

**Dominique
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Consultant**

Dominique Delteil Consultant

International Wine Consulting



▶ Français

▶ English

▶ Italiano

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www.Delteil-Consultant.com

Noblesse's adsorptive sponge effect Practical guideline for Virginia Varieties

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Noblesse's adsorptive sponge effect

Practical procedure to rebalance a wine and stabilize the positive effect



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**1. Identification
of the sensory
problem**

3-4 days

**2. Add
Noblesse
20-30 g/hl
+
Agitation**

3. Racking

**4. Add
Noblesse
10 g/hl +
Agitation**

**5. Agitation
once a week
for one month**

**6. Add
Noblesse if
necessary
5-10 g/hl +
Agitation**

**7. Agitation 2
times a month
for one month**

**8. Rack or filter or
go on aging
according to style
and commercial
program**

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Brett & C° contaminated wine

Noblesse's adsorptive sponge effect

Practical procedure to rebalance a wine and stabilize the positive effect



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**1. Identification of
the sensory and
microbiological
problem**

5-7 days

1 month

**5. Agitation
once a week
for one month**

**8. Agitation
2 times a
month for one
month**

**2. Add
Noblesse
20 g/hl +
Agitation**

**3. Racking
+ Filtration**

**4. Add
Noblesse
20-30 g/hl
Agitation**

6. Racking

**7. Add
Noblesse
10 g/hl +
Agitation**

**9. Rack or filter or go on
aging according to style
and commercial
program**

Note: After the first filtration, in stainless steel tank, during one month, the addition of 50-100 g/hl new oak is strongly recommended to complement Noblesse work. Oak : chips or blocks, French oak, toasted medium+

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Sauvignon blanc

- **Sulfur like off-flavors: elimination before bottling**
- **Prevention of further sulfur like off flavors development in bottle**
- **Herbaceous and excessive greenness**
- **Aggressive acidity**
- **Metallic after taste**



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Chardonnay

- **Sulfur like off flavors (until March)**
- **Evolution characters (after March)**
- **Burning alcohol-like mouthfeel sensations**
- **Bitterness**



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Pinot Gris

- **Oxydative characters (overwhelming toasted bread character)**
- **Aggressive tannin like sensations**
- **Burning alcohol-like mouthfeel sensations**
- **Bitterness**



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Any white variety with oak fermentation and/or aging

- **Artificial vanilla like aromas**
- **Excessive smoky characters**
- **Aggressive oak tannins**



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Merlot

- Sulfur like off-flavors, particularly “burnt tomato skin”
 - Herbaceous characters
 - Metallic aggressive tannins
 - Bitterness
-
- *Be careful: Burnt tomato skin and metallic aggressive tannins may come from Brettanomyces development. Check your living Brett. If there are in your wine, apply slide #5 procedure !*



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Cabernet Sauvignon and Cabernet Franc

- **Herbaceous characters**
- **Aggressive tannins**
- **Bitterness**



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Syrah or Shiraz

- **Burnt rubber**
 - **Burning alcohol-like sensation**
 - **Aggressive tannins**
 - **Bitterness**
-
- ***Be careful: Burnt rubber and metallic aggressive tannins may come from Brettanomyces development. Check your living Brett. If there are in your wine, apply slide #5 procedure !***

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Sangiovese or Grenache

- **Band-Aid, pharmaceutical characters**
 - **Burning alcohol-like mouthfeel**
 - **Tannic dryness**
 - **Bitterness**
-
- ***Be careful: Band-aid and bitterness may come from Brettanomyces development. Check your living Brett. If there are in your wine, apply slide #5 procedure !***

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Any red variety with oak maceration and/or aging

- **Artificial vanilla like aromas**
- **Excessive smoky characters**
- **Aggressive oak tannins**



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Early treatment of the main defaults allow the wine to:

- **Develop more concentrated foremouth volume**
- **Develop more mid palate balance**
- **Develop more length**
- **Stabilize the positive varietal characters,
slowing down the rate of negative evolution
such as atypical aging in whites**
- **Bring more longevity to the wine**
- **Integrate better the sensory impacts of oak**



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Comparison with yeast extract products. Reminder: Noblesse is a whole cell inactivated ICV's yeast strain

Noblesse

- **Develop more concentrated foremouth volume**
- **Develop more mid palate balance**
- **Develop more length**
- **Integrate better the sensory impacts of oak**

Yeast extracts

- **Only a sweet foremouth impact, not really concentrated, a soapy/oily coating**
- **No added balance or length. On the contrary, on aggressive palate wines, may enhance the burning and metallic after taste**
- **May enhance the dry, burning and metallic after taste due to excessive oak**



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Process for aging with Noblesse: To build the style and the longevity of a red wine



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1. Characterization of
initial wine profile

2. Analysis of living germs
(*Brettanomyces* and
others) and of molecular
SO₂

Tasting and analysis: at least once a
month.

After the first month and the first
racking, every month, evaluate if:

- adjust molecular SO₂ (molecular
between 0,6 e 0,8 mg/L)
- add other Noblesse (10 g/hl) or not
- rack or not
- stop aging or not,
- filter or not, etc.

4. Agitation once
a week for a
month



1 month

3. Add
Noblesse
20-30 g/hl +
Agitation

5. One week after the
last agitation,
racking after one
month of contact

6. Add Noblesse
10 g/hl +
Agitation

7. Agitation 2
times a month

Note. Noblesse has a very significant impact on wine-oxygen interactions. Don't forget to adapt micro-oxygenation and alternative oak additions and contact time with oak (alternatives or barrel)

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Process for long aging with Noblesse: To build the style and the longevity of a white wine



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1. Characterization of
initial wine profile

2. Analysis of molecular
SO₂

Evaluate the addition of
ascorbic acid or not

Tasting and analysis: at least once a
month.

After the first month and the first
racking, every month, evaluate if:

- adjust molecular SO₂ (molecular
between 0,6 e 0,8 mg/L)
- add other Noblesse (10 g/hl) or not
- add ascorbic acid or not (1 g/hl)
- rack or not
- stop aging or not
- filter or not, etc.



4. Agitation once
a week for a
month

1 month

3. Add
Noblesse
20-30 g/hl +
Agitation

5. One week after the
last agitation,
racking after one
month of contact

6. Add Noblesse
10 g/hl +
Agitation

7. Agitation 2
times a month

Note. Noblesse has a very significant impact on wine-oxygen interactions. Don't forget to adapt micro-oxygenation and alternative oak additions and contact time with oak (alternatives or barrel)

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How to use Noblesse in a blending process



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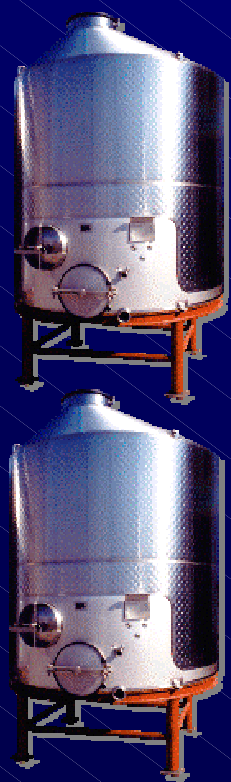
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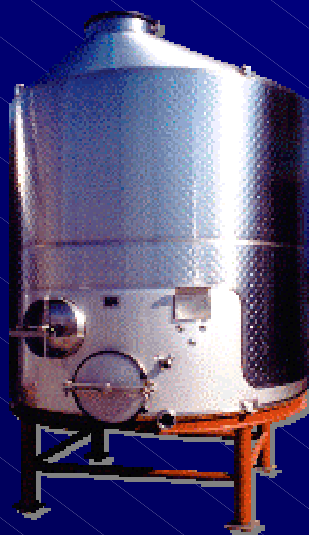
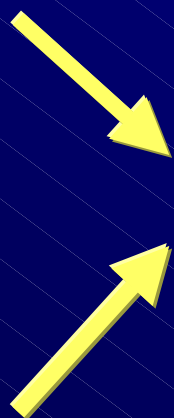
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Blending young wines with microbial instability

Noblesse



**Instable
wines**



Blending



**Microbiological
stabilization:
SO2 + filtration**



**Colloidal
stabilization**



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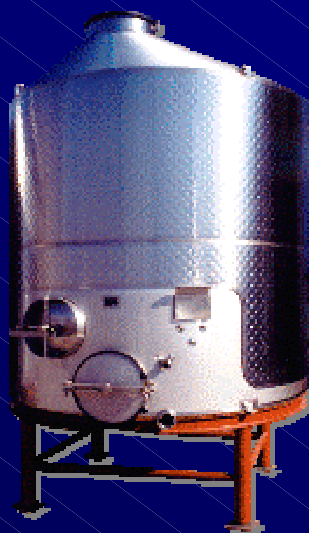
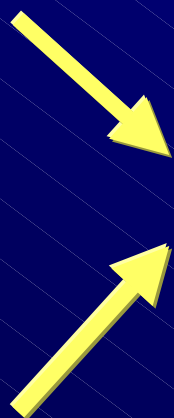
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Blending young wines with tartrate crystals instability

Noblesse



**Instable
wines**



Blending



**Tartrate
stabilization:
electrodialysis
or cold**



**Colloidal
stabilization**



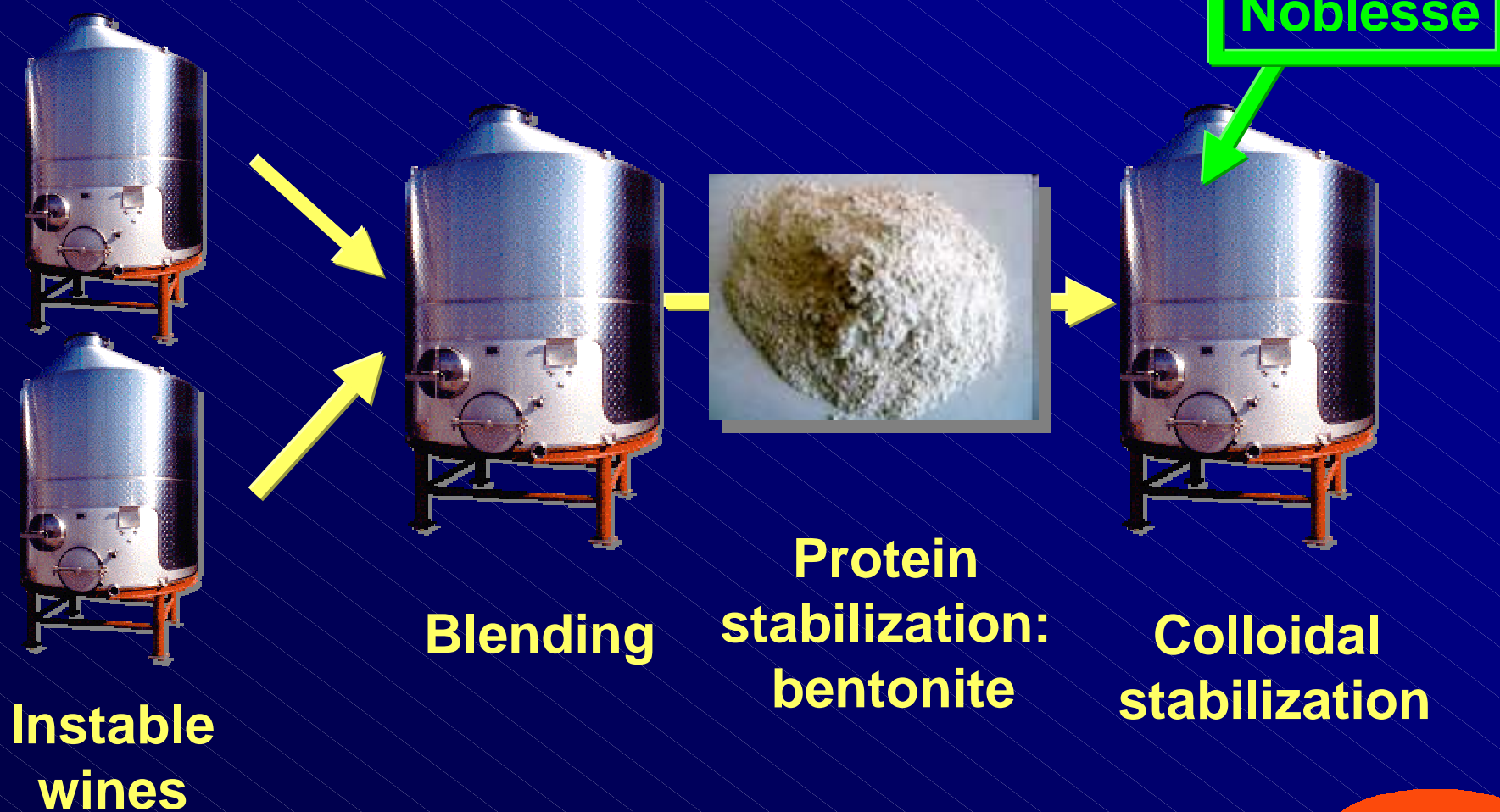
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Blending young white wines with protein instability



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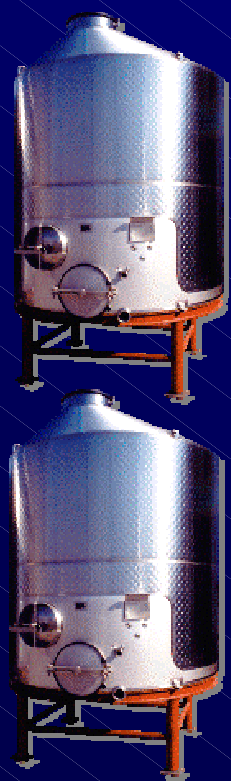
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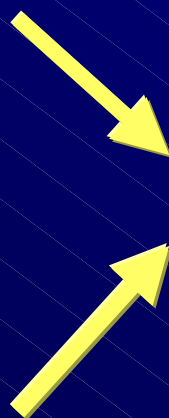
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Blending young red wines with color instability

Noblesse



**Instable
young
wines**



Blending



**Filtration to
eliminate
aged lees**



**Color
stabilization
with colloidal
stabilization**



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Blending red wines with and without microbial stability

Instable wine



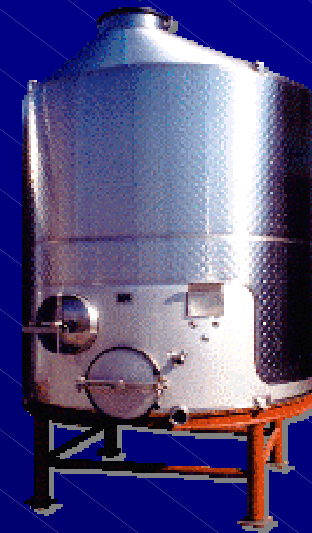
Microbiological
stabilization:
SO₂ + filtration



Stable wine

Blending

Noblesse



Colloidal
stabilization

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Blending red wines with and without tartrate stability

Instable wine



**Tartrate
stabilization**



Stable wine

Blending



**Colloidal
stabilization**

Noblesse

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Blending white wines with and without protein stability

Instable wine



Protein
stabilization:
bentonite



Stable wine

Blending



Colloidal
stabilization

Noblesse

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Blending red wines with and without color stability

Instable wine

Noblesse



**Filtration to
eliminate
aged lees**



**Color
stabilization
with colloidal
stabilization**

Blending



Stable wine

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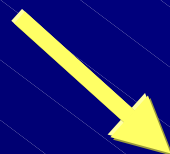
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Blending wines with herbaceous defaults: bad practices

Fruity wine



**Herbaceous
wine**



**Vegetal,
non fruity
wine**

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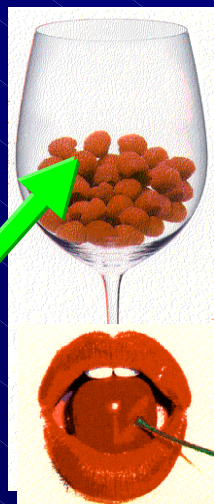
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Blending wines with herbaceous defaults

Noblesse



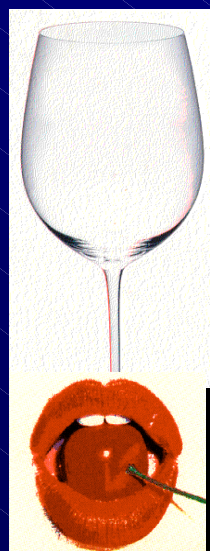
**Stabilize
the fruit**



Noblesse



**Eliminate
herbaceous
characters,
smooth the
mouthfeel**



**Balanced
lightly
fruity
wine**



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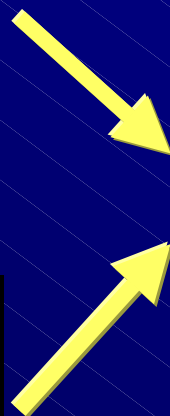
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Blending wines with sulfur defaults: bad practices

Fruity wine



**Sulfur
spoiled
wine**



**Sulfur spoiled
wine**

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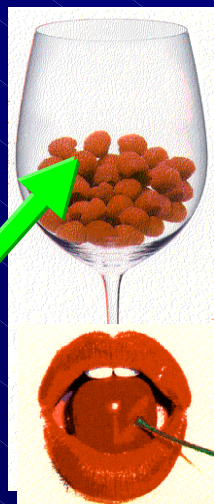
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Blending wines with sulfur like off flavors

Noblesse



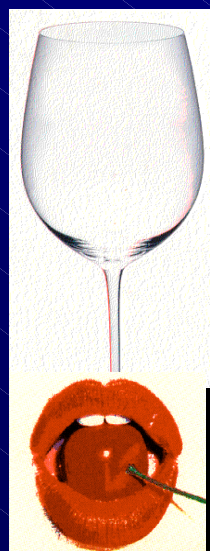
**Stabilize
the fruit**



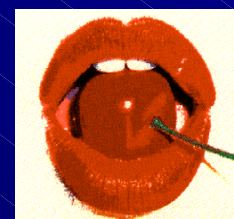
Noblesse



**Eliminate
sulfur
characters,
smooth
mouthfeel**



**Balanced
lightly
fruity
wine**



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