



Dominique Delteil Consultant

International Wine Consulting



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www.Delteil-Consultant.com

**Coinoculation and good practices for managing MLF,
fruit, longevity and prevention of microbial spoilage (such
as *Brettanomyces*) in red wines**

**赤ワインにおけるコ・イノキュレーションとMLF管理手順
果実香、長期品質維持、変敗予防(ブレタノマイセス)**

Documento Dominique Delteil Consultant.

Impiego vietato per uso professionale (formazione, riproduzione, articoli, documentazione commerciale, ecc.) senza l'accordo scritto di Dominique Delteil



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**Testimonial of my R&D and consulting
experience with coinoculation yeast-bacteria**
私の研究開発とコンサルティング業務の経験から
コ・イノキュレーションをお勧めします

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1.

What is yeast bacteria coinoculation?

酵母乳酸菌の
コ・イノキュレーションとは何か



The winemaker vision

ワインメーカーの視点

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Brix and malic curves during a co-inoculated yeast - bacteria fermentation

コ・イノキュレーション中のBrixとリンゴ酸の推移



Two key winemaking actions 2つのキーアクション

Yeast inoculation 酵母接種

As soon as the pomace cap is formed, coinoculation
with selected LAB

果帽形成直後に選抜乳酸菌をコ・インキュレーション

Racking
滓引き

1 week

Brix

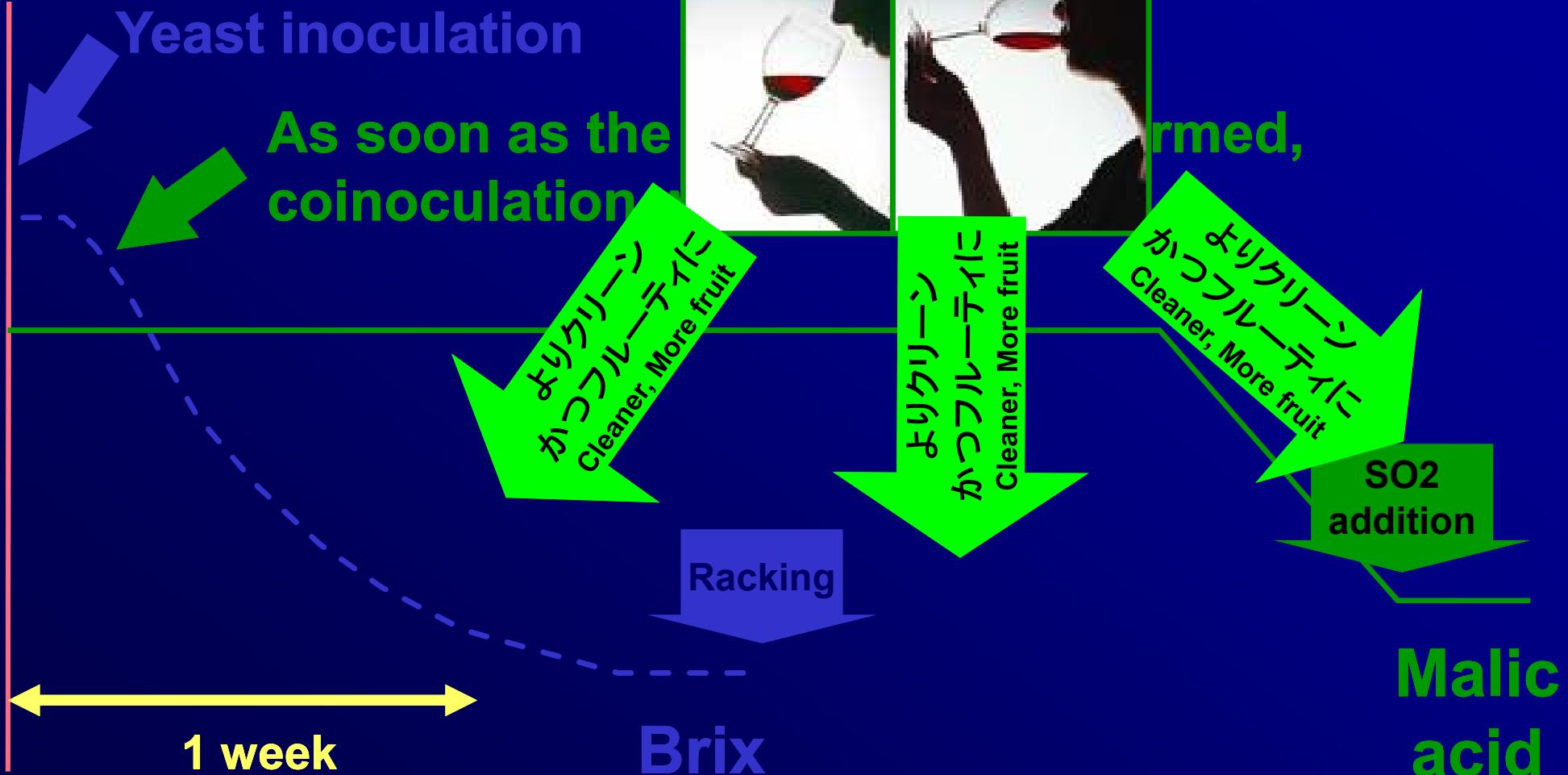
亜硫酸添加
SO₂
addition

Malic
acid

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Sensory goals of coinoculation during fermentation

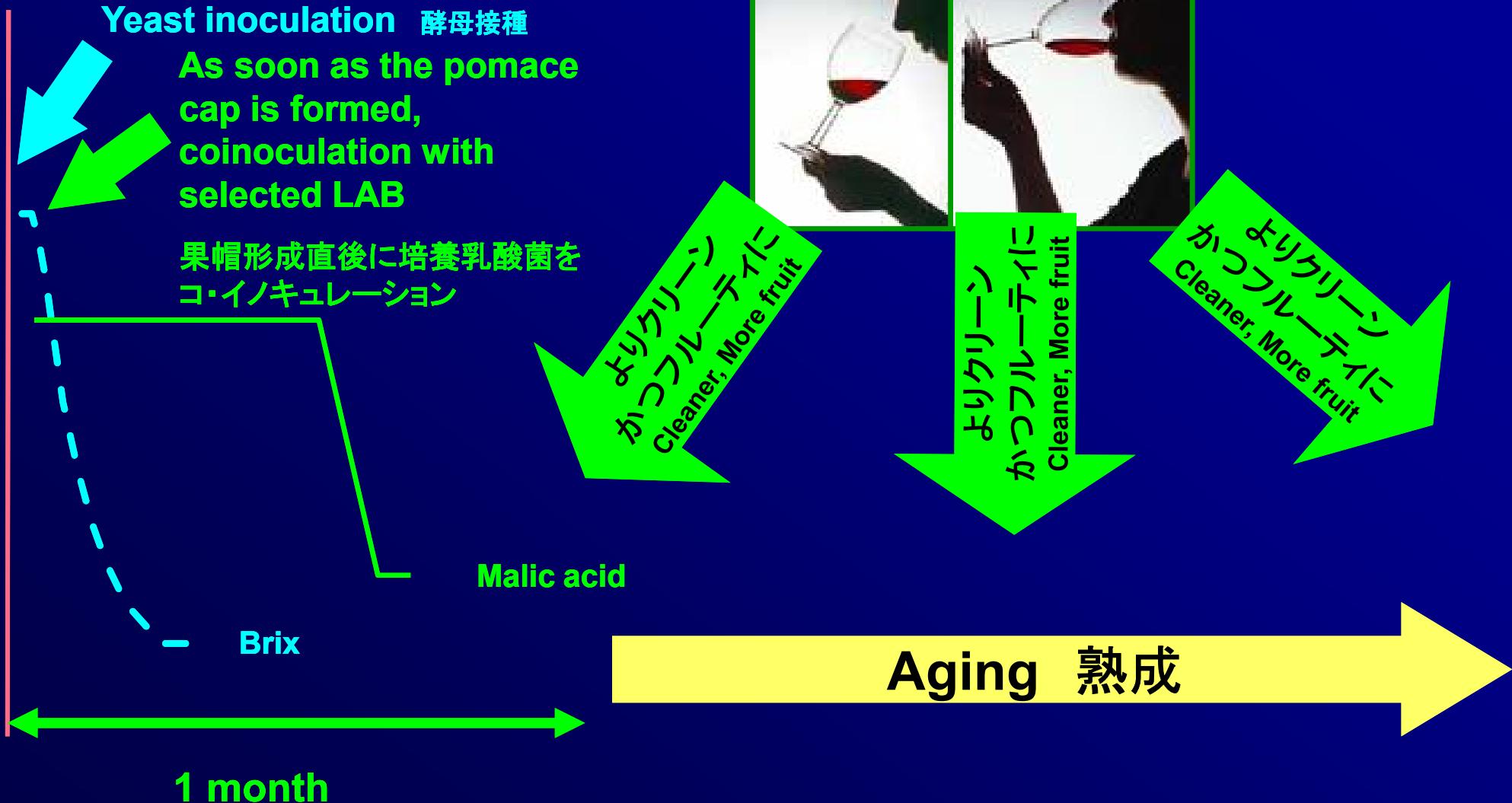
コ・イノキュレーション発酵中に目指す香味質



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Sensory goals of coinoculation during aging

コ・イノキュレーション後、熟成中に目指す香味質





The microbiologist vision

微生物学者の視点

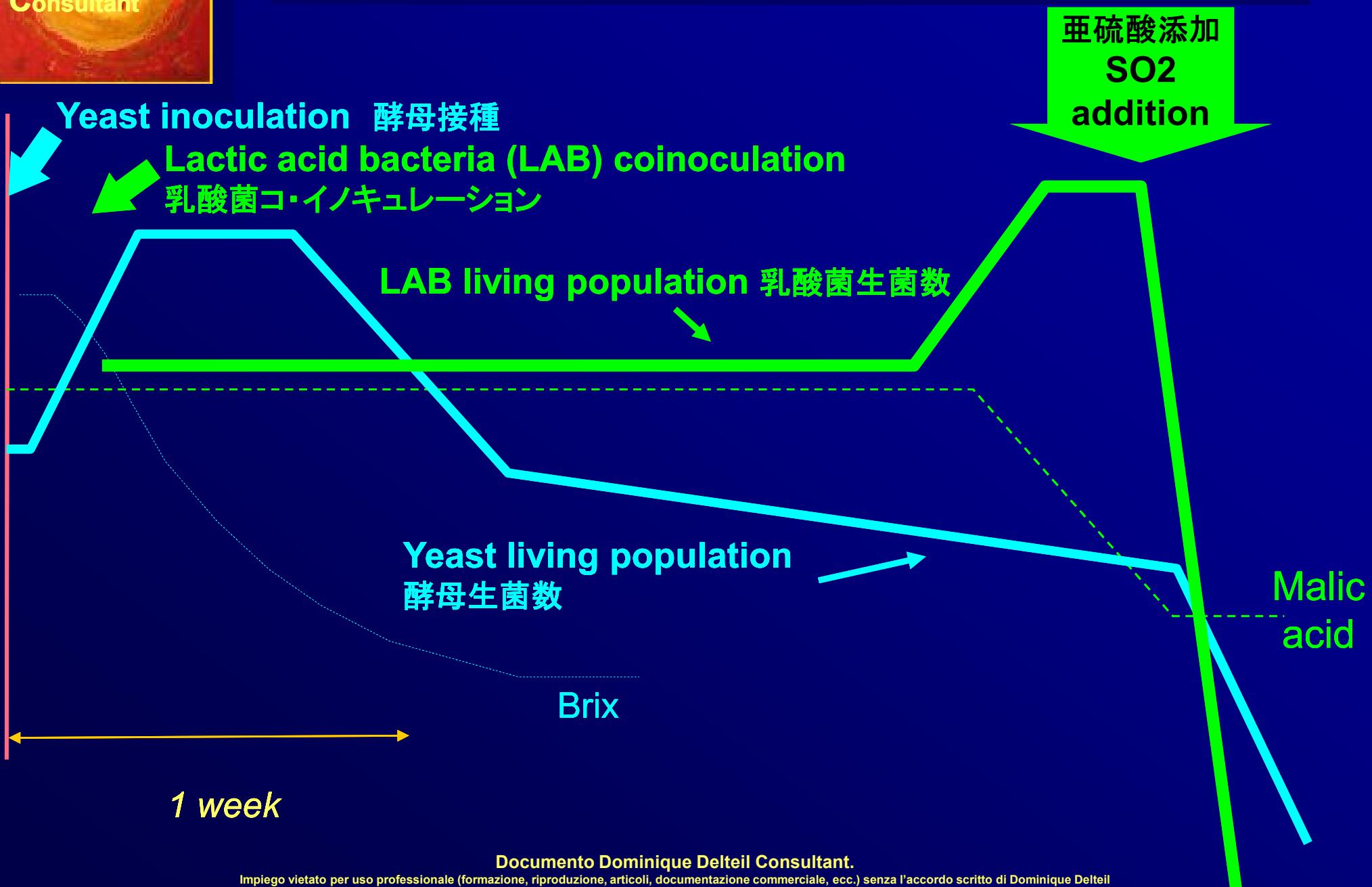
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Population curves during a co-inoculated yeast - bacteria fermentation

コ・イノキュレーション中の酵母・乳酸菌 菌数推移

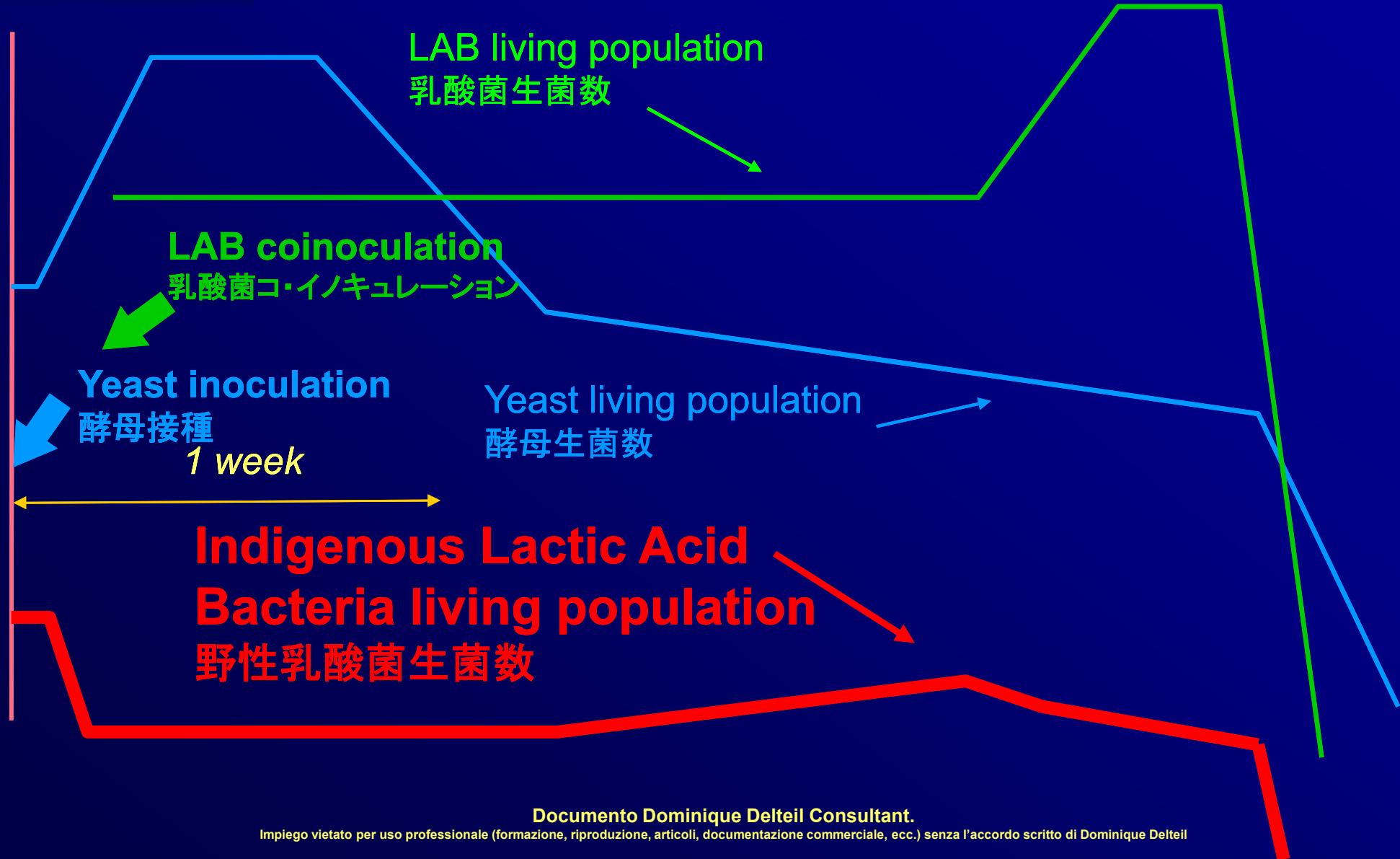




Population curves during a co-inoculated yeast - bacteria fermentation

コ・イノキュレーション中の菌数推移

亜硫酸添加
SO₂
addition

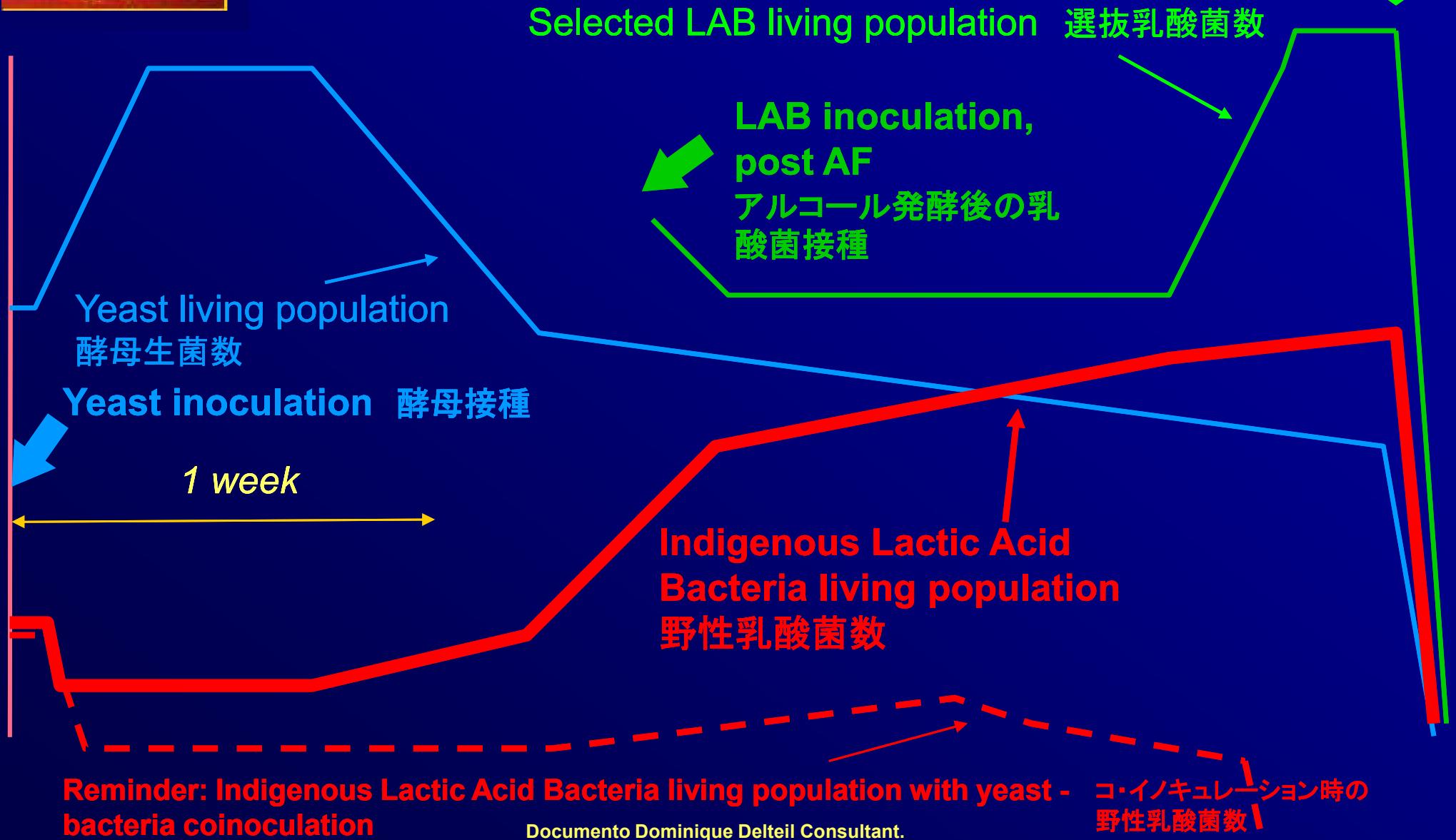


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Post alcoholic fermentation LAB inoculation : indigenous LAB

アルコール発酵後の乳酸菌接種: 野性乳酸菌

SO₂
addition

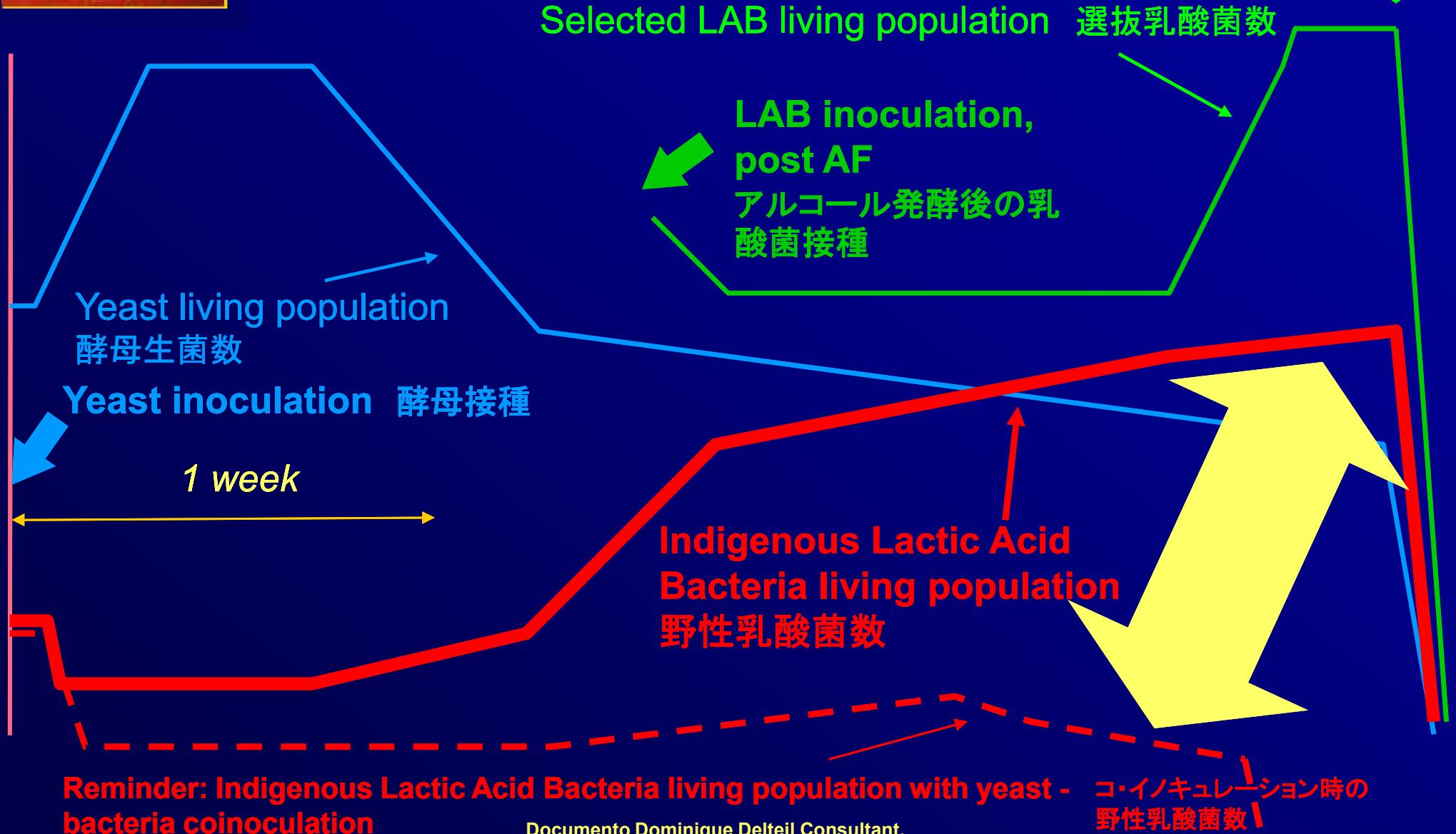


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Post alcoholic fermentation LAB inoculation : indigenous LAB

アルコール発酵後の乳酸菌接種: 野性乳酸菌

SO₂
addition

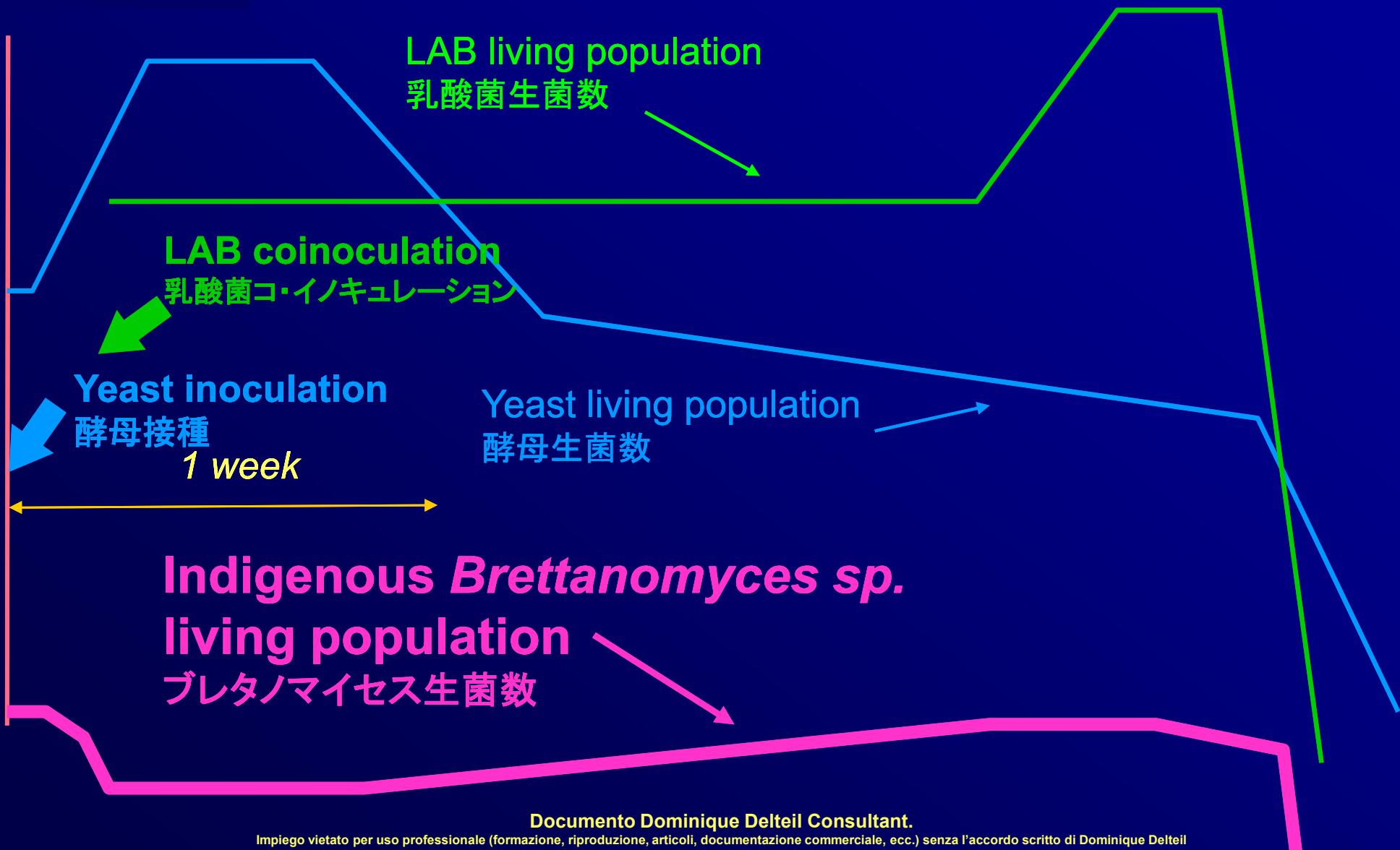


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Brettanomyces sp. population curves during a co-inoculated yeast - bacteria fermentation

コ・イノキュレーション中の ブレタノマイセス菌数推移

亜硫酸添加
SO₂
addition

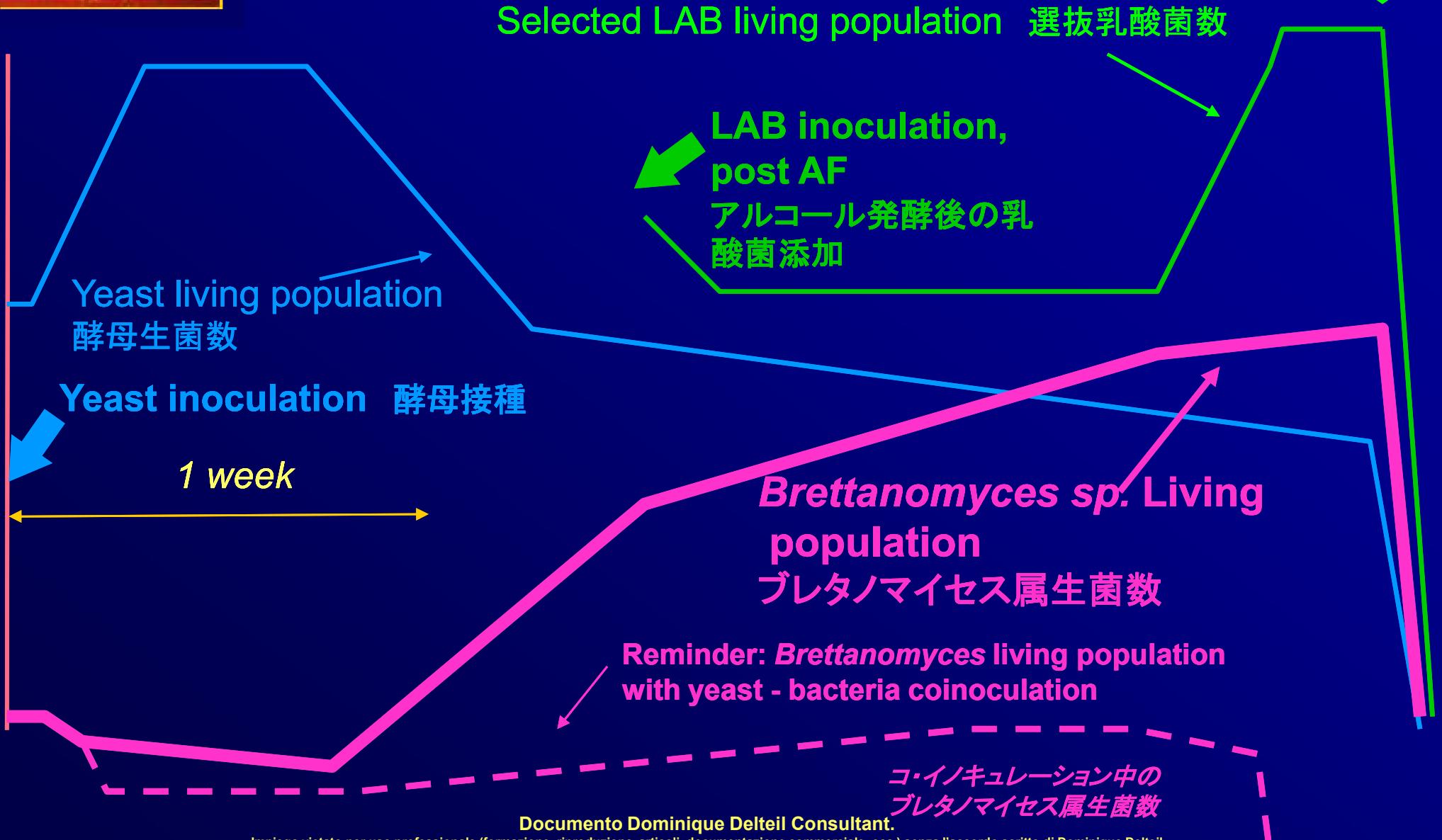


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Post alcoholic fermentation LAB inoculation: Brett !

アルコール発酵後の乳酸菌接種；ブレット！

SO₂
addition

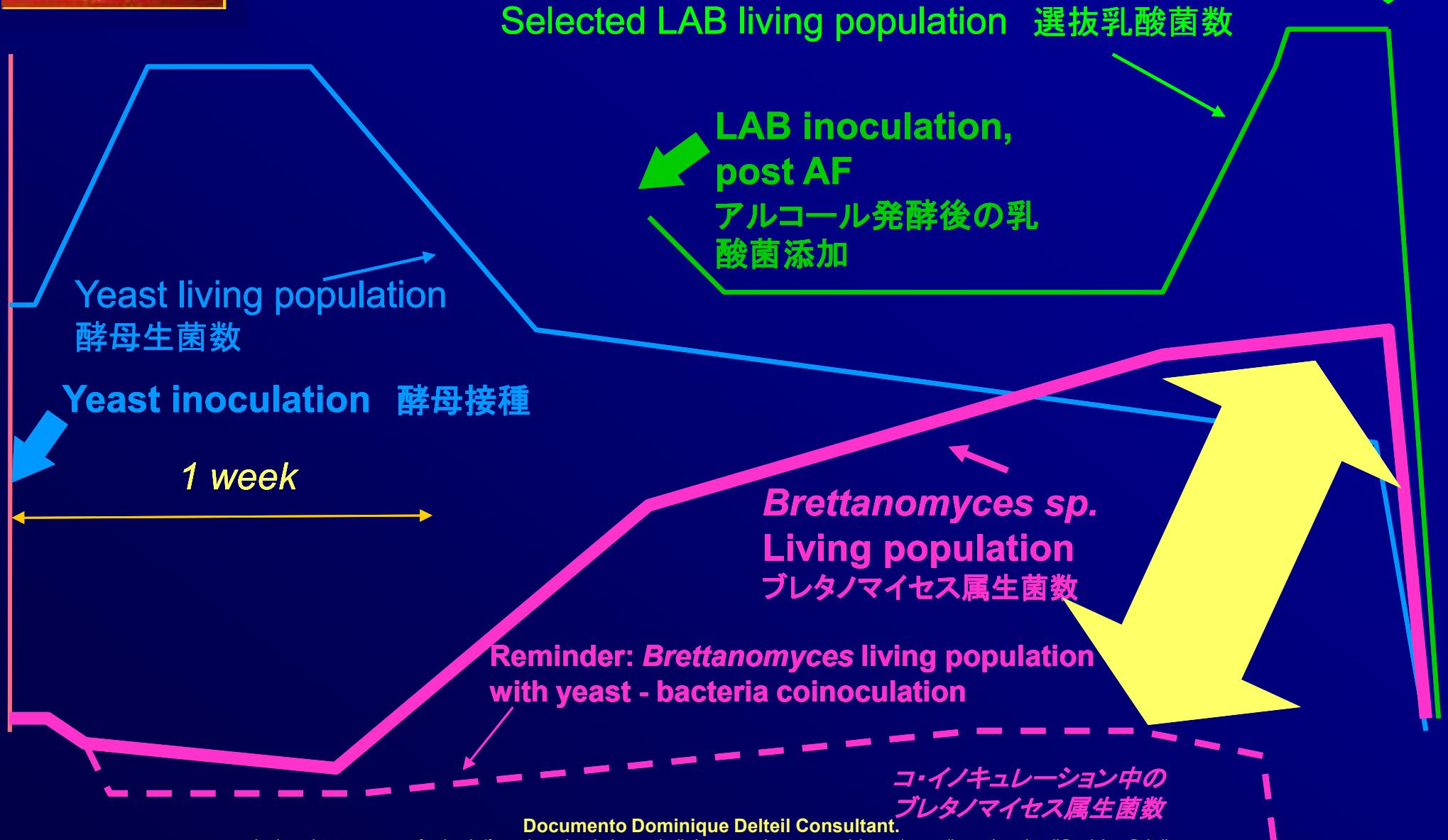


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Post alcoholic fermentation LAB inoculation: Brett !

アルコール発酵後の乳酸菌接種；ブレット！

SO₂
addition





As a sensory consequence, with coinoculation

コ・イノキュレーション後の香味





As a sensory consequence, with post-AF inoculation

アルコール発酵後に乳酸菌接種の場合、香味は？

