Noblesse’s adsorptive sponge effect
Practical guideline for Virginia Varieties
Noblesse’s adsorptive sponge effect

Practical procedure to rebalance a wine and stabilize the positive effect
1. Identification of the sensory problem

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

Noblesse once a week

Agitation

3-4 days

1 month

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Brett & C° contaminated wine

Noblesse’s adsorptive sponge effect

Practical procedure to rebalance a wine and stabilize the positive effect
1. Identification of the sensory and microbiological problem

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

3. Racking

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

5. Agitation once a week for one month

6. Racking

7. Add Noblesse 10 g/hl + Agitation

8. Agitation 2 times a month for one month

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.
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
Chardonnay

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

- Oxydative characters (overwhelming toasted bread character)
- Aggressive tannin like sensations
- Burning alcohol-like mouthfeel sensations
- Bitterness
Any white variety with oak fermentation and/or aging

- Artificial vanilla like aromas
- Excessive smoky characters
- Aggressive oak tannins
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!
Cabernet Sauvignon and Cabernet Franc

- Herbaceous characters
- Aggressive tannins
- Bitterness
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!
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!
Any red variety with oak maceration and/or aging

- Artificial vanilla like aromas
- Excessive smoky characters
- Aggressive oak tannins
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
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
Process for aging with Noblesse:
To build the style and the longevity of a red wine
1. Characterization of initial wine profile

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

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

4. Agitation once a week for a month

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

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 and 0.8 mg/L)
• add other Noblesse (10 g/hl) or not
• rack or not
• stop aging or not,
• filter or not, etc.

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)
Process for long aging with Noblesse: To build the style and the longevity of a white wine
1. Characterization of initial wine profile

2. Analysis of molecular SO2
   Evaluate the addition of ascorbic acid or not

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

4. Agitation once a week for a month

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

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.

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)
How to use Noblesse in a blending process
Blending young wines with microbial instability

Instable wines → Blending → Microbiological stabilization: SO2 + filtration → Colloidal stabilization → Noblesse

Blending young wines with microorganisms can lead to instability, but stabilization techniques such as adding SO2 and using filtration can help resolve these issues. The stabilized wines can then be blended and further stabilized to achieve a desired outcome.
Blending young wines with tartrate crystals instability

Instable wines → Blending → Tartrate stabilization: electrodialysis or cold → Colloidal stabilization

Noblesse
Blending young white wines with protein instability

Instable wines → Blending → Protein stabilization: bentonite → Colloidal stabilization

Noblesse
Blending young red wines with color instability

Instable young wines

Blending

Filtration to eliminate aged lees

Color stabilization with colloidal stabilization

Noblesse
Blending red wines with and without microbial stability

- **Instable wine**
- **Stable wine**
- **Microbiological stabilization: SO2 + filtration**
- **Colloidal stabilization**
- **Blending**
- **Noblesse**

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Blending red wines with and without tartrate stability

Instable wine → Tartrate stabilization → Blending → Colloidal stabilization → Stable wine

Noblesse
Blending white wines with and without protein stability

Instable wine

Protein stabilization: bentonite

Stable wine

Blending

Colloidal stabilization

Noblesse
Blending red wines with and without color stability

- **Instable wine**
- **Filtration to eliminate aged lees**
- **Color stabilization with colloidal stabilization**
- **Noblesse**
- **Blending**

Stable wine
Blending wines with herbaceous defaults: bad practices

- Fruity wine
- Herbaceous wine
- Vegetal, non fruity wine
Blending wines with herbaceous defaults

Noblesse

Stabilize the fruit

Eliminate herbaceous characters, smooth the mouthfeel

Balanced lightly fruity wine
Blending wines with sulfur defaults: bad practices

Fruity wine

Sulfur spoiled wine

Sulfur spoiled wine
Blending wines with sulfur like off flavors

- **Noblesse**: Stabilize the fruit
- **Noblesse**: Eliminate sulfur characters, smooth mouthfeel

Balanced lightly fruity wine