIVATION	
All types of wine		Sparkling - low pH	Difficult conditions Curative MLF
STARTER			
<i>B7 Direct</i> <i>BERRY Direct</i>	450 <i>PreAc</i>	B16 STANDARD	<i>B7 Direct</i>
DIRECT SPRINKLING IN THE TANK	ACCLIMATISATION Sequential inoculation: 12 hours Early co-inoculation: 30 minutes	REACTIVATION IN MUST OR WINE <i>(depending on the malic acid concentration)</i> PREPARATION OF A STARTER 5 to 10 days Correction of pH	REACTIVATION IN WINE Minimum 24 hours <i>(depending on the malic acid concentration)</i> PREPARATION OF A STARTER 5 to 10 days


SPECIFIC STRAIN CHARACTERISTICS

		Red ●	White ●	Rosé ●	B7	BERRY	450	B16
INOCULATION METHOD					<i>Direct</i>		<i>PreAc</i>	STARTER
SENSORY PROFILE		Aromatic complexity		Fruit freshness	Neutral, respect for fruity character		Neutral	
WINE TYPE		●●●		●●●	●●●		Sparkling low pH	
PHYSICO-CHEMICAL PARAMETERS*	ALCOHOL (% Vol)	≤ 16		≤ 16	≤ 17		≤ 14	
	pH	≥ 3.2		≥ 3.2	≥ 3.3		≥ 2.9	
	TOTAL SO ₂ (mg/L)	≤ 60						
	TEMPERATURE	≥ 16°C (≥ 61°F)						
TIME OF INOCULATION	CO-INOCULATION**	✓						
	SEQUENTIAL	✓						

* Physico-chemical parameters act synergistically and can inhibit bacterial growth and activity at lower levels than when considered individually.

** During the first few days of AF, the pH may drop by up to 0.2 units. Take this parameter into account when choosing the strain. Do not hesitate to contact your LAFFORT® representative to check the time of inoculation and quantity to add.

LACTOENOS™ RANGE

PRODUCT	DESCRIPTION / APPLICATION	PACK SIZE / DOSAGE
BERRY Direct 	Very slow citric acid degradation metabolism Preserves acidity Very low production of diacetyl and volatile acidity Fresh and fruity sensory profile: increased production of branched esters	2.5 hL 25 hL 250 hL
B7 Direct	Slow citric acid degradation metabolism Robust strain , suited to difficult conditions and corrective MLF	2.5 hL 25 hL 250 hL
B16 Standard	Particularly suited to the production of sparkling wines and wines with low pH Requires acclimatisation to wine conditions before addition	50 hL 250 hL
450 PreAc	Strain to be acclimatised using the ENERGIZER™ preparation	50 hL 250 hL

NUTRIENT FOR BACTERIA

MALOBOOST™	Helps initiate and complete MLF more quickly Supports restarting sluggish or stuck MLF	1 kg 20 - 30 g/hL (200 - 300 ppm) to facilitate and accelerate MLF 30 - 40 g/hL (300 - 400 ppm) for sluggish or stuck MLF
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Did you know ?

Benefits of co-inoculation with LACTOENOS™ BERRY Direct:

- Traditionally carried out after AF, MLF is increasingly performed by co-inoculation (24 - 48 hours after inoculation with *S. cerevisiae*).
- LACTOENOS™ BERRY Direct is particularly effective for co-inoculation in red wines, with AF and MLF finishing almost simultaneously.
- This approach allows faster stabilisation, reduces the risk of microbial deviations, and offers economic benefits through quicker MLF completion.



Find Out More

Consult our protocols for "Reactivation of LACTOENOS™ B16 STANDARD - Sparkling wines" and "Restarting malolactic fermentation (MLF)" in the "LAFFORT & YOU" section of our website.



Visit our "LACTOENOS™ Bacteria" section on our website.



FEATURED PRODUCT

NUTRISTART™ THIOLS

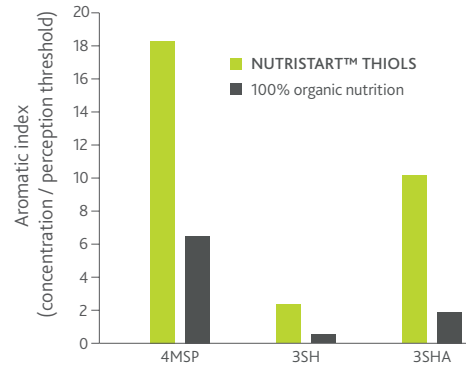
The evolution of aromatic nutrition

NEW



NUTRISTART™ THIOLS is a complex nutrient providing organic and mineral nitrogen, vitamins, minerals, and survival factors. Its formulation is enriched with yeast derivatives rich in reducing compounds (such as glutathione), ensuring optimal protection of varietal aromas produced during alcoholic fermentation.

The innovative formulation of NUTRISTART™ THIOLS makes it the ideal nutrient for enhancing the varietal profile of the wine and protecting varietal thiols from oxidation.

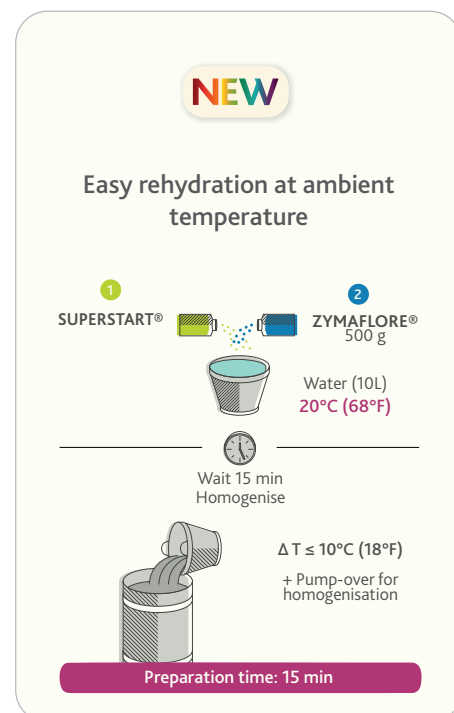
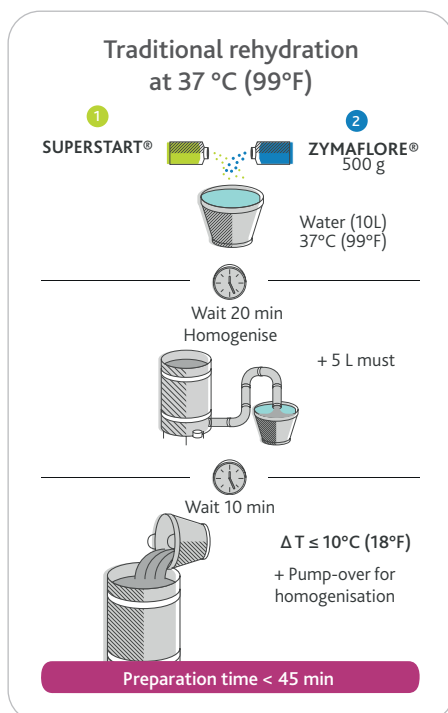


Comparison of NUTRISTART™ THIOLS vs 100% organic nutrition

Measurements taken 4 months after the end of AF. Sauvignon Blanc must fermented with ZYMAFLORE™ KLIMA.

SUPERSTART™ & YEAST REHYDRATION AT AMBIENT TEMPERATURE: NEW RECOMMENDATION!

Since 2023, LAFFORT® R&D has carried out extensive trials to validate the use of SUPERSTART™ products at 20°C (68°F) for yeast rehydration. Based on these results, we now recommend using SUPERSTART™ for all strains at 20°C (68°F), with a rehydration time of just 15 minutes.



YEAST NUTRITION

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
REHYDRATION PRODUCTS			
SUPERSTART™	Yeast autolysates and inactivated yeasts, rich in long-chain fatty acids and sterols Ensures yeast viability and vitality	20 - 30 g/hL 200 - 300 ppm	10 kg
SUPERSTART™ BLANC & ROSÉ	Yeast autolysates and inactivated yeasts, rich in long-chain fatty acids, sterols, vitamins, and minerals Ensures yeast viability and vitality Optimises aromatic potential, particularly varietal thiols	20 - 30 g/hL 200 - 300 ppm	1 kg 5 kg
SUPERSTART™ ROUGE	Yeast autolysates and inactivated yeasts, particularly rich in long-chain fatty acids and sterols (high ergosterol content) Improves yeast cell longevity under stressful conditions and increases tolerance to high temperatures and alcohol	20 - 30 g/hL 200 - 300 ppm	1 kg 5 kg
SUPERSTART™ SPARK	Yeast autolysates and inactivated yeasts, rich in vitamins, minerals, long-chain fatty acids, and sterols (particularly ergosterols) Suited to the challenging conditions of sparkling wine fermentations	20 - 30 g/hL 200 - 300 ppm	1 kg

NUTRIENTS

 NUTRISTART™ THIOLS	Organic and mineral nitrogen, vitamins, minerals, and survival factors Specially formulated to enhance the varietal profile of the wine and protect varietal thiols from oxidation (contains a specific fraction of inactivated yeasts rich in reducing compounds, including glutathione)	20 - 60 g/hL 200 - 600 ppm	1 kg 10 kg
NUTRISTART™ AROM	Organic and mineral nitrogen, vitamins, minerals, and survival factors Its formulation mirrors the natural balance of YAN in grapes , making it an ideal supplement to enhance the overall aromatic complexity of wines .	20 - 60 g/hL 200 - 600 ppm	1 kg 5 kg
NUTRISTART™ ORG	Organic nutrient, 100% yeast-derived , rich in amino acids, vitamins (particularly pantothenic acid), minerals, and trace elements Regular and complete AF More aromatic wines Limits the formation of undesirable compounds	30 - 60 g/hL 300 - 600 ppm	1 kg 5 kg 20 kg
NUTRIFLOW™	Liquid 100% organic nutrient , based on yeast autolysates; rich in amino acids, vitamins, minerals, and trace elements Promotes cell multiplication	100 - 300 mL/hL	20 L 300 L 1000 L
NUTRISTART™	Organic and mineral nitrogen, vitamins, minerals, and survival factors (sterols, long-chain fatty acids)	20 - 60 g/hL 200 - 600 ppm	1 kg 5 kg 20 kg
THIAZOTE™	Mineral nutrient: ammonium sulfate and thiamine hydrochloride (vitamin B1) Promotes yeast cell multiplication and viability	10 - 50 g/hL 100 - 500 ppm	1 kg 5 kg 25 kg
THIAZOTE™ PH	Mineral nutrient: diammonium phosphate and thiamine hydrochloride (vitamin B1) Promotes yeast cell multiplication and viability	10 - 50 g/hL 100 - 500 ppm	1 kg 5 kg 25 kg



Decision-making tool

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




YEAST NUTRITION

ASSIMILABLE NITROGEN CONTRIBUTION BY NUTRIENT

PRODUCT	EQUIVALENCE		BALANCE AND COMPOSITION		
	YAN CONTRIBUTION FROM 10 g/hL (100 ppm)	ORGANIC AVAILABLE NITROGEN	MINERAL AVAILABLE NITROGEN	VITAMINS AND MINERALS	NUTRITIONAL BALANCE
NUTRISTART™ ORG	10.5 mg/L	••••		••••	•••
NUTRISTART™ THIOLS	12 mg/L	••	••	••	•••
NUTRISTART™ AROM	14 mg/L	•••	•	•••	••••
NUTRISTART™	15 mg/L	•	•••	••	••
THIAZOTE™ THIAZOTE™ PH	21 mg/L		••••	••	•
SUPERSTART™ RANGE	Yeast rehydration products provide only a minute dose of assimilable nitrogen. They cannot be considered as nutrients.				

SUPPORT AND DETOXIFICATION

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
BI-ACTIV™	Combination of survival factors and support elements: yeast hulls, inactivated yeasts, and inert support materials (cellulose) For sluggish or stuck fermentations	30 - 60 g/hL 300 - 600 ppm	1 kg
OENOCCELL™	Highly purified yeast hulls Stimulates and activates alcoholic fermentation	20 - 40 g/hL 200 - 400 ppm	1 kg
OENOCCELL™ BIO 	Yeast hulls certified organic according to the organic production methods of Regulation (EU) 2018/848 and compliant with US (NOP) regulations for organic production Stimulates and activates alcoholic fermentation	20 - 40 g/hL 200 - 400 ppm	1 kg
TURBICEL™	Highly purified microcrystalline cellulose for over-clarified musts 10 g/hL (100 ppm) increases must turbidity by approximately 20 NTU.	20 - 50 g/hL 200 - 500 ppm	5 kg



Learn more

Visit our "Nutrients" section on our website.



FEATURED PRODUCT



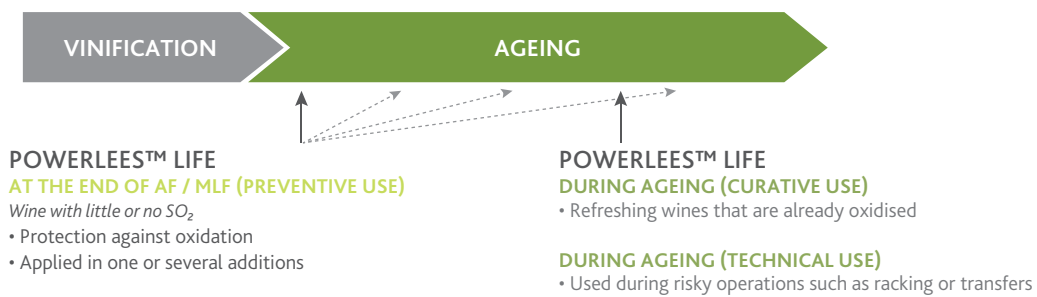
POWERLEES™ LIFE

An R&D program investigating alternatives to SO₂ for wine protection during ageing has led to the validation of POWERLEES™ LIFE, a formulation based entirely on yeast derivatives rich in reducing compounds, including reduced glutathione.

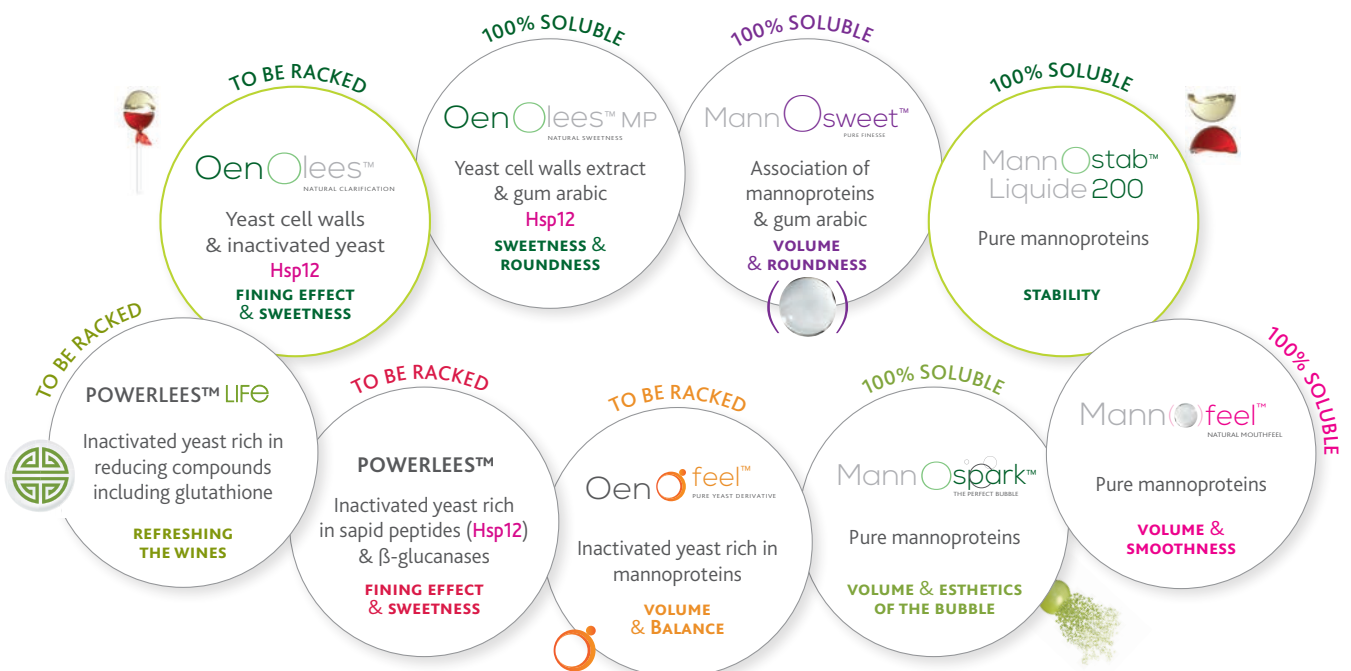
Thanks to its unique composition, POWERLEES™ LIFE:

- Preserves wines during ageing, with or without added sulfites.
- Protects wines against premature oxidation.
- Slows oxygen consumption.
- Revives the aromatic potential of already oxidised wines.
- Prevents premature ageing of wines.

POWERLEES™ LIFE can be used flexibly during ageing, with application adapted to the specific context:



LAFFORT® YEAST DERIVATIVES & MANNOPROTEINS



YEAST DERIVATIVES

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
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PROTECTION AGAINST OXIDATION

FRESHAROM™	Inactivated yeasts rich in reducing compounds to effectively protect the aromatic potential of white and rosé wines during alcoholic fermentation	20 - 30 g/hL 200 - 300 ppm	1 kg 5 kg
POWERLEES™ LIFE	Inactivated yeasts rich in reducing compounds, including reduced glutathione Preserves and refreshes wines during ageing	10 - 40 g/hL 100 - 400 ppm	1 kg 5 kg

REFINING PRODUCTS

MANNOFEEL™	Specific mannoproteins Provides colloidal and tartrate stability in wines Contributes to smoothness and palate volume	25 - 150 mL/hL	1 L 10 L
MANNOSPARK™	Specific mannoproteins Provides colloidal and tartrate stability in wines Promotes fine bubbles , collar persistence , and foam stability in sparkling wines	20 - 200 mL/hL	1 L 10 L
MANNOSTAB™ LIQUIDE 200	Specific mannoproteins Provides tartrate stabilisation of potassium salts	50 - 150 mL/hL	1 L 10 L
MANNOSWEET™	Specific mannoproteins and gum arabic Provides colloidal and tartrate stability in wines Preserves palate volume and length	5 - 36 g/hL 50 - 360 ppm	1 kg
OENOFEEL™	Inactivated yeasts naturally rich in mannoproteins Contributes to the overall balance of wines and increases palate volume	10 - 30 g/hL 100 - 300 ppm	1 kg 10 kg
OENOLEES™	Yeast hulls and inactivated yeasts with a high content of sapid peptides (Patent EP 1850682) Promotes the removal of polyphenols associated with bitterness and astringency Enhances the perception of sweetness through the release of sapid peptides	20 - 40 g/hL 200 - 400 ppm	1 kg 5 kg
OENOLEES™ MP	Yeast cell wall extract (mannoproteins) rich in sapid peptides (Patent EP 1850682) and gum arabic Contributes to enhancing the perception of sweetness in wines	10 - 30 g/hL 100 - 300 ppm	1 kg
POWERLEES™	Inactivated yeasts and β-glucanases Provides yeast-derived components that contribute to softening wines from the early fermentation stages	15 - 40 g/hL 150 - 400 ppm	1 kg

NOLO WINES

VOLUMAX™	Pure mannoproteins and gum arabic specifically selected for dealcoholised and partially dealcoholised wines	100 - 300 mL/hL	5 L 20 L
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Learn more

Visit our "Yeast derivatives" section on our website.



FEATURED PRODUCTS

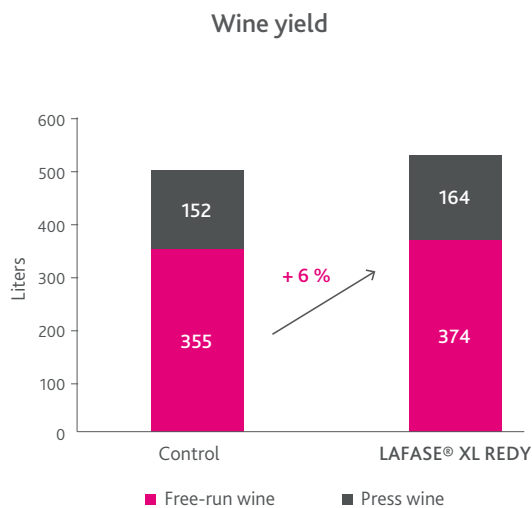
RED EXTRACTION

Enzymes from the LAFASE™ range significantly influence the organoleptic qualities and stability of red wines from the end of fermentation:

- Improve free-run wine yield by 3 to 6%
- Accelerate clarification and sedimentation of suspended particles after fermentation completion, reducing microbial populations and the risk of spoilage

LAFASE™ XL REDY

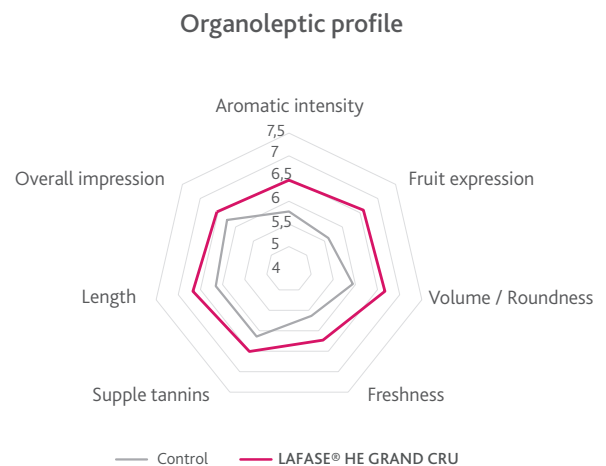
Enables an overall increase in extraction yield (+/- 5% free-run wine and 1% press wine) and optimises winery operations for faster tank turnover.



Cabernet Sauvignon 2025 - Impact of LAFASE™ XL REDY (3 mL/100 kg) on free-run and press wine volumes.

LAFASE™ HE GRAND CRU

Enables the production of wines with a strong sensory identity by increasing perceived sweetness and reducing astringency. This is achieved by extracting small polysaccharides (RG-II) rather than larger, clogging polysaccharides (PRAG).



Traditional vinification of Syrah using LAFASE™ HE GRAND CRU at 4 g/100 kg of grapes. LAFASE™ HE GRAND CRU produces wines that are fruitier, with increased palate volume and roundness. Sensory profiles are significantly different (ANOVA test, 5% threshold).



Did you know?

When used during the fermentation stage, LAFASE™ XL REDY and OENOFINE™ REDY work synergistically to accelerate preparation for bottling by improving clarification and filterability and contributing to colour stability. Refer to our Market Ready Wine protocol for more details.



Learn more

Visit our "Enzymes" section on our website.



ENZYMES

- Red
- White
- Rosé
- Sparkling
- P** Purified enzymes

Highly concentrated pectolytic enzyme preparations rich in secondary activities, designed for rapid effectiveness and suited to specific technical applications.

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
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LIQUID ENZYMES

Pressing	LAFASE™ XL PRESS	Optimises quality volumes during the pressing of white and red grapes Increases free-run juice yield	1 - 4 mL/100 kg ● ● P	1 L 10 L
Clarification	LAFASE™ XL CLARIF	Rapid static and dynamic clarification of musts and wines, including white, rosé, and heat-treated red wines	1 - 5 mL/hL ● ● ●	1 L 10 L
	LAFAZYM™ 600 XL ^{ICE}	Extreme conditions Very rapid clarification of must across a wide pH (2.9 - 4) and temperature range for the production of high-quality wines	0.5 - 2 mL/hL ● ● ● P	250 mL 10 L
	LAFASE™ XL FLOT	Rapid depectinisation of juice prior to flotation	1 - 4 mL/hL ● ● ●	10 L
Maceration	LAFASE™ XL REDY	Increases free-run wine volumes and significantly improves clarification and filterability at the end of fermentation	2 - 4 mL/100 kg ●	1 L 10 L
Clarification wines	EXTRACLEAR™	Very rapid clarification and a significant improvement in the filterability of finished wines Thermotreated musts and wines	3 - 6 mL/hL ● ● ●	1 L

GRANULAR ENZYMES

Pressing	LAFAZYM™ EXTRACT	Skin maceration of grapes for wines rich in varietal aromas Increases free-run juice yields	2 - 3 g /100 kg ● ● P	250 g
	LAFAZYM™ PRESS	Rapid release of high-quality juice at low pressure Increases extracted volumes while preserving aromas Limits the extraction of oxidised and oxidisable compounds	2 - 5 g /100 kg ● ● P	100 g 500 g
Clarification	LAFAZYM™ CL	Very rapid settling of white and rosé juices for the production of high-quality wines	0.5 - 2 g/hL ● ● ● ● P	100 g 500 g
Maceration	LAFASE™ HE GRAND CRU	Improves the organoleptic qualities and ageing potential of red wines Increases perceived sweetness and reduces astringency (silky, elegant tannins)	3 - 5 g /100 kg ● P	100 g 500 g
	LAFASE™ FRUIT	Enhances fruit expression and suppleness of wines Gentle release of phenolic compounds and aromas	3 - 5 g /100 kg ● P	250 g
Aroma	LAFAZYM™ THIOLS ^[+]	Acts in synergy with thiol-revealing yeasts to increase the aromatic potential of wines	3 - 6 g/hL ● ● ●	250 g
	LAFAZYM™ AROM	Promotes the expression of aromas from terpene-rich varieties Significantly increases the aromatic intensity of wines from varieties with glycosylated precursors	2 - 4 g/hL ● ●	100 g
<i>Botrytis</i> & Yeast autolysis	EXTRALYSE™	Improves the filterability and clarification of finished wines, particularly under <i>Botrytis cinerea</i> pressure (presence of glucans) Ageing on lees - accelerates yeast autolysis	6 - 10 g/hL ● ● ● P	250 g
Extraction & Clarification	OPTIZYM™	Extraction and clarification of musts and wines	2 - 5 g/hL ● ● ●	2.5 kg
MLF control	LYSOZYM™	Delays MLF or slows the growth of lactic acid bacteria	10 - 50 g/hL ● ● ●	1 kg



FEATURED PRODUCT



OENOFINE™ REDY is an innovative preparation designed to **rapidly optimise red wine quality starting from the fermentation stage**. Based on research into the specificity and diversity of inactivated yeasts, OENOFINE™ REDY contains a yeast derivative selected for its ability to release high levels of "polyphenol-reactive" polysaccharides, naturally present in the cell wall. To enhance its effect on polyphenolic content and support early wine preparation, this yeast derivative is combined with a plant protein (patatin), recognised for its performance in clarification and colour stabilisation.

When used during fermentation, OENOFINE™ REDY promotes the rapid formation of less-reactive polysaccharide–polyphenol complexes, resulting in greater suppleness. It contributes to the production of red wines with cleaner, more intense colour, **improved clarification**, and suitability for **earlier market release**.

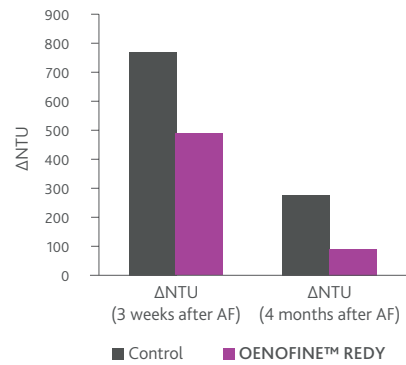
OENOFINE™ REDY

FERMENTATION

Inactivated yeasts, plant proteins (patatins)

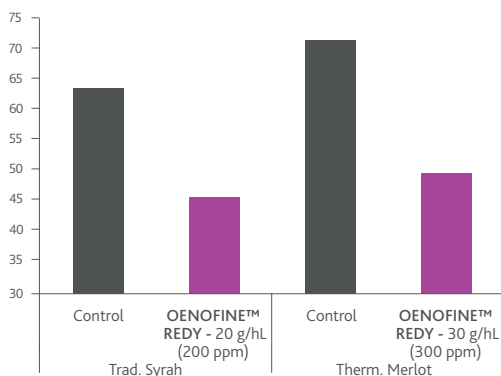
- Facilitates earlier release of wines
- Harmonious, elegant tannins
- Suppleness and volume
- Stabilisation of colouring matter
- Preservation and purity of fruit
- Optimisation of filterability

Stability of colouring matter



Fining of a fermenting Merlot must, 2023.

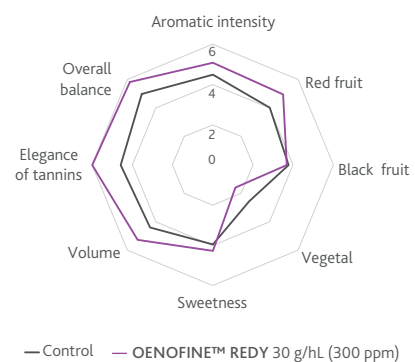
Salivary Protein Index – SPI



Fining during fermentation - Traditional fermentation (Syrah) and thermovinification (Merlot), 2024

The analysis of purified salivary proteins makes it possible to assess the perception of astringency, as these proteins interact directly with the tannins present in the wine. The greater the reduction in SPI, the less astringent the wine is perceived to be.

Sensory profile



After treatment with OENOFINE™ REDY the wine has a more intense sensory profile with less bitterness. Tasting results by a panel of trained tasters.

OENOFINE™ REDY can be used alone or in combination with enzymes for even more refined wines: LAFASE™ XL REDY or EXTRACLEAR™ for wines with a high level of suspended solids or destined for early release.

FINING



FINING

- Red
- White
- Rosé
- Sparkling

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
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OENOFINE™ RANGE – Alternatives to PVPP (Yeast derivatives and plant proteins – suitable for organic use)

OENOFINE™ NATURE ● ●	Inactivated yeasts, plant proteins (patatin and pea), and calcium bentonite Intended for the removal of high phenolic loads in must	10 - 50 g/hL 100 - 500 ppm	1 kg 5 kg
OENOFINE™ PiNK ● ●	Inactivated yeasts, patatin, oenological carbon, and sodium bentonite Stabilises colour in fermenting musts and rosé wines Helps limit the risk of pinking in wine	10 - 70 g/hL 100 - 700 ppm	1 kg 10 kg
OENOFINE™ REDY ●	Inactivated yeasts and plant protein (patatin) Promotes early preparation of red wines through effective action in the fermentation stage	5 - 30 g/hL 50 - 300 ppm	1 kg 5 kg

POLYMUST™ RANGE

POLYMUST™ ROSÉ ● ●	Plant protein (patatin) and PVPP Reduces phenolic compound levels Enables colour stabilisation by removing oxidised polyphenols that may affect wine colour	30 - 80 g/hL 300 - 800 ppm	1 kg 10 kg
POLYMUST™ BLANC ● ●	Plant protein (pea) and PVPP Preventive treatment against oxidation of musts and white wines	30 - 80 g/hL 300 - 800 ppm	1 kg 10 kg
POLYMUST™ NATURE ● ● ●	Plant proteins (pea) and sodium and calcium bentonites Fining of musts and wines Ensures rapid clarification, excellent lees compaction, and contributes to protein stability	10 - 100 g/hL 100 - 1000 ppm	1 kg 10 kg
POLYMUST™ PRESS ● ● ●	PVPP, plant protein (patatin), and bentonite Fining of juices and press wines	15 - 100 g/hL 150 - 1000 ppm	1 kg 10 kg

"VEGE" RANGE (100% plant proteins)

VEGECOLL™ ● ●	Ultra-pure patatin Powerful and precise fining of wines at low dosage	1 - 30 g/hL 10 - 300 ppm	500 g 5 kg
VEGEFINE™ ● ● ●	Patatins Versatile and easy to use, ideal for the fining of musts and wines, particularly red wines	2 - 50 g/hL 20 - 500 ppm	1 kg 10 kg
VEGEFLOT™ ● ●	Plant proteins (patatin and pea) High flocculation capacity, specifically suited to flotation Accelerates flotation and maximises juice yield	5 - 40 g/hL 50 - 400 ppm	1 kg 10 kg
VEGEFLOT™ LIQUIDE ● ●	Liquid formulation based on patatin Accelerates flotation and maximises juice yield	50 - 400 mL/hL	20 L



Learn more

Consult our "Fining" section on our website.



Decision-making tool

Discover our "Fining DMT" on our website, under the "LAFFORT & YOU" section.



FINING

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
GELATINES (porcine origin)			
GECOLL™ SUPRA	Versatile, liquid gelatine For the clarification of juice and wine with a high phenolic load Reduces astringent tannins	40 - 100 mL/hL	1 L 5 L 20 L
GECOLL™ FLOTTATION	Highly reactive and concentrated liquid gelatine Specifically suited to flotation operations	40 - 100 mL/hL	10 L
GELAROM™	Low molecular weight liquid gelatine Ideal for enhancing the fruit expression of red wines	30 - 60 mL/hL	1 L 5 L 20 L
GELAFFORT™	Standard, cost-effective liquid gelatine Wine clarification agent	10 - 30 mL/hL	20 L
GECOLL™	Cold-soluble gelatine	8 - 10 g/hL 80 - 100 ppm	1 kg 20 kg
GÉLATINE EXTRA N°1	Highly purified heat-soluble gelatine in powder form Red wines for ageing	6 - 10 g/hL 60 - 100 ppm	1 kg
PVPP			
VINICLAR™	Microgranulated preparation of PVPP Contains a small fraction of cellulose, favouring the clarification and filterability of lees Preventive and curative treatment of juice and wine oxidation	Preventive treatment: 15 - 30 g/hL 150 - 300 ppm Curative treatment of oxidised wines: 30 - 80 g/hL 300 - 800 ppm	25 kg
VINICLAR™ P	Microgranulated preparation of PVPP Preventive and curative treatment of juice and wine oxidation	20 - 50 g/hL 200 - 500 ppm	1 kg 22.7 kg
OTHER FINING PRODUCTS			
ALBUCOLL™	Liquid preparation of egg white Fining and clarification of red wines	30 - 80 mL/hL	1 L
OVOCLARYL™	Powdered egg albumin Fining and clarification of red wines	6 - 10 g/hL 60 - 100 ppm	1 kg
ICHTYOCOLLE™	Fish-based (isinglass) fining agent Adapted to high-grade white and rosé wine fining and clarification High sensory clarity and remarkable brilliance	0.5 - 1.5 g/hL 5 - 15 ppm	250 g
CASEI PLUS	Potassium caseinate Treatment of oxidation and maderisation in juice and wines (white and rosé)	5 - 20 g/hL 50 - 200 ppm for clarification 20 - 60 g/hL 200 - 600 ppm on juice and wine	1 kg 20 kg
POLYLACT™	Combination of PVPP and casein Preventive and curative treatment of the oxidation of wines (white and rosé)	Preventative treatment: 20 - 40 g/hL 200 - 400 ppm Curative treatment: 40 - 100 g/hL 400 - 1000 ppm	1 kg 10 kg
SILIGEL™	A colloidal silica solution that can be used in combination with all organic fining agents	20 - 100 mL/hL	1 L 5 L 20 L

FEATURED PRODUCT

- Red
- White
- Rosé
- Sparkling

TANIN VR SUPRA™ & TANIN VR COLOR™: THE WINNING TEAM

TANIN VR SUPRA™ helps protect extractable grape tannins through its strong sacrificial effect.

TANIN VR COLOR™ restores tannin to anthocyanin ratios and, through its reactivity, promotes the formation of stable colour complexes.

	TANIN VR SUPRA™	TANIN VR COLOR™
Time of addition	At tank filling	1/3 of the alcoholic fermentation
Sacrificial effect	●●●●●	●
Anti-laccase action	●●●●●	●●
Antioxidant effect	●●●●	●●●
Copigmentation effect	●●●	●●●●
Condensation effect (colour stabilisation)	●	●●●●●



The role of tannins in winemaking:

- ✓ Sacrificial effect
- ✓ Copigmentation in the presence of colour compounds
- ✓ Antioxidant action
- ✓ Condensation in the presence of acetaldehyde bridges

OBJECTIVE	TYPE OF GRAPE OR MUST	TANNIN	DOSAGE	NOTE
Botrytised grapes Anti-oxidant action Laccase inhibition	●	VR SUPRA™ RANGE	30 - 80 g/hL 300 - 800 ppm*	Add as early as possible to the grapes (even before arrival at the cellar).
	● ●	TANIN GALALCOOL™	10 - 20 g/hL 100 - 200 ppm*	Perform the laccase test in case of <i>Botrytis</i> .
Protein precipitation and skin tannin preservation	●	VR SUPRA™ RANGE	10 - 30 g/hL 100 - 300 ppm	"Sacrificial effect" Add as early as possible to the grapes.
Protein precipitation	● ●	TANIN GALALCOOL™	5 - 20 g/hL 50 - 200 ppm	
Colour stabilisation	●	TANIN VR COLOR™ TANIN VR GRAPE™	30 - 80 g/hL 300 - 800 ppm 20 - 40 g/hL 200 - 400 ppm	Add during the first third of fermentation.
Structure contribution Compensation for tannin deficiency	●	TANIN VR GRAPE™ VR SUPRA™ RANGE	10 - 40 g/hL 100 - 400 ppm 10 - 80 g/hL 100 - 800 ppm	

* According to the health of the grapes.

TANNINS

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
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PROTECTION OF WINE CONTAINERS

NEW

OAK PROTECT™ BY EXCELL	Condensed tannins for the protection of wooden barrels. Patent pending (FR 2601972)	10 g /barrel (225 L)	250 g 1 kg
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VINIFICATION

TANIN VR SUPRA™ ●	Proanthocyanidic and ellagic tannins Promotes the precipitation of unstable proteins in musts Inhibits natural oxidation enzymes (laccase, tyrosinase) in addition to SO ₂ Strong antioxidant action, supporting colour protection	10 - 80 g/hL 100 - 800 ppm	1 kg 5 kg
TANIN VR COLOR™ ●	Tannins with a high content of natural catechins Promotes the formation of covalent bonds with anthocyanins (heterogeneous tannin–anthocyanin condensation) Provides long-term colour stability	10 - 80 g/hL 100 - 800 ppm	1 kg 5 kg
TANIN VR GRAPE™ ●●●	Grape-derived proanthocyanidic tannins Compensates for imbalances in the natural tannin content of grapes	10 - 80 g/hL 100 - 800 ppm	500 g
TANIN GALALCOOL™ ●●	Granulated gallic tannins intended for the vinification of white and rosé musts Promotes the precipitation of unstable proteins in musts Inhibit natural oxidation enzymes (laccase, tyrosinase) in addition to SO ₂	5 - 20 g/hL 50 - 200 ppm	1 kg
TANIN OENOLOGIQUE™ ●●●	Ellagic tannins from chestnut Particularly suited to protecting musts against oxidation	5 - 20 g/hL 50 - 200 ppm	5 kg
TANIN BDX GR™	Proanthocyanidic and ellagic tannins	10 - 80 g/hL 100 - 800 ppm	5 kg
TANIN VR SUPRA™ ÉLÉGANCE ●	Proanthocyanidic and ellagic tannins from oak Limits astringency during tannin addition Used under the same conditions as TANIN VR SUPRA™	10 - 80 g/hL 100 - 800 ppm	1 kg 5 kg

AGEING








TANIN VR SKIN™ ●●●	Proanthocyanidic tannins derived from grape skins Stabilises the colour of red wines with minimal impact on astringency Facilitates clarification	10 - 80 g/hL 100 - 800 ppm	500 g
TAN'COR™ ●	Proanthocyanidic and ellagic tannins Improves the structure and colour stability of red wines Protects wines against oxidation	10 - 80 g/hL 100 - 800 ppm	1 kg 5 kg
TAN'COR™ GRAND CRU ●	Proanthocyanidic and ellagic tannins Enhances structure and palate length in red musts and wines Provides long-term colour stability	10 - 80 g/hL 100 - 800 ppm	1 kg
TANIN GALALCOOL™ SP ●●	Preparation of highly pure gallic tannins Promotes the precipitation of unstable proteins in white and rosé musts Preserves the organoleptic balance of wines on the palate	2 - 5 g/hL 20 - 50 ppm	1 kg
TANFRESH™ ●●	Preparation of proanthocyanidic and ellagic tannins from oak Refreshes evolved or tired white and rosé wines and protects against oxidation–reduction phenomena	0.5 - 6 g/hL 5 - 60 ppm	250 g

TANNINS

QUERTANIN™ RANGE

A range of finishing and maturation ellagic and gallic tannin blends sourced from stave-quality oak heartwood Instant-dissolving, and appropriate for use in white, rosé, and red wines

- It regulates oxidation-reduction phenomena during maturation in barrels or during micro-oxygenation.
- With used barrels, the QUERTANIN™ range recreates a medium rich in ellagic tannins similar to a new barrel.
- After the addition, it is recommended to carry out normal rackings until fining or bottling preparation.

	PRODUCT	VOLUME / ROUNDNESS	STRUCTURE	DESCRIPTION	DOSAGE	PACK SIZE
FRENCH OAK	QUERTANIN™	••	••••		2 - 30 g/hL 20 - 300 ppm	500 g
	QUERTANIN™ INTENSE	••	•••		2 - 30 g/hL 20 - 300 ppm	500 g
	QUERTANIN™ SWEET	•••	••		2 - 30 g/hL 20 - 300 ppm	500 g
	QUERTANIN™ CHOC	••••	••		2 - 30 g/hL 20 - 300 ppm	500 g
FRENCH & AMERICAN OAK	QUERTANIN™ Q1	•••	•		2 - 30 g/hL 20 - 300 ppm	500 g
AMERICAN OAK	QUERTANIN™ PLUS	•••	•		2 - 30 g/hL 20 - 300 ppm	500 g
	QUERTANIN™ Q2	•••	•••		2 - 30 g/hL 20 - 300 ppm	250 g



Learn more

Discover our "IDP video" on our website, under the "LAFFORT & YOU" section (videos).
All LAFFORT® tannins benefit from the IDP (Instant Dissolving Process), a process designed to simplify tannin use.



Learn more

Consult our "Tannins" section on our website.



FEATURED PRODUCT

MICROBIAL STABILISATION

NEW FLORACONTROL™

Formulation of chitosan and inactivated yeasts for the microbial management of wines. The antimicrobial action of chitosan is combined with a fining effect and protection against oxidation provided by inactivated yeasts.

- Reduces microbial load throughout the ageing of different types of wines.
- Inhibits unwanted MLF (base wines, whites, rosés, etc.).
- Works in synergy with good microbiological management practices, such as hygiene, pH control, and management of alcoholic fermentation and/or MLF.



Learn more

LAFFORT®'s expertise in microbial management is built on several years of R&D, notably through the CHITOWINE collaborative project, conducted in partnership with scientific institutions such as the ISVV (Institute of Vine and Wine Science) in Bordeaux. This work evaluated the effectiveness of chitosan as an antimicrobial agent against the main wine microorganisms.

The results show limited effectiveness of chitosan during the pre-fermentative phase, with no impact on *Hanseniaspora uvarum*, a dominant spoilage yeast in must (controlled by BIOProtection). Acetic acid bacteria are also unaffected, as are *Saccharomyces cerevisiae* strains. However, chitosan is particularly effective against *Brettanomyces bruxellensis*. Most strains of *Oenococcus oeni* are also sensitive, allowing the inhibition of MLF.

Refer to the article "Assessment of the impact of chitosan treatment on microorganisms in enology", summarising the main practical findings of the CHITOWINE project.



PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
MICROBIAL STABILISATION			
NEW FLORACONTROL™	Chitosan & inactivated yeasts Reduces microbial load and protects wines against spoilage microorganisms	20 - 30 g/hL 200 - 300 ppm	1 kg
OENOBRETT™	Chitosan & enzymes To control <i>Brettanomyces bruxellensis</i> yeasts	10 g/hL 100 ppm	23 g (barrel dosage) 250 g 2.5 kg
OENOBRETT™ ORG	Chitosan (100%) To control <i>Brettanomyces bruxellensis</i> yeasts	4 - 10 g/hL 40 - 100 ppm	100 g
FUMARIC ^{cr1} ™	Pure fumaric acid Inhibits MLF Helps prevent its onset and/or stops an ongoing MLF	30 - 60 g/hL 300 - 600 ppm	2.5 kg 25 kg



Learn more


Consult our "Stabilisation" section on our website.



STABILISATION

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
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GUM ARABIC

OENOGOM™ BIO 	Microgranulated purified gum arabic with instant dissolution (100% Verek) Stabilises the colour compounds of red wines	20 - 30 g/hL 200 - 300 ppm	2.5 kg
OENOGOM™ INSTANT	Pure gum arabic, microgranulated with instant dissolution (IDP process) Stabilises the colour compounds of red wines	20 - 30 g/hL 200 - 300 ppm	2.5 kg 25 kg
STABIFIX™	Purified gum arabic solution Stabilises the colour compounds of red wines	70 - 100 mL/hL	20 L
STABIVIN™	100% Verek gum arabic solution with a high protection index Stabilises unstable colour compounds in red wines	70 - 100 mL/hL	1 L 5 L 20 L
STABIMAX™	Pre-filtered gum arabic solution Stabilises the colour compounds of red wines	70 - 100 mL/hL	5 L 20 L
STABIVIN™ SP	Gum arabic solution with a very low clogging index Contributes to the colloidal structure of wines	100 - 150 mL/hL	1 L 5 L 20 L


TARTRATE STABILISATION

CAFINISH™	Micronised calcium tartrate Stabilisation of calcium tartrate salts through the precipitation of excess calcium in finished wines	50 - 100 g/hL 500 - 1000 ppm	5 kg 25 kg
CA²⁺STAB	Preparation of racemic tartaric acid (50/50 mixture of D and L forms) Stabilises calcium tartrate salts during fermentation through the specific precipitation of excess calcium	See PDS for formula	2.5 kg
CELSTAB™	CMC Inhibits the nucleation and growth phases of potassium bitartrate microcrystals in white and rosé wines	50 - 200 mL/hL	1 L 5 L 20 L
MANNOSTAB™ LIQUIDE 200	Mannoproteins Inhibits the nucleation and growth phases of potassium bitartrate microcrystals in red, white, and rosé wines Facilitates colour stabilisation	50 - 150 mL/hL	1 L 10 L
ONESTAB™	KPA Inhibitor of the nucleation and crystallisation of potassium bitartrate salts in white and rosé wines	25 - 50 mL/hL	20 L
POLYTARTRYL™	Metatartaric acid Inhibits the crystallisation of potassium bitartrate salts	10 g/hL 100 ppm	1 kg 5 kg
REDSTAB™	KPA & gum arabic Inhibitor of the nucleation and crystallisation of potassium bitartrate salts in red wines	100 - 200 mL/hL	20 L

PROTEIN STABILISATION

MICROCOL™ ALPHA	Microgranulated natural sodium bentonite High deproteinising capacity for thermosensitive proteins across a wide pH range	10 - 80 g/hL 100 - 800 ppm	1 kg 5 kg 25 kg
MICROCOL™ FT	Natural calcium-sodium bentonite Compatible with crossflow filtration	30 - 80 g/hL 300 - 800 ppm	15 kg
MICROCOL™ CLG	Natural calcium bentonite High performance Ensures effective clarification and optimal lees compaction	20 - 100 g/hL 200 - 1000 ppm	15 kg

SPECIFIC TREATMENTS

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
ACTIVATED CARBON			
CHARBON ACTIF LIQUIDE HP	Activated carbon in a stabilised aqueous solution High colour correction and decolourisation capacity	100 - 600 mL/hL	10 L
CHARBON ACTIF PLUS GR	Granulated activated carbon Colour correction and decolourisation	20 - 100 g/hL 200 - 1000 ppm	5 kg
CHARBON ACTIF SUPRA 4	Powdered activated carbon Colour correction and decolourisation	20 - 100 g/hL 200 - 1000 ppm	15 kg
 FENOSORB™	Mesoporous powdered carbon Effectively decontaminates musts while limiting colour loss	10 - 70 g/hL 100 - 700 ppm	2.5 kg
GEOSORB™ GR	Granulated activated carbon Decontaminant for fermenting juice and new wines Reduction in geosmin and octenone content	Action on geosmine: 15 - 25 g/hL 150 - 250 ppm Action on octenone: 35 - 45 g/hL 350 - 450 ppm	5 kg 15 kg
OTHERS			
SUPRAROM™	Preparation containing condensed tannins, potassium metabisulfite and ascorbic acid Preventive and curative treatment for must oxidation	10 - 25 g/100 kg grapes	1 kg
SULFIREDOX™	Copper sulfate solution dissolved in water at 25 g/L For the elimination of reductive character in wines	2 - 10 mL/hL	1 L 5 L



Learn more

Consult our "Specific treatments" section on our website.



PRESERVATIVES

REFER TO LOCAL LEGISLATION FOR THE MAXIMUM PERMISSIBLE SULFUR DIOXIDE LEVELS IN THE WINE.

PRODUCT	DESCRIPTION	DOSAGE	PACK SIZE
BISULFITE 15	Aqueous solution of potassium bisulfite	10 mL releases 1.5 g of SO ₂ .	1 L 5 L 20 L
BISULFITE 18	Potassium bisulfite and sulfur dioxide in aqueous solution	10 mL releases 1.8 g of SO ₂ .	5 L 20 L
BISULFITE NH ₄ 150*	Aqueous solution of ammonium bisulfite	10 mL releases 1.5 g of SO ₂ and 0.4 g of diammonium.	20 L
BISULFITE NH ₄ 200*	Aqueous solution of ammonium bisulfite	10 mL releases 2 g of SO ₂ and 0.5 g of diammonium.	10 L
BISULFITE NH ₄ 400*	Aqueous solution of ammonium bisulfite	10 mL releases 4 g of SO ₂ and 1.07 g of diammonium.	20 L
SOLUTION 6	Pure sulfur dioxide dissolved in water	10 mL releases 0.6 g of SO ₂ .	10 L 20 L
SOLUTION 10	Pure sulfur dioxide dissolved in water	10 mL releases 1 g of SO ₂ .	5 L 10 L 20 L
POTASSIUM METABISULFITE	Neutralised aqueous solution of sulfur dioxide	1 g of potassium metabisulfite releases 0.5 g of SO ₂ .	1 kg - 25 kg
OENOSTERYL™ 2	Effervescent tablets of potassium bisulfite	Each tablet releases 2 g of SO ₂ .	Box of 48 tablets
OENOSTERYL™ 5	Effervescent tablets of potassium bisulfite	Each tablet releases 5 g of SO ₂ .	Box of 42 tablets
SULFUR DISCS** 2.5 g - 5 g - 10 g	Burnable sulfur tablets	Preservation of empty barrels: burn between 2 - 4 g/hL (20 - 40 ppm) of sulfur (repeat the operation regularly according to the storage conditions). Sulfuring after barrel cleaning: burn between 1 - 3 g/hL (10 - 30 ppm) once the barrels are drained.	Box of 1 kg

*Product is authorised on musts and wines still in fermentation at a maximum dose of 20 g/hL (200 ppm).

**The production of SO₂ can vary depending on how damp the barrels are.



Find Out More

Watch our "OENOSTERYL™" video on our website, in the "LAFFORT & YOU" section.



Decision-making tool

Discover our "Calculation of active SO₂ and adjustment of free SO₂" on our website, under the "LAFFORT & YOU" section.



PRE-COATS & DIATOMACEOUS EARTHS

PRE-COATS

DIATOMYL™ R & DIATOMYL™ B

Filtration aids specifically formulated to improve filtration yields in food-grade liquids

DIATOMYL™ B and DIATOMYL™ R are completely chemically inert towards musts and wines and provide improved stability of the pre-coat throughout the filtration cycle. They help maintain the integrity of the pre-coat by preventing degradation caused by pressure fluctuations.

REFERENCE	COLOUR	PERMEABILITY	PACK SIZE
DIATOMYL™ R	Pink	0.25	10 kg
DIATOMYL™ B	White	0.85	10 kg

RECOMMENDATIONS FOR PRE-COATS:

DIATOMYL™ R is an effective option to optimise the clarification of wines in preparation for bottling.

OPTION 1	PRE-COATS	FILTER COAT	OPTION 2*	PRE-COATS	FILTER COAT
DIATOMYL™ P2	500 - 600 g/m ²	✓	DIATOMYL™ P2	500 - 600 g/m ²	
DIATOMYL™ R	800 g/m ²		DIATOMYL™ R	1 000 g/m ²	✓
DIATOMYL™ P2	500 - 600 g/m ²				

** Specifically intended for white, rosé and dessert wines to meet strict microbiological requirements.*

DIATOMACEOUS EARTHS (KIESELGUHR)

Filtration aid from fossilised algae (diatoms), for improving wine clarification and filter efficiency

DIATOMYL™ products are widely used in the food industry (beer, edible oils, ciders, fruit juice).

REFERENCE	COLOUR	WET DENSITY (g/L)	APPLICATIONS
DIATOMYL™ P00	White	478	New wines, press wines. Filtration of musts, solids or lees on rotary drum vacuum or press filter. Can be used as a pre-coat.
DIATOMYL™ P0	White	440	
DIATOMYL™ P2	White	440	Clarifying filtration of wines. Can be used as a pre-coat as a mechanical protection of the media.
DIATOMYL™ P5	Rosé	314	Clarifying final filtration. Prepares low-microbial wines for sterile filtration.

PERLITES AND FILTER SHEETS

PERLITES

Volcanic rocks of the rhyolite group

PERL products are used in the food industry (wines, ciders, fruit juice, brines, etc.).

REFERENCE	PERMEABILITY (DARCY)	APPLICATIONS
PERL 10	2.5 - 3	Musts, solids and lees on rotary drum vacuum or press filter
PERL 8	1.2 - 1.8	Enzyme-treated musts, new wines on earth or press filters For optimal results, a cellulose-based pre-coat (DIATOMYL™ B) is recommended.
PERL 6	0.5 - 0.8	Fine clarifying filtration of wines on earth or press filters For optimal results, a cellulose-based pre-coat (DIATOMYL™ B) is recommended.

L SERIES FILTER SHEETS

Sheet filters made of pure cellulose, diatomaceous earth or perlite, intended for wine filtration

L series filter sheets are suited to various technical objectives:

REFERENCE	RETENTION THRESHOLD (µm)	OBJECTIVE
L 60	0.35	Filtration for "sterile" bottling of at-risk wines (high pH, residual sugar) To limit bacterial risks Filtration before membrane (0.45 - 0.65 µm)
L 40	0.45	Sterile filtration Filtration before membrane (0.45 - 0.65 µm)
L 15	0.60	Yeast sterile filtration Filtration before membrane (0.65 µm)
L 12	1	Fine filtration with significant reduction of microbes (yeasts)
L 7	1.5	Clarifying filtration
L 5	2	Refining filtration
L 3	2 - 3	Filtration with strong haze retention power

HYGIENE AND OENOLOGY

REGENERATION AND UNCLOGGING OF FILTER MEMBRANE UNITS

Aiming to support our partners during all steps of winemaking, LAFFORT® offers a range of cleaning products specially developed to regenerate and unclog the filter membrane units. Based on enzymatic technology, it allows for more efficient cleaning of crossflow filters and filter cartridges.



DECAPOL™ EXTRALife

Enzymatic detergent created to decompose organic residues in filtering systems (crossflow filters and filter cartridges)

- Free of phosphate and surfactants (can be directly applied to filter cartridges)
- Strong oxidiser
- Suitable for everyday use or for unclogging programs
- Used in a closed circuit or CIP

For instructions on the dosage and how to use it, consult the product packaging.

5 kg



DECAPOL™ DEEPClean

Enzymatic detergent created to decompose organic residues in filtering systems (crossflow filters)

- Moderate oxidiser
- Suitable for everyday use or for unclogging programs
- Specific for cleaning crossflow filters
- Used in a closed circuit or CIP

For instructions on the dosage and how to use it, consult the product packaging.

5 kg

A FULL RANGE OF HYGIENE PRODUCTS FOR THE WINE SECTOR

PRODUCT	ACTIVE INGREDIENT	ACTIONS	PACK SIZE
DECATARTRE LIQUIDE	Liquid alkali	Detergent and tartrate removal	20 L
DECAPOL™ CHLORÉ	Chlorinated alkali	Detergent and decontaminant	20 L
DECAPOL™ ACTIF	Hydrogen peroxide	Decontaminant, detergent activator	20 L
DECAPOXY™ 5	Peracetic acid	Disinfectant	20 L
P3 VINO MFC	Liquid alkali	Detergent for membrane systems	20 L

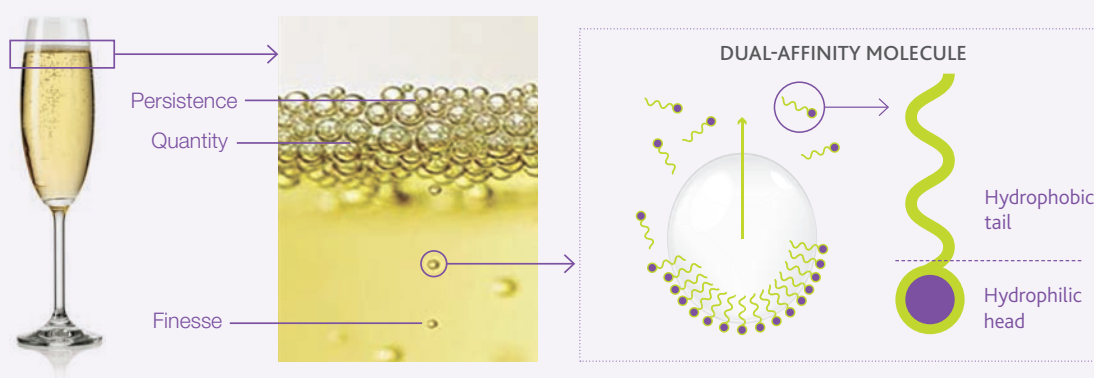
For instructions on the dosage and how to use it, consult the product datasheet.

FEATURED PRODUCT

MANNOSPARK™, THE AESTHETIC OF EFFERVESCENCE

The ideal aesthetic of effervescence in sparkling wine is for tasters to observe **fine, elegant and persistent** bubbles in the glass, regularly supplying a generous and stable cordon (rim or collar) to form a **harmonious** foam. The research program (SPUM) on the aesthetics of effervescence, launched by LAFFORT® in 2014 in collaboration with Prof. Gérard Liger-Belair's team at the University of Reims Champagne Ardenne, allowed us to study the effect of the different mannoprotein fractions of yeast, then to demonstrate their impact on the quality and stability of the wine foam. MANNOSPARK™ is a specific formulation resulting from this study.

Mechanism and interactions in the bubble-forming process



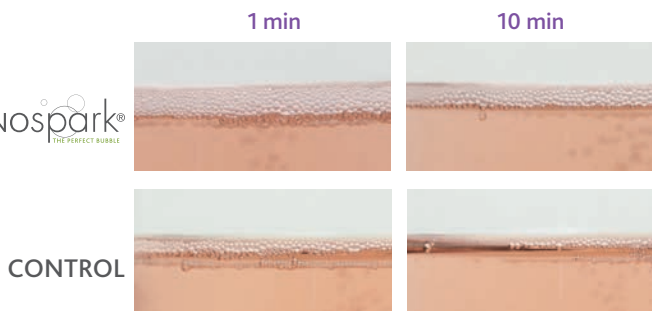
Sparkling wines contain greater or lesser quantities of surfactant macromolecules from grapes and yeasts. They play a fundamental role in the lifespan and quality of the bubbles in a glass. From birth, the bubble is charged with CO₂, its growth directly linked to the concentration of dissolved CO₂ in the wine. It then detaches from its nucleation site and rises to the surface. During its journey, it captures the surfactant molecules in the wine, including mannoproteins. When the bubbles reach the wine's surface, the surfactant macromolecules play their **protective role** by prolonging the bubbles' lifespan and thus promoting the formation of the collar.

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.

MANNOSPARK™
THE PERFECT BUBBLE



Comparison of bubble collar and size under standardised serving conditions for a Crémant rosé, with or without MANNOSPARK™ (100 ml/hL added at bottling before secondary fermentation - bottle fermented, 12 months on lees).

DOSAGE AND RECOMMENDATIONS

- Homogenise the MANNOSPARK™ solution before use
- Recommended dosage: 100 mL/hL
- At tirage: Add directly to the perfectly fined and clarified base wine (turbidity < 30 NTU), then add the tirage liqueur.
- At dosage: For optimal homogenisation, it is recommended to incorporate MANNOSPARK™ directly into the wine used to prepare the dosage liqueur before dissolving the sugar.

SPARK-SPECIFIC PRODUCTS

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
CLEANSPARK™ LIQUID	Bentonite + Alginate Clarification aid Rapid and complete removal of particles in wine after ageing on lees Suitable for automated riddling Traditional method	80 - 100 mL/hL	1 L 5 L 10 L
CLEANSPARK™ NATURE	100% Selected bentonite Riddling agent for the traditional method Ensures regular yeast migration during riddling without leaving residues on the glass Optimises deposit compaction	80 - 100 mL/hL	10 L
MANNOSPARK™	Mannoprotein Restores the foaming properties of wines Enhances bubble persistence at the surface of the glass Contributes to tartrate and colloidal stability and immediately improves effervescence on the palate Provides a softer, creamier mouthfeel	20 - 200 mL/hL	1 L 10 L
NOBISPARK FRESH	Bidule Second fermentation with wood Adds sweetness and volume while preserving the integrity, freshness, and fruit of the original blend - no toasted notes	1 per bottle	Bag of 500 bidules
NOBISPARK SENSATION	Bidule Second fermentation with wood Adds complexity and well-integrated toasted notes through the second fermentation, ensuring better preservation of fruit	1 per bottle	Bag of 500 bidules
SUPERSTART™ SPARK	Inactivated yeasts + yeast autolysates Yeast rehydration product suited to the challenging conditions of sparkling wines (Patent FR 2736651) Recommended for base wines and for preparing the pied de cuve for secondary fermentation	20 - 30 g/hL 200 - 300 ppm	1 kg
TANSPARK™	Preparation of gallic and chestnut tannins in solution Rebalances redox potential and preserves the structural potential of base wines before tirage Enhances brightness and brilliance in the finished wine	20 - 60 mL/hL	1 L 5 L on demand
ZYMAFLORE™ SPARK	Saccharomyces cerevisiae Strain selected in Champagne Suited to the most challenging fermentation conditions (secondary fermentation) Neutral sensory profile For base wines and secondary fermentation Tested and validated by the microbiology laboratory of the CIVC Technical Centre (Comité Interprofessionnel du Vin de Champagne)	20 - 30 g/hL 200 - 300 ppm	500 g

BIOPROTECTION, SO₂ REDUCTION AND O₂ CONSUMPTION

BIOProtection using the non-*Saccharomyces* yeasts ZYMAFLORE™ ÉGIDE^{TDMP} and/or ZYMAFLORE™ KHIO^{MP} aims to preserve the quality of the grapes or freshly pressed must by protecting it against oxidation and the development of spoilage microorganisms, as part of a strategy to reduce the use of sulfites.

ZYMAFLORE™ KHIO^{MP}

DIRECT INOCULATION

BIOProtection in the liquid phase, suitable for low-temperature conditions (stabilisation). Strong capacity to consume oxygen in musts.


ZYMAFLORE™ ÉGIDE^{TDMP}

DIRECT INOCULATION

BIOProtection on grapes and grape reception equipment (spraying).

LAFFORT® SPARK

SACCHAROMYCES CEREVISIAE WINE YEASTS FOR DIFFERENT BASE WINE PRODUCTION OBJECTIVES

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
SPARK	Reference strain Strain selected in Champagne Suited to the most challenging fermentation conditions (secondary fermentation) Neutral sensory profile For base wines and secondary fermentation Tested and validated by the microbiology laboratory of the CIVC Technical Centre (Comité Interprofessionnel du Vin de Champagne)	20 - 30 g/hL 200 - 300 ppm	500 g
011 BIO 	Certified organic Strain isolated in Champagne	20 - 30 g/hL 200 - 300 ppm	500 g
CGN24	Prosecco-style sparkling wines High production of elegant fermentation aromas such as green apple and fresh pear	20 - 30 g/hL 200 - 300 ppm	500 g
CX9	Aromatic complexity Expression of lemon, brioche, toasted almond, and fresh hazelnut notes Provides the structure and aromatic complexity typical of wines that have under-gone MLF	20 - 30 g/hL 200 - 300 ppm	500 g 10 kg
KLIMA	Acidity and freshness Preservation or production of malic acid during AF Low sugar-to-alcohol yield	20 - 30 g/hL 200 - 300 ppm	500 g 10 kg
VL1	Terpene aromas High β -glucosidase activity	20 - 30 g/hL 200 - 300 ppm	500 g 10 kg
X5	Varietal thiols Very strong expression of varietal thiol aromas (boxwood, grapefruit, exotic fruits)	20 - 30 g/hL 200 - 300 ppm	500 g 10 kg
X16	Fermentation esters Very high production of aromas of white peach, white flowers, and yellow fruits	20 - 30 g/hL 200 - 300 ppm	500 g 10 kg

MLF MANAGEMENT

PRODUCT	DESCRIPTION / APPLICATION	DOSAGE	PACK SIZE
LACTOENOS™ B16 Standard	Oenococcus oeni Particularly suited to low pH conditions typical of base wines (<3.1)	Refer to the packaging	50 hL 250 hL
FLORACONTROL™	Microbial stabilisation Inhibition of lactic acid bacteria when MLF is not desired	20 - 30 g/hL 200 - 300 ppm	1 kg



Learn more

Consult our "SPARK" section on our website.



FEATURED PRODUCT



ZYMAFLORE™ XAROM

AROMATIC OPTIMISATION

Saccharomyces cerevisiae

ZYMAFLORE™ XAROM has been selected for its strong ability to produce fermentation aromas, particularly higher alcohol acetates and varietal thiols. It enables the production of rosé wines with very high aromatic intensity, even when grapes have moderate aromatic potential.

- Robust fermentation kinetics
- Produces rosé wines with high aromatic intensity (yellow fruits, strawberry, pineapple, candy notes) and good palate volume
- Preserves malic acid
- Very low production of volatile acidity

BIOPROTECTION, SO₂ REDUCTION AND O₂ CONSUMPTION



ZYMAFLORE™ KHIO^{MP}

DIRECT INOCULATION

BIOProtection in the liquid phase, suited to low-temperature conditions, particularly during **stabilisation**. High capacity to consume oxygen in musts.



ZYMAFLORE™ ÉGIDE^{TDMP}

DIRECT INOCULATION

BIOProtection on grapes and harvest reception equipment (spraying).

ENZYMES

PROCESS OPTIMISATION		AROMA OPTIMISATION	
Pressing	Clarification	Aromatic thiols revelation	Terpene aroma revelation
LAFAZYM™ PRESS* LAFASE™ XL PRESS* (liquid)	LAFAZYM™ CL* LAFAZYM™ 600 XL ^{ICE*} (liquid) LAFASE™ XL CLARIF (liquid)	LAFAZYM™ THIOLS ^[+] (musts and wines in fermentation)	LAFAZYM™ AROM (end of AF and finished wines)

* Purified enzymes



Learn more

Consult our "ROSÉ" section on our website.



ROSÉ VINIFICATION

FERMENTATION

Our selection of yeasts for rosé winemaking



ZYMAFLORE™
XAROM



ZYMAFLORE™
ROSÉ



ZYMAFLORE™
KLIMA



ZYMAFLORE™
X5



ZYMAFLORE™
X16

YEAST NUTRITION

REHYDRATION PRODUCT	NUTRIENTS	
<p>SUPERSTART™ BLANC & ROSÉ</p> <p>Rich in sterols and reducing compounds, including glutathione to optimise yeast metabolism throughout fermentation</p>	<p>NUTRISTART™ AROM</p> <p>Complete, mixed nutrition to address nitrogen deficiencies in the must</p>	<p>NUTRISTART™ THIOLS</p> <p>Complete, mixed nutrition rich in reducing compounds to address nutrient deficiencies and preserve varietal thiol aromas</p> <p>NEW</p>

PROTECTION AGAINST OXIDATION AFTER AF

POWERLEES™ LIFE	
<p>PREVENTIVE</p> <p>To slow oxygen consumption</p>	<p>CURATIVE</p> <p>To refresh oxidised wines</p>

STABILISATION

PROTEIN STABILISATION	CALCIUM TARTRATE STABILISATION	
<p>MICROCOL™ ALPHA</p> <p>Natural sodium bentonite</p>	<p>CA²⁺STAB* / CAFINISH™</p> <p>Racemic tartaric acid / Micronised calcium tartrate</p>	
POTASSIUM BITARTRATE STABILISATION		
<p>CELSTAB™</p> <p>CMC liquid [10%]</p>	<p>POLYTARTRYL™</p> <p>Metatartaric acid</p>	<p>MANNOSTAB™ LIQUIDE 200</p> <p>Natural mannoproteins</p>

*It is recommended that the treatment be carried out as early as possible (ideally during alcoholic fermentation). Use on must is recommended. When used on wine during ageing, a period of six weeks must be strictly observed before preparation for bottling. Seek advice from your oenologist. Refer to the product data sheet for conditions of use.

ROSÉ VINIFICATION

FINING OF MUSTS AND WINES

Early fining, either on the juice or during alcoholic fermentation, **reduces phenolic compounds that can trap aromas and negatively influence wine colour**, thereby helping to produce high-quality rosé wines.

The colour diagram below shows the hue and intensity of the must or rosé wine to be treated. Alongside it are the recommendations for the product(s) to use to achieve the desired objective.

Refine wines and control colour intensity



Natural origin

VEGEFLOT™

Plant proteins (patatin, pea)
Effective clarification and reduction of phenolic content

OENOFINE™ NATURE

Inactivated yeasts, plant proteins (patatin, pea), and calcium bentonite
Removal of oxidisable and oxidised phenolic compounds

OENOFINE™ PINK

Inactivated yeasts, plant protein (patatin), activated carbon, and sodium bentonite
Reduction in hue and removal of phenolic compounds

Synergistic formulations

POLYMUST™ ROSÉ

PVPP, plant protein (patatin)
Stabilisation of hue and reduction of phenolic compounds

POLYLACT™

PVPP, potassium caseinate
Removal of browning

Controlling oxidation

IN ADDITION TO OTHER FINING PRODUCTS

CHARBON ACTIF LIQUIDE HP

COLOUR MANAGEMENT

Activated carbon in a stabilised aqueous solution

- Optimal hue management
- High decolourising capacity

Product subject to regulation; refer to current legislation.

NOBILE®

The oenology of wood

LAFFORT®'s oenological oak brand NOBILE® offers practical and innovative solutions that reveal the full expression of your wines.

MATERIAL SELECTED

Carefully selected for their oenological quality, all oak lots are "barrel quality" and are subject to strict traceability standards. Thanks to our knowledge of the aromatic potential of oak from different origins (*Quercus petraea*, *Quercus robur*, *Quercus alba*), we can select and assemble the wood to limit natural variability and ensure reproducibility.

The oak is seasoned for a minimum period of **24 months** in the open air. NOBILE® controls the maturation by monitoring the evolution of wood compounds responsible for the oenological potential of each product.

PRECISION TECHNOLOGY

As a producer of wood for use in oenology, NOBILE® boasts technologically advanced production equipment.

Extremely delicate, the heating operations are carried out by hot air convection, providing homogeneously heated products from the surface through to the centre, or by other specific methods for reproducing heated gradients comparable to barrel toasting. Experience and control of toasting techniques govern the release of volatile compounds from the wood and ensure aromatic and tannic reproducibility for elaborate flavour profiles.

DOSAGE & CONTACT TIME

The dosage or quantity, depending on the wood alternative used, must be considered and will be based on the characteristics of the wine's style. Contact time is defined by tasting throughout ageing. For more usage tips, consult the NOBILE® team, who specialise in the oenology of wood.

REGULATIONS

The use of oak wood chips is subject to regulation. Refer to the legislation.



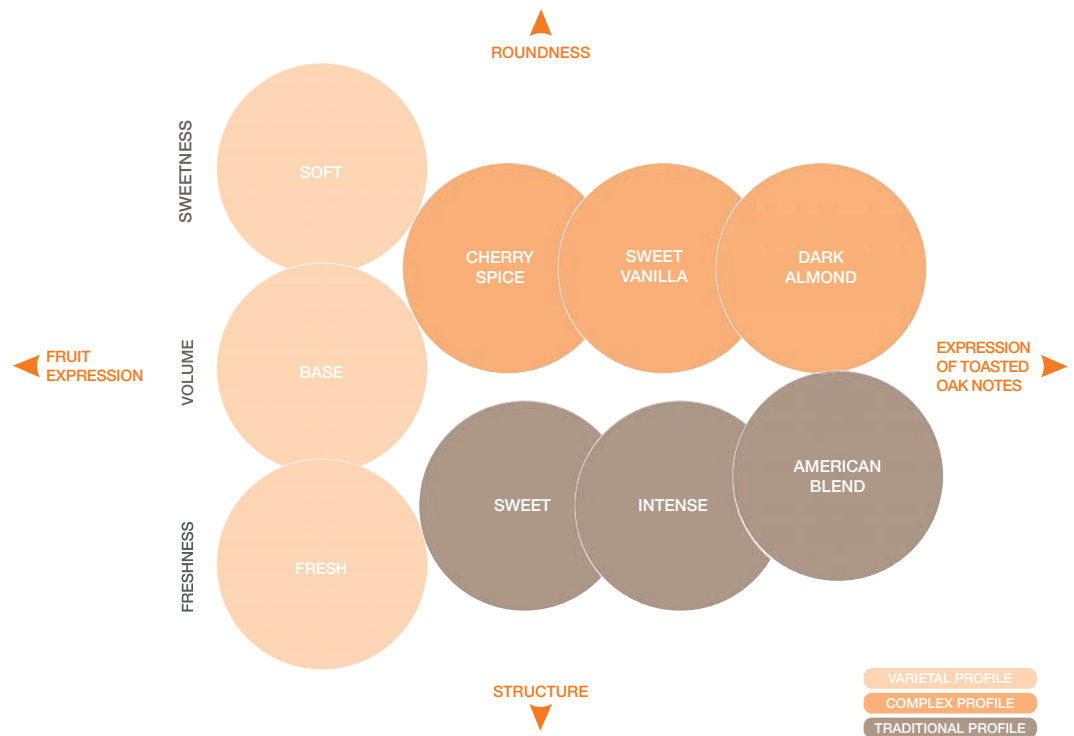


CHIPS & GRANULARS

A full range of high-quality products combining tradition, expertise, innovation and research



PRODUCT POSITIONING



PRODUCT	AROMATIC EXPRESSION
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CHIPS & GRANULARS

	PRODUCT	AROMATIC EXPRESSION
UNTOASTED OAK	NOBILE® FRESH GRANULAR 24M*	Antioxidant & structure
	NOBILE® AMERICAN FRESH GRANULAR*	Fruit & lactones
VARIETAL PROFILE	NOBILE® SOFT	Sweetness & length
	NOBILE® BASE	Volume & density
	NOBILE® FRESH THERMO TREATED*	Freshness, fruit & structure
COMPLEX PROFILE	NOBILE® DARK ALMOND	Roasted complexity (almond, coffee & dark chocolate)
	NOBILE® SWEET VANILLA*	Lush vanilla & marshmallow flavours
	NOBILE® CHERRY SPICE	Black fruits & spicy
TRADITIONAL PROFILE	NOBILE® SWEET*	Vanilla & toasted
	NOBILE® INTENSE	Volume & roasted almond
	NOBILE® AMERICAN BLEND*	Caramel & smoky
SPIRIT PROFILE	NOBILE® BOURBON CASK	Volume & roundness
	NOBILE® FRUIT SHINE	Enhanced fruit
	NOBILE® OLD RESERVE	Supple & silky tannins

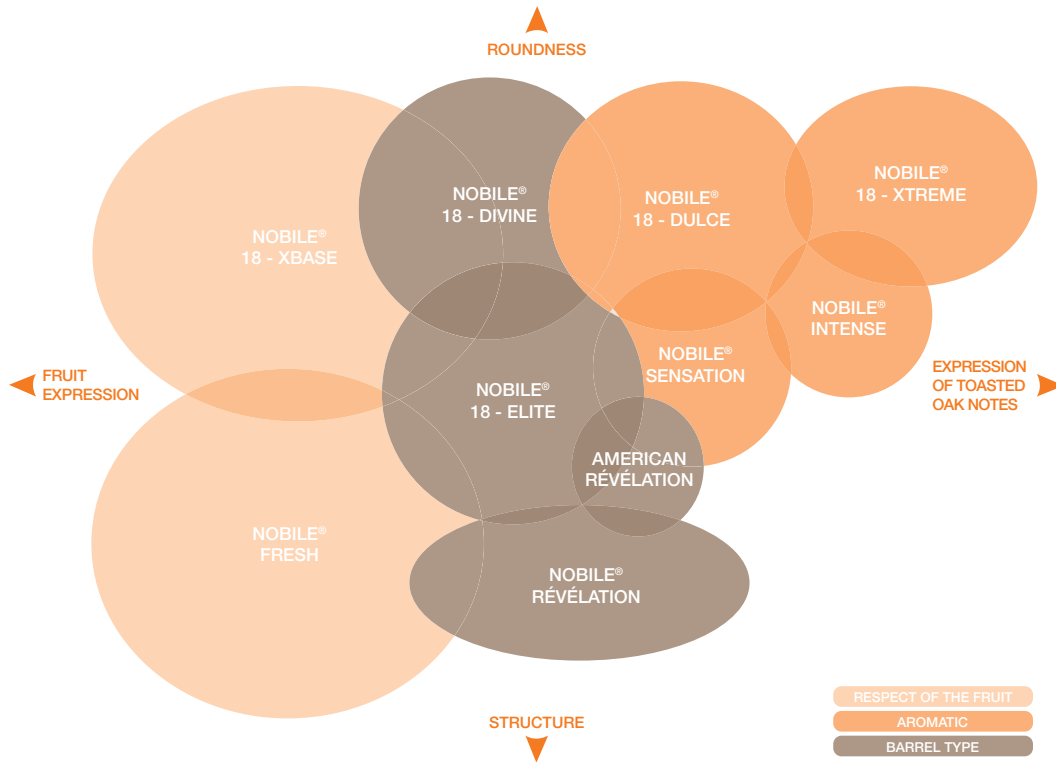
* Also available in granular form

STAVES, BLOCKS & BARREL REFRESH

Character and complexity whilst respecting the fruit



PRODUCT POSITIONING



PRODUCT	AROMATIC EXPRESSION
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STAVES / BLOCKS / BARREL REFRESH



NOBILE® FRESH	Freshness, fruit & structure
NOBILE® SENSATION	Sweetness, vanilla & toasted
NOBILE® INTENSE	Volume, chocolate & roasted notes
NOBILE® RÉVÉLATION	Structure & aromatic complexity
NOBILE® AMERICAN RÉVÉLATION	Lactone & spice bread



NOBILE® 18-XBASE	Fruity, volume & sweetness
NOBILE® 18-DULCE	Sweetness, dulce de leche & caramel
NOBILE® 18-XTREME	Expression of ripe fruit, sweetness, mocha & roasted coffee
NOBILE® 18-DIVINE	Gives texture & extends the fruit to a complex finish (such as the elegance of Burgundian barrels)
NOBILE® 18-ELITE	Toasted nuances & volume similar to traditional barrel ageing (Bordeaux style)






STAVES, BLOCKS & BARREL REFRESH

Character and complexity whilst respecting the fruit



CONVERSION TABLE

NOBILE® STAVES & BLOCKS*					
		Staves/hL	% new oak	m ² /hL	g/L
	FRESH	0.5	6	0.052	1
	SENSATION	1	11	0.104	2
	RÉVÉLATION	1.5	17	0.156	3
	AMERICAN RÉVÉLATION	2	23	0.208	4
	INTENSE	2.5	28	0.260	5
		3	34	0.312	6
 	18-XBASE	0.5	8	0.072	3
	18-DULCE	1	16	0.144	6
	18-XTREME	1.5	24	0.216	9
	18-ELITE	2	31	0.288	12
	18-DIVINE	2.5	39	0.360	15
		3	47	0.432	18

* During the conversion of 18 mm staves into blocks (g/L), divide the dosage by 2.

NOBISPARK



PRODUCT	AROMATIC EXPRESSION
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NOBISPARK	
NOBISPARK FRESH	Brings a sensation of sweetness and volume while preserving the integrity, freshness and fruit of the initial blend - no toast flavours
NOBISPARK SENSATION	Brings complexity and toast flavours, perfectly integrated by the second fermentation, while keeping the fruit intact



Learn more

Visit our website dedicated to wood products for oenology.





ALMAVITIS

more nature, more science

NATURE'S EXPERTISE IN SUPPORT OF THE VINE



CONTROL



PREVAX™ + HYDROSTRESS™



Establishing the vineyard for the long term

GLOMYCEL

Selected mycorrhizae for improved planting: drought, well-drained soils, interplanting...



Managing water stress

PREVAX™ + HYDROSTRESS™

For better yields and balanced wines



Confirmé ★ ★

AFNOR CERTIFICATION

LAFFORT® is certified as Committed to Corporate Social Responsibility (CSR) according to the ISO 26000 standard.

LAFFORT® had already paved the way in 1999 as the first producer of oenological products to be ISO 9001 certified for its quality management system. We are therefore proud today to be the first company in the sector to receive the Committed to CSR label (Confirmed level) according to the ISO 26000 standard.



LAFFORT® is FSSC 22000 certified for its quality management system.



LAFFORT

L'œnologie par nature



LAFFORT

l'œnologie par nature

