

**Dominique
Delteil
Consultant**

Dominique Delteil Consultant

International Wine Consulting



► Français

► English

► Italiano

► Español

www.Delteil-Consultant.com

**Scheme illustrating Noblesse
actions in rebalancing a wine from
its sulfur like off-flavors**

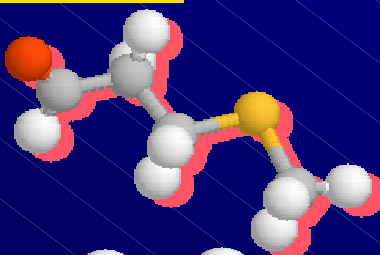
LALLEMAND

Dominique Delteil Consultant document.

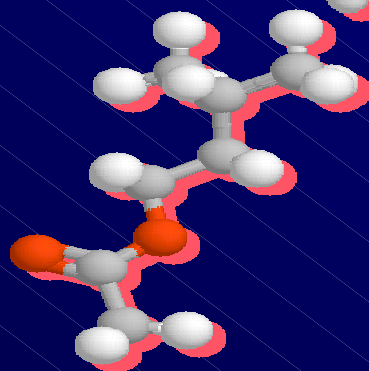
Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

**Dominique
Delteil
Consultant**

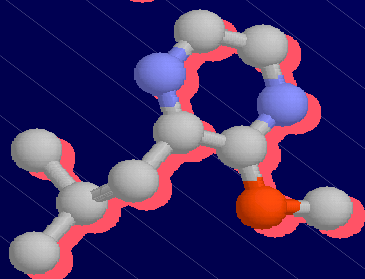
Legend for the following schemes



Ethanthiol: symbolizing the sulfur compounds participating to the sulfur like off-flavors



Isoamyl-acetate: symbolizing the esters and other compounds enhancing the sulfur like off-flavors



Methoxy-pyrazin: symbolizing the herbaceous compounds enhancing the sulfur like off-flavors

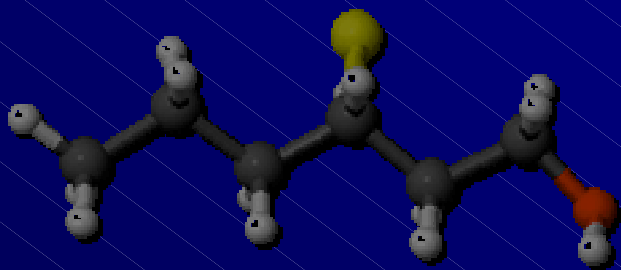
LALLEMAND

Dominique Delteil Consultant document.

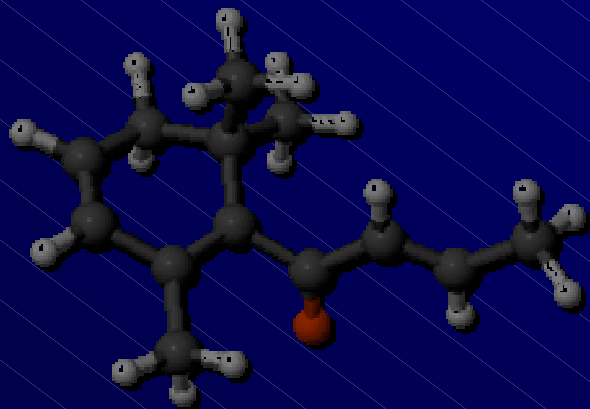
Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

**Dominique
Delteil
Consultant**

Legend for the following schemes



Mercapto-hexanol: symbolizing the sulfur compounds participating to the fruity flavors. In gray color: not expressing because covered by negative impacting compounds



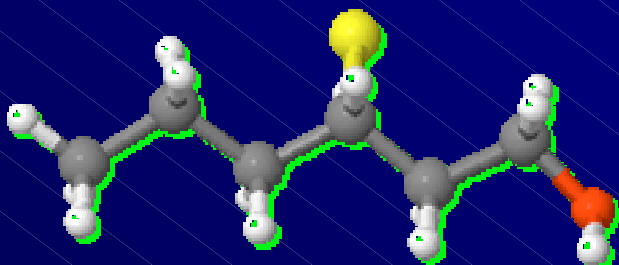
β -damascenone: symbolizing the varietal compounds participating to the fruity flavors. In gray color: not expressing because covered by negative impacting compounds

LALLEMAND

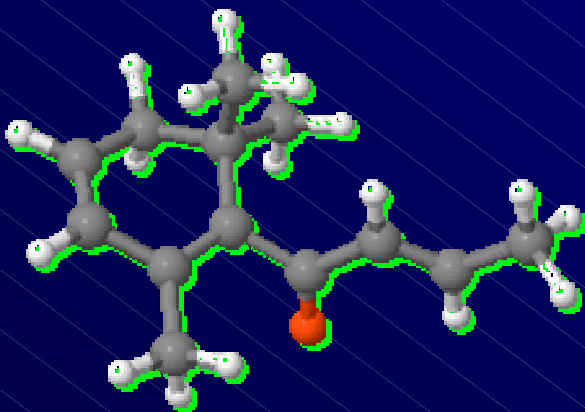
Dominique Delteil Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

Legend for the following schemes



Mercapto-hexanol: symbolizing the sulfur compounds participating to the fruity flavors. In full colors: expressing because in positive interaction with yeast mannoproteins

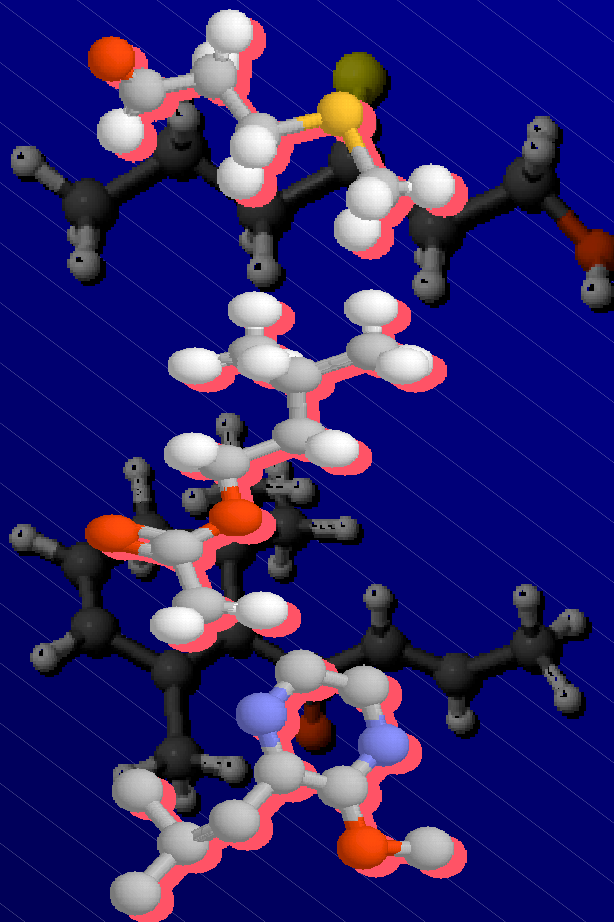


β -damascenone: symbolizing the varietal compounds participating to the fruity flavors. In full colors: expressing because in positive interaction with yeast mannoproteins

**Dominique
Delteil
Consultant**

Noblesse® in action: adsorption

Before



Comments: sulfur like off-flavors are dominant because they are:

- in too high concentration
- not enough interacting with macromolecules
- sensorially enhanced by some esters and other compounds themselves not well integrated in the wine colloidal matrix

LALLEMAND

Dominique Delteil Consultant document.

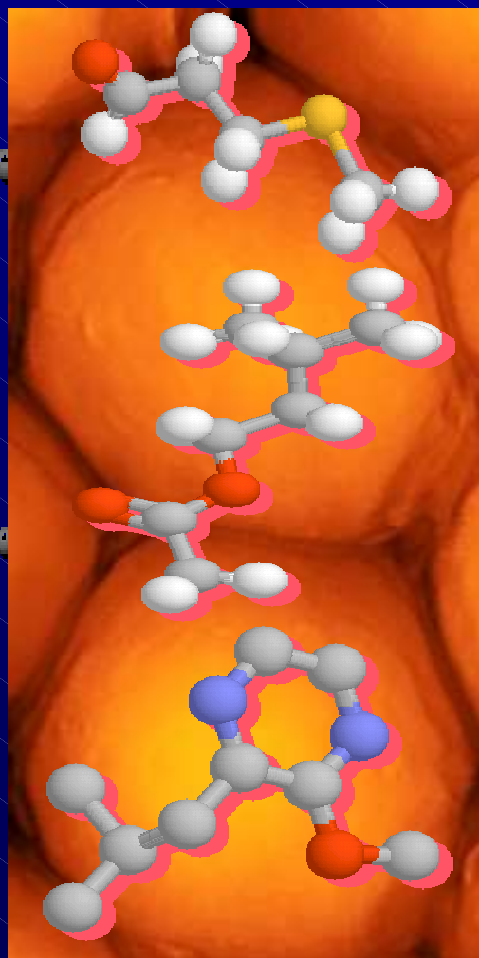
Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

**Dominique
Delteil
Consultant**

Noblesse® in action: adsorption

Comments: compounds not well integrated in the colloidal wine matrix are able to be adsorbed on Noblesse cell surface.
Note: 20 g/hl Noblesse are 1 billion/liter small sponges representing about 1 m² /liter of exchanging mannoprotein and glucane complexes

Noblesse cells



During

Photo: Lallemmand

LALLEMAND

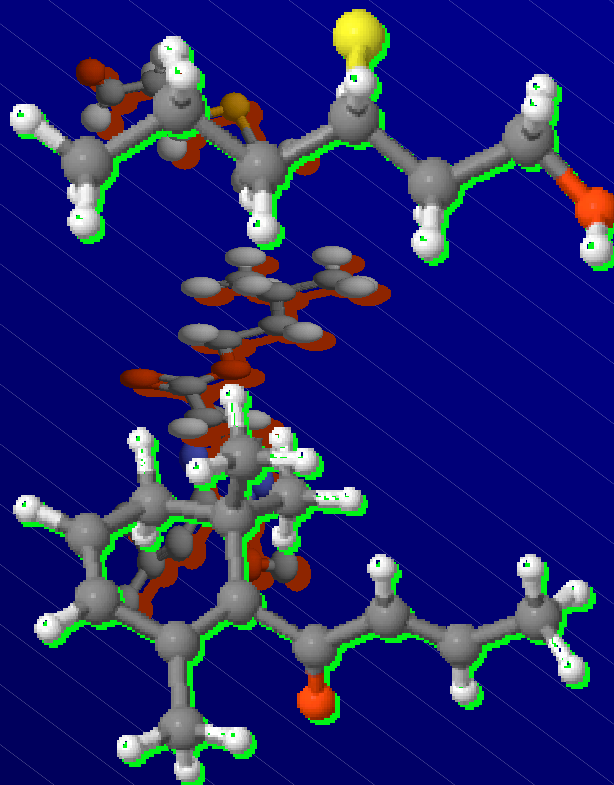
Dominique Delteil Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

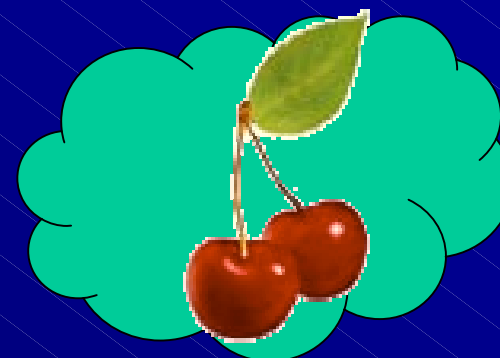
**Dominique
Delteil
Consultant**

Noblesse® in action: adsorption

Comments: once adsorbed on the cell surface, a part of the sulfur compounds and their enhancing compounds are removed from the wine. The compounds participating to fruity flavors will express better, not being sensorially covered anymore



After



LALLEMAND

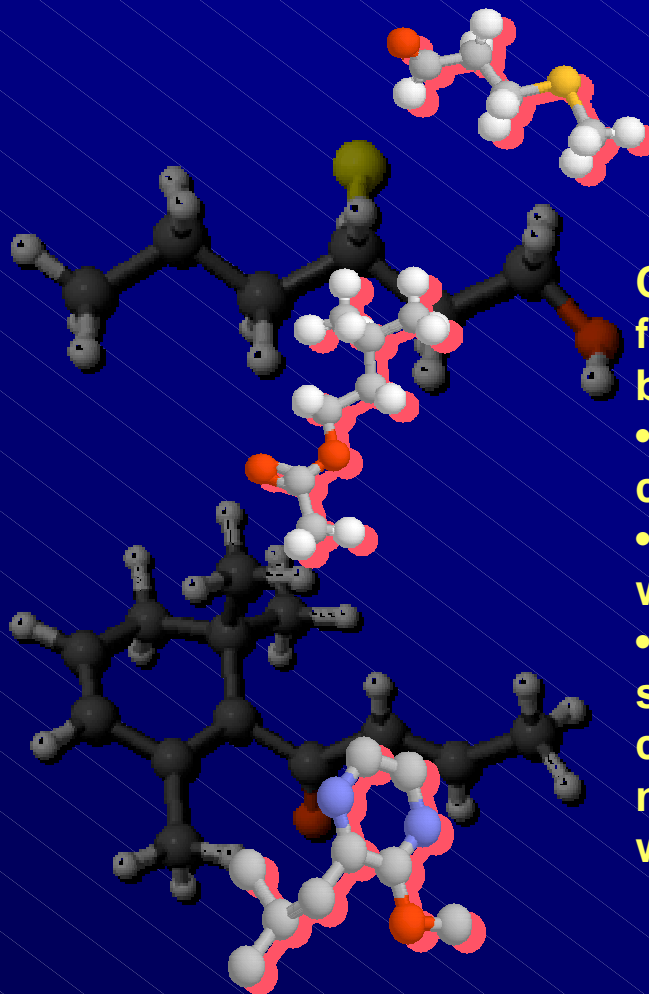
Dominique Delteil Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

**Dominique
Delteil
Consultant**

Noblesse[®] in action on the colloidal matrix

Before



Comments: sulfur like off-flavors are dominant because they are:

- in too high concentration
- not enough interacting with macromolecules
- sensorially enhanced by some esters and other compounds themselves not well integrated in the wine colloidal matrix

LALLEMAND

Dominique Delteil Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

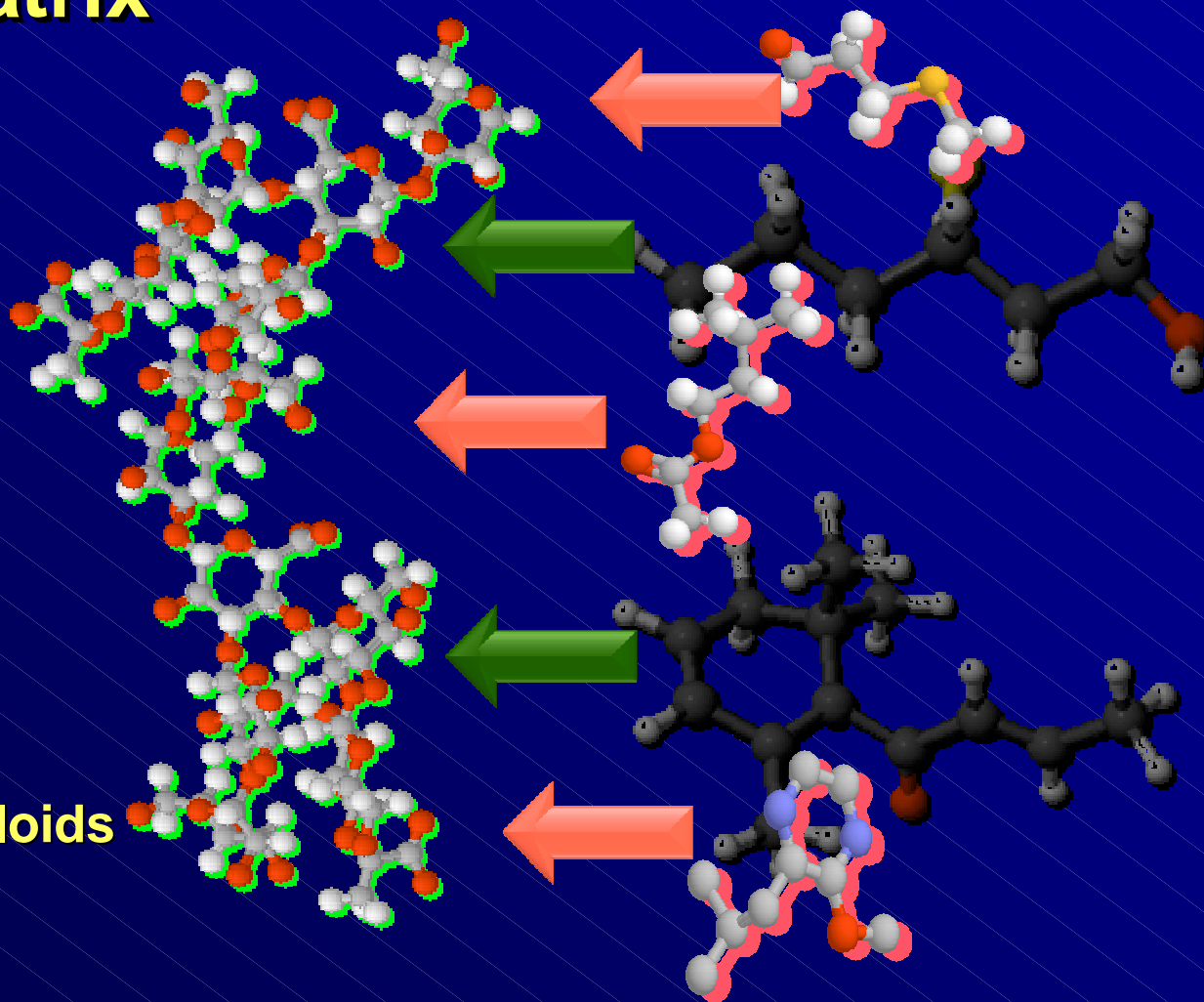
Dominique
Delteil
Consultant

Noblesse[®] in action on the colloidal matrix

During

Comments:
macromolecules
released by Noblesse
enter in interactions
with volatile
compounds that were
not well integrated in
the wine colloidal
matrix and were not
adsorbed on Noblesse
cells.

Noblesse colloids



LALLEMAND

Dominique Delteil Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

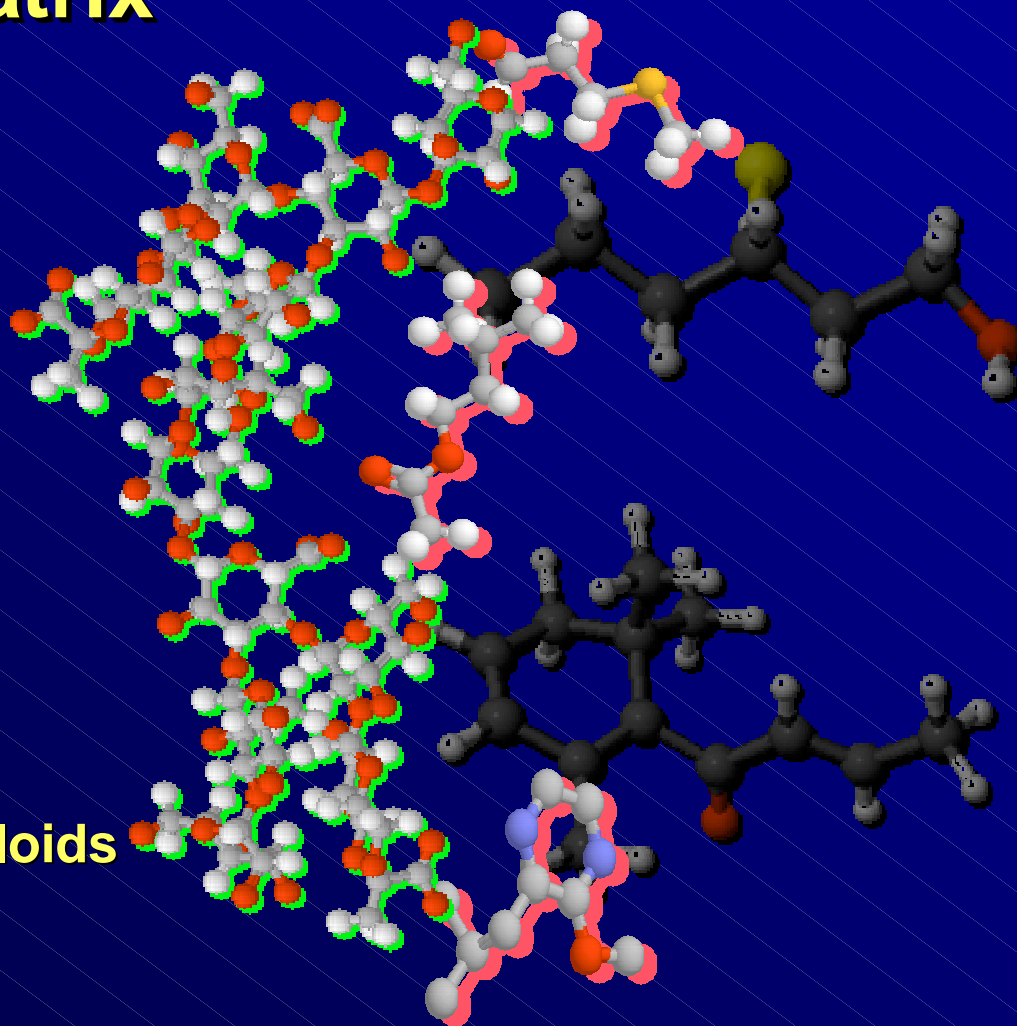
**Dominique
Delteil
Consultant**

Noblesse® in action on the colloidal matrix

During

Comments: Those interactions change their volatility. As a consequence it diminishes the aggressive perception of sulfur compounds and molecules enhancing their expression, on the nose and the mouth.

Noblesse colloids



LALLEMAND

Dominique Delteil Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

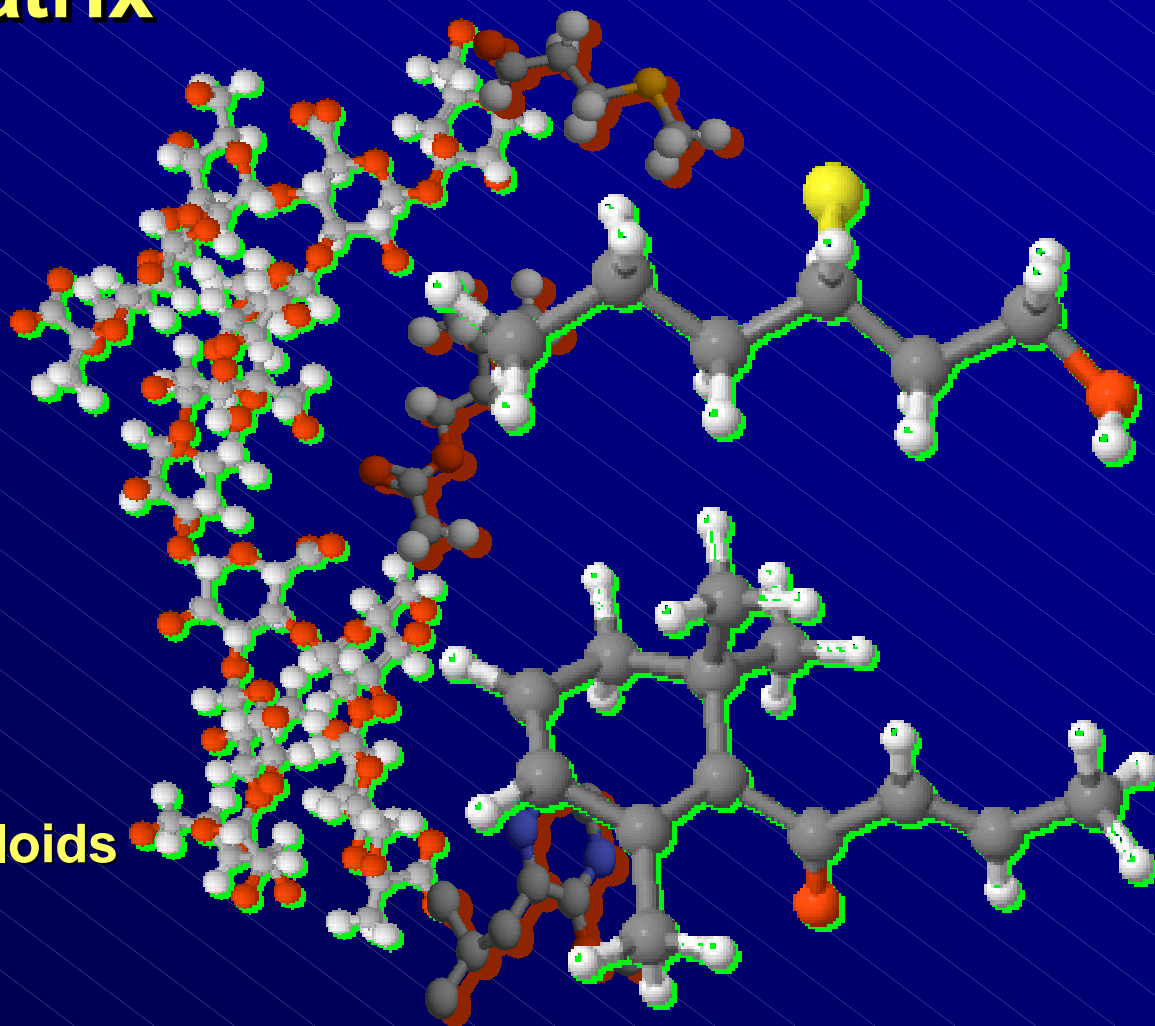
**Dominique
Delteil
Consultant**

Noblesse® in action on the colloidal matrix

After

Comments: Those interactions change their volatility. As a consequence it enhances the ripe fruity expression of fruit impacting molecules

Noblesse colloids



LALLEMAND

Dominique Delteil Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Delteil's authorization

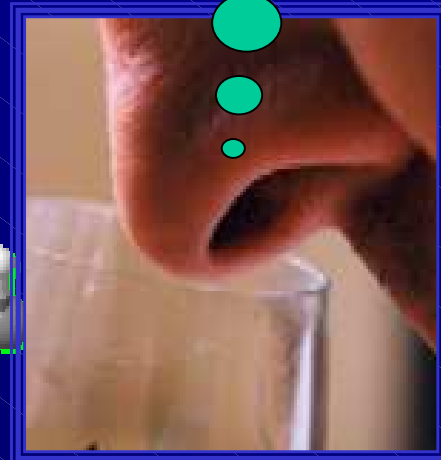
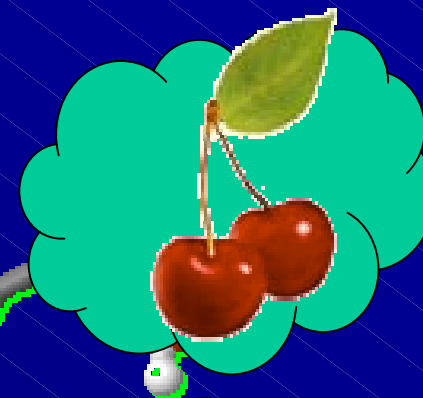
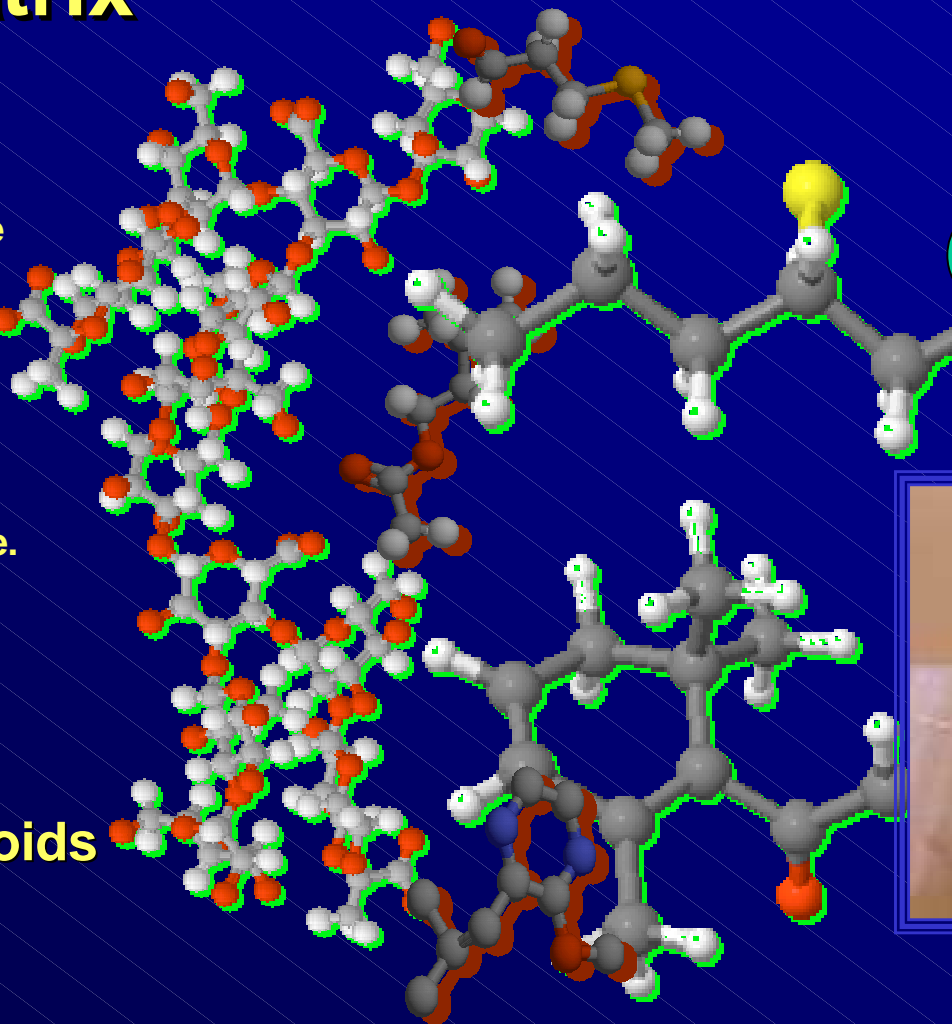
Dominique
Deltell
Consultant

Noblesse[®] in action on the colloidal matrix

After

Comments: Diminishing the aggressivity of sulfur compounds and enhancing the fruity perception of certain thiols and varietal compounds, those interaction develop the fruity perception of the wine. The colloidal matrix is upgraded for its concentration and it is stabilized giving a better longevity

Noblesse colloids



LALLEMAND

Dominique Deltell Consultant document.

Professional use not allowed (training, copy, publication, commercial document, etc.) without written D. Deltell's authorization