

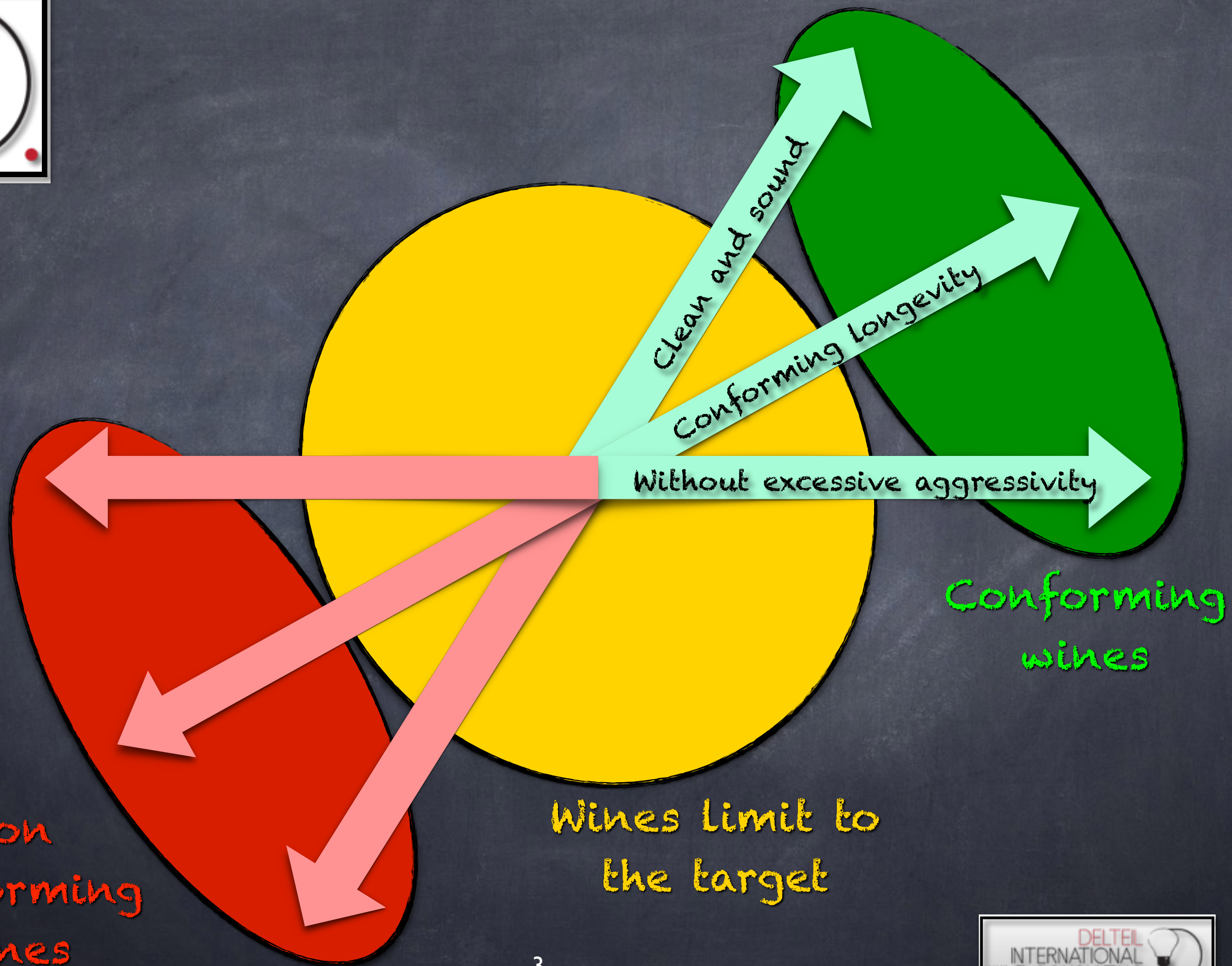
Winemaking adaptations according to berry sensory profiles

Vineyard and winery routine analysis





The most successful wines
respect 3 important axes



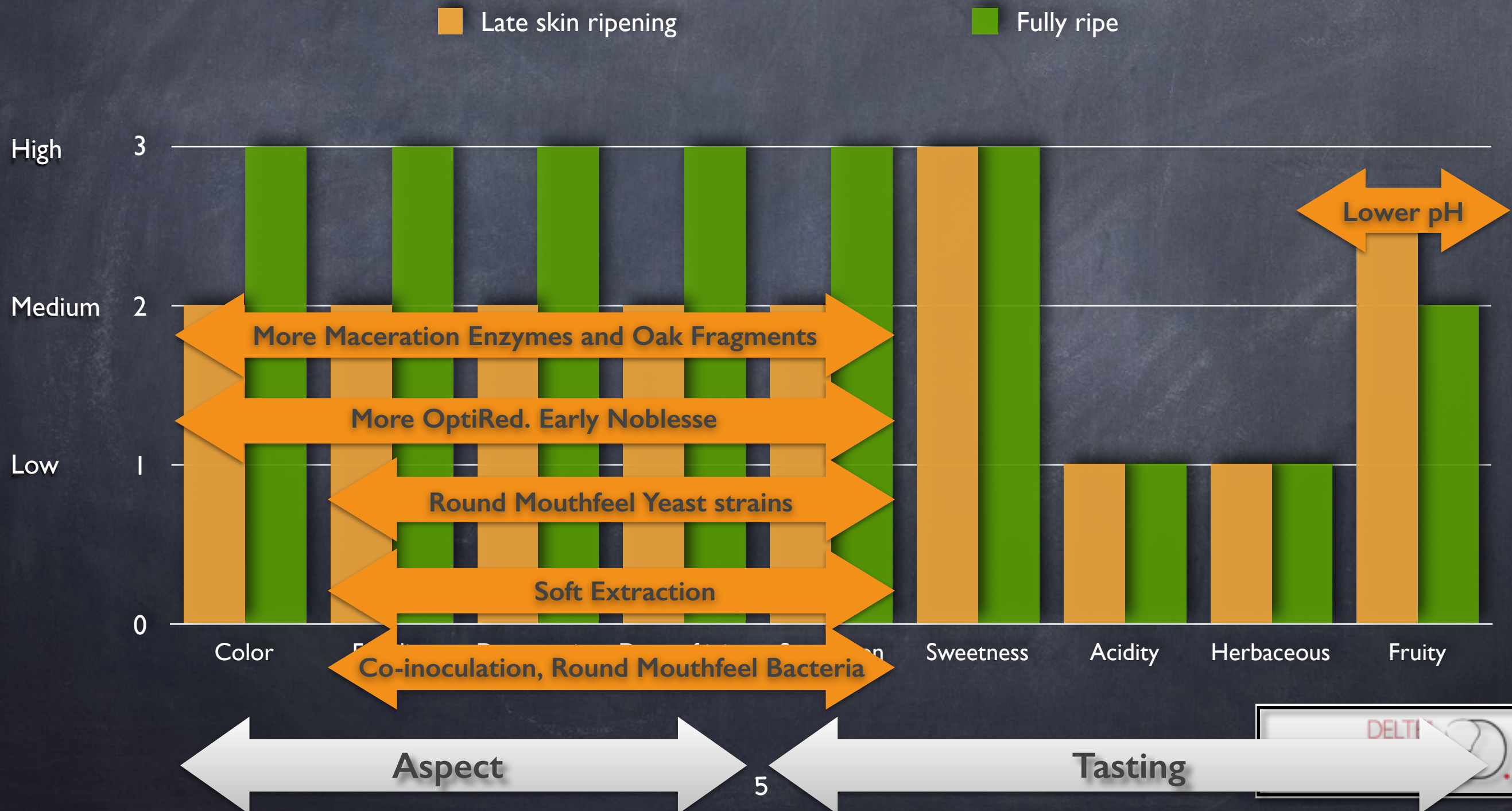


How to adapt the winemaking?

General considerations and trends

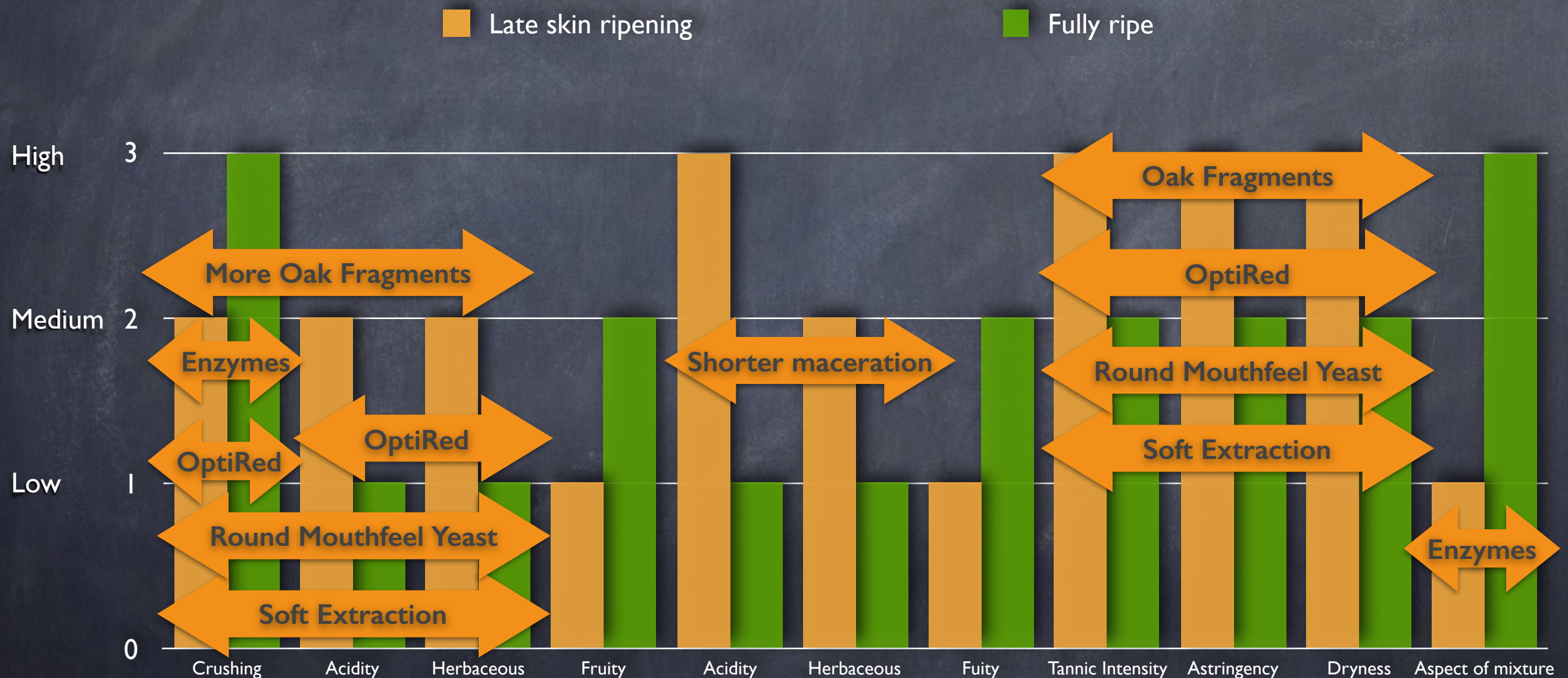


Aspect of the berry and tasting the pulp



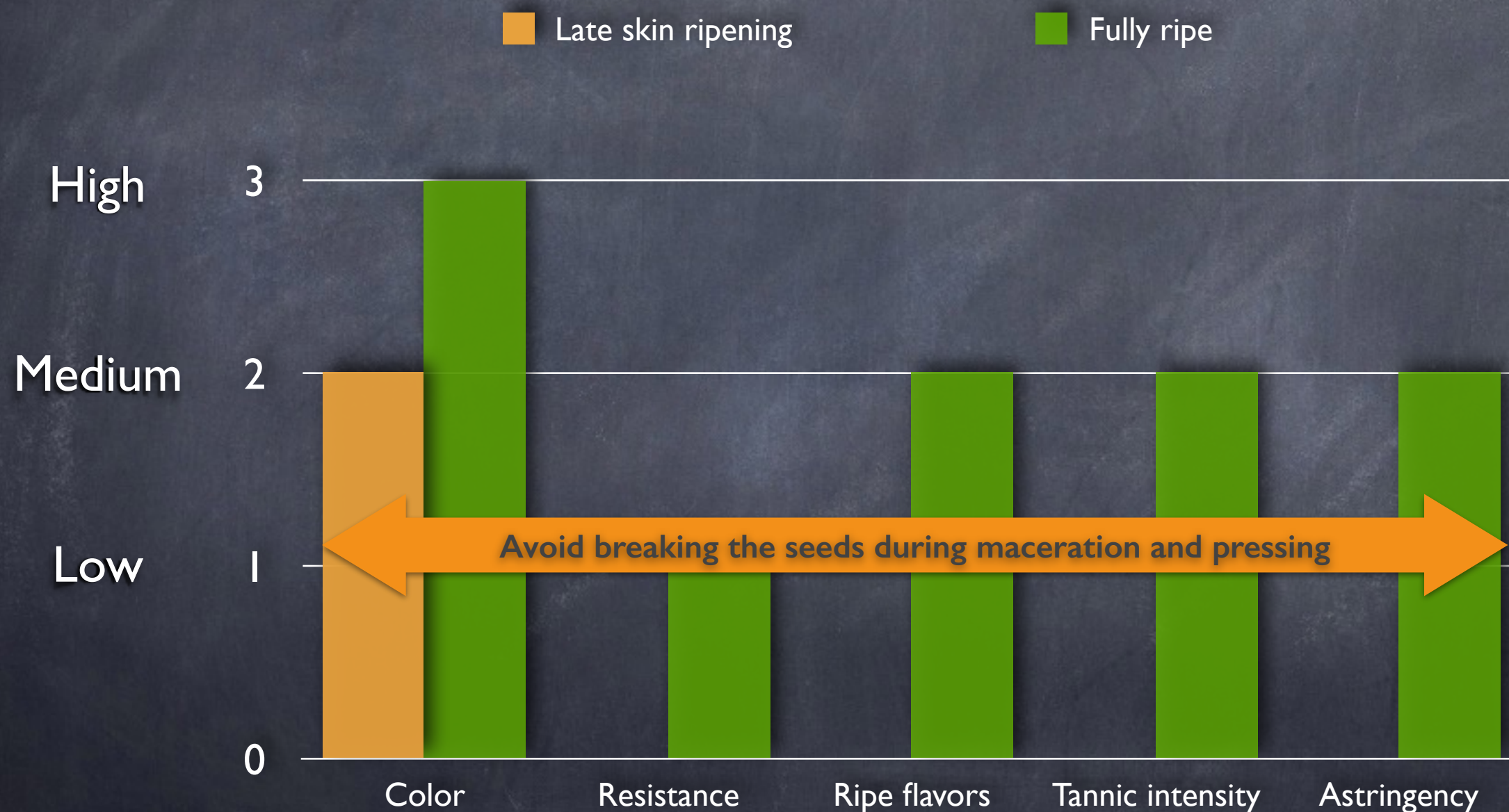


Tasting the skin





Tasting the seeds





How to adapt the winemaking?

A precise example for
a >12€ Pinot Noir

The goal is to be able to blend both lots during
aging and get a conforming wine for the segment





Late skin ripening



Fully ripe

<3.3

Adjust pH

2 g/hl

SO₂



Destem



Crush

Lallzyme EX-V 3 g/hl

Enzymes

Adjust pH

<3.35

SO₂

2 g/hl

Destem

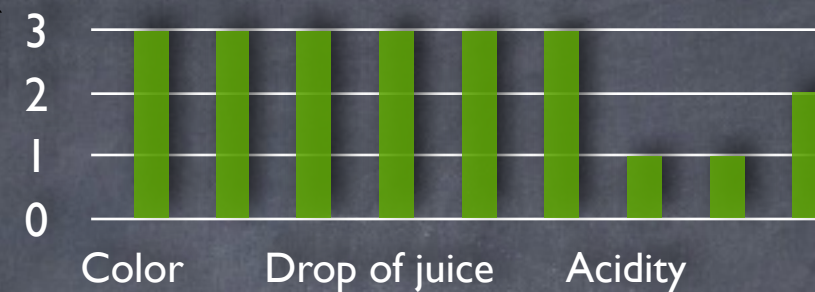
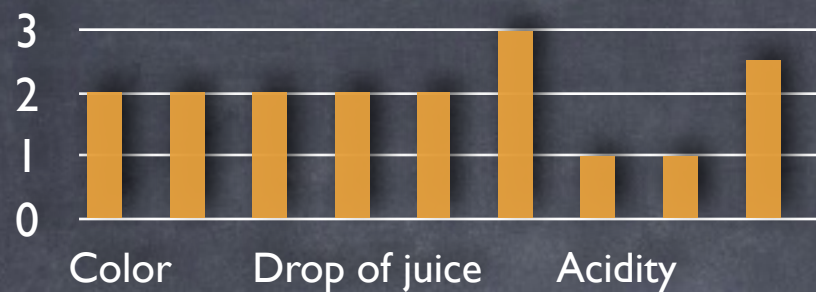


Crush



Enzymes

Lallzyme EX-V 2 g/hl



Blocks Fr-Ambrosia
Complex 400 g/hl

Oak
fragments

Blocks Fr-Ambrosia
Complex 300 g/hl

ICV-D21 30 g/hl

Yeast strain

Yeast strain

RC-212 30 g/hl

GoFerm Protect 30 g/hl

Yeast
protection

Yeast
protection

GoFerm Protect 30 g/hl

OptiRed 30 g/hl

Inactivated yeast for
maceration

Inactivated yeast for
maceration

OptiRed 20 g/hl



Coinoculate yeast - bacteria

Coinoculate yeast - bacteria

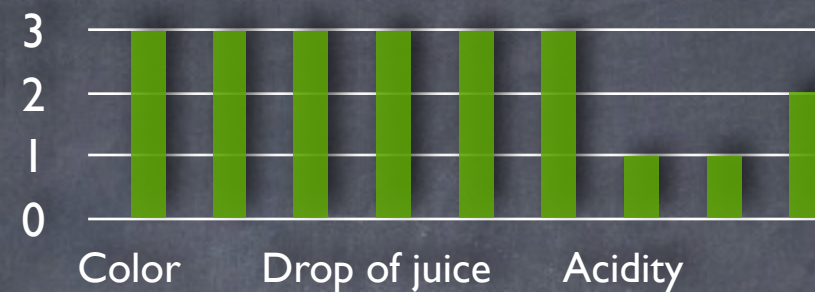
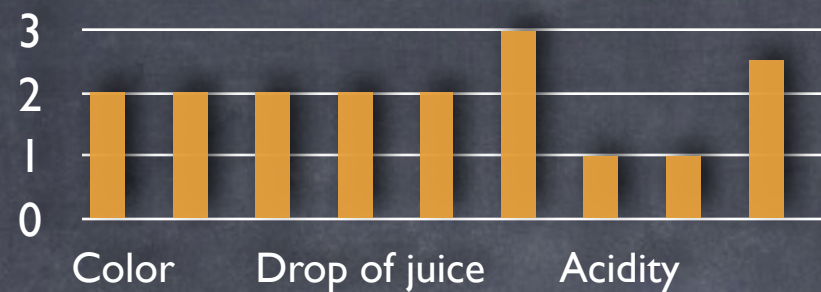


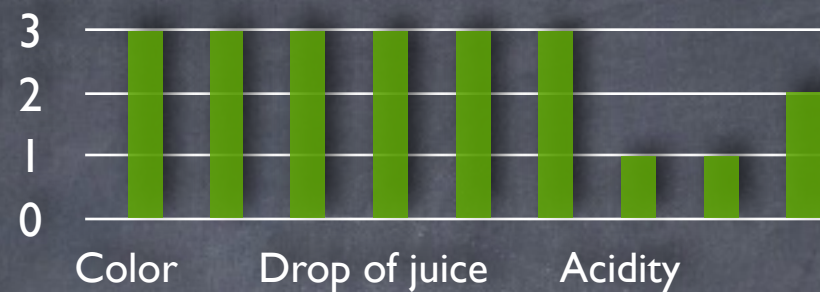
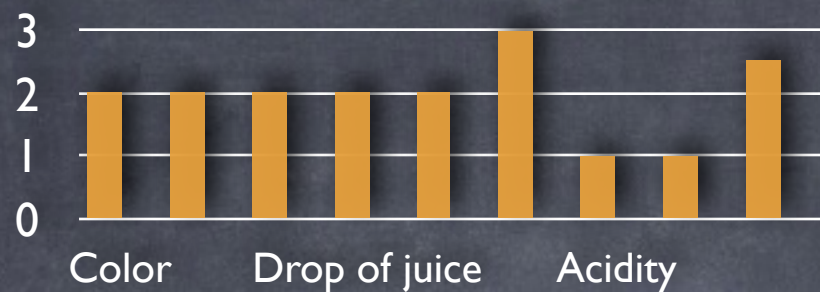
VP41 One Step

Lactic bacteria strain

Lactic bacteria strain

VP41 One Step





2 per day

Agitations

Agitations

2 per day

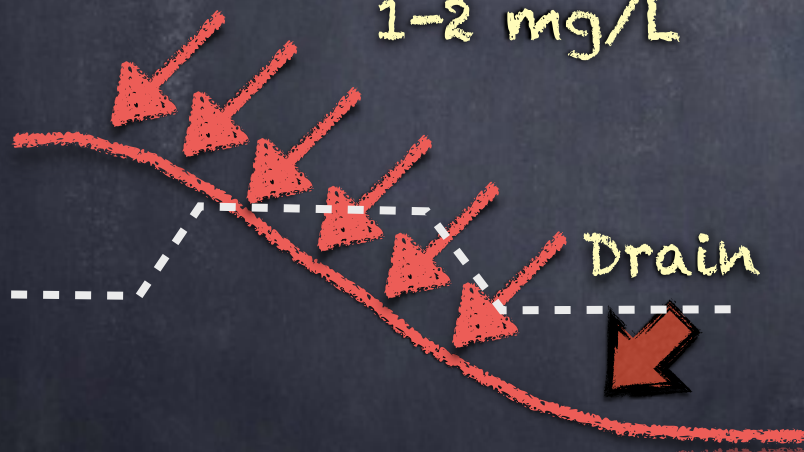
10-15 days

Duration of
maceration

Duration of
maceration

15-20 days

2-3 times a day:
1-2 mg/L



Macro-
oxygenation

Macro-
oxygenation

2-3 times a day:
2-3 mg/L



Continuous
oxygenation
1-2 mg/day

STOP
oxygenation

Continuous oxygenation
1-2 mg/day



Absolute key-points with cold pre-fermentation maceration

Adjust pH

SO₂

Destem

Crush

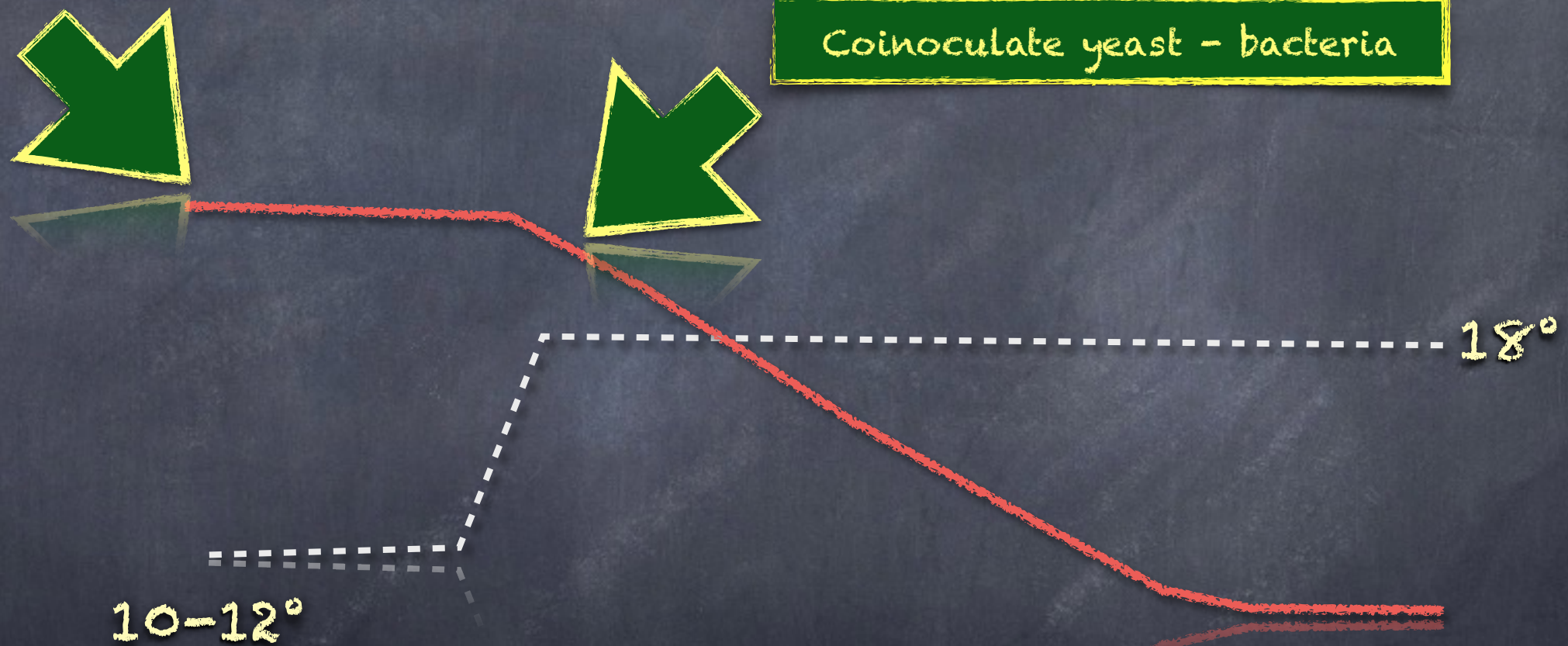
Enzymes

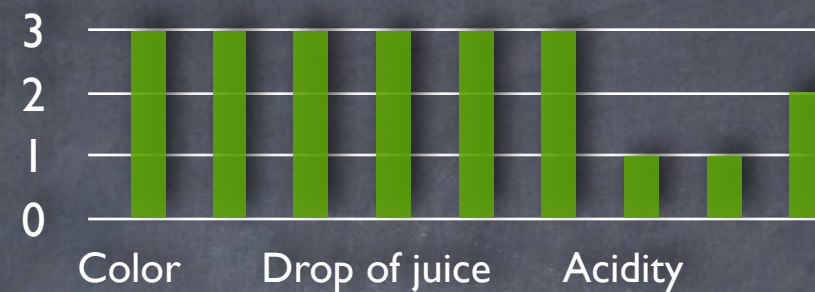
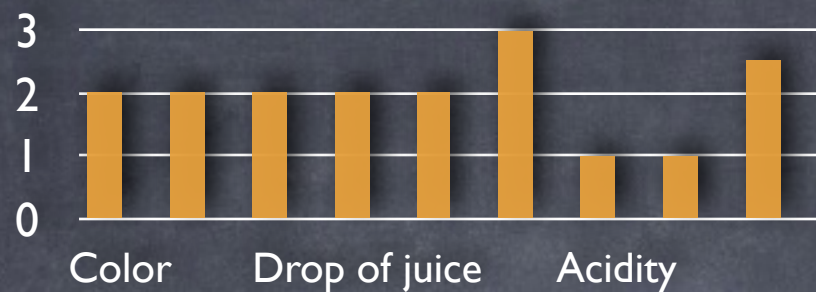
Oak fragments

Yeast strain

Inactivated yeast for maceration

Coinoculate yeast - bacteria





Pneumatic press

Type of
pressing

Addition of
press wines

<0,4 bar + 1 g/hl Reduless

Rack after 24 hours + 1 g/hl Reduless

Rack after 24 hours + 1 g/hl Reduless

Rack after 24 hours + 1 g/hl Reduless

Blend with racked drained wine

Type of
pressing

Addition of
press wines

Pneumatic press

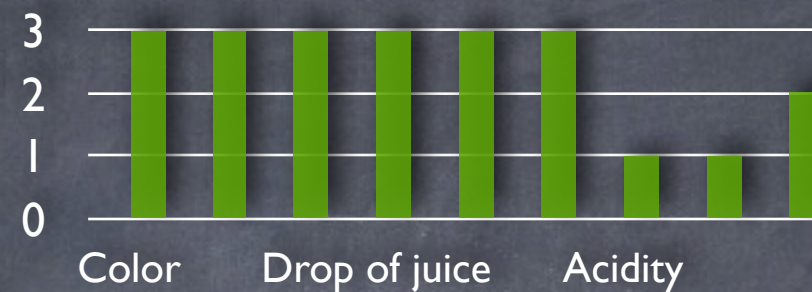
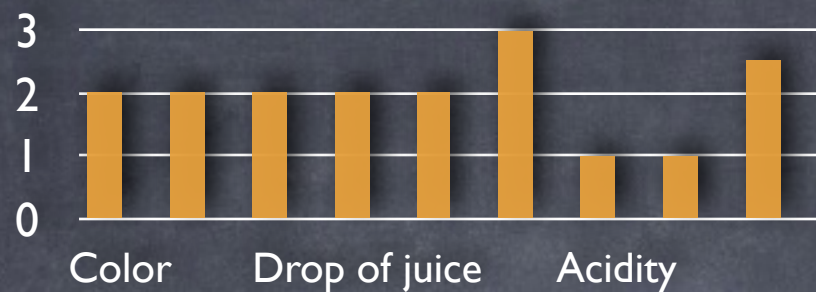
<0,4 bar + 1 g/hl Reduless

Rack after 24 hours + 1 g/hl Reduless

Rack after 24 hours + 1 g/hl Reduless

Rack after 24 hours + 1 g/hl Reduless

Blend with racked drained wine



Inactivated
yeast

Rhythm
of first
rackings

Rhythm
of first
rackings

Inactivated
yeast

1. Draining: add 1 g/hl Reduless
Rack after 24 hours
2. Dryness: add 1 g/hl Reduless
Rack after 24 hours
3. One week later: add 1 g/hl Reduless
Rack after 24 hours
Add staves 250 g/hl
4. End of MLF: add 1 g/hl Reduless,
sulfiting
Rack after 24 hours
Add 20 g/hl Noblesse

1. Draining: add 1 g/hl Reduless
Rack after 24 hours
2. Dryness: add 1 g/hl Reduless
Rack after 24 hours
3. One week later: add 1 g/hl Reduless
Rack after 24 hours
Add staves 150 g/hl
4. End of MLF: add 1 g/hl Reduless,
sulfiting
Rack after 24 hours
Add 10 g/hl Noblesse



Thank you
for your
attention

