

# NEW PRODUCTS FOR 2010-2011

## Zymaflore® 011 OrganiQ



ORGANIC CERTIFIED

Yeast grown according to organic production conditions specified by European regulation requirements (CE 834/2007 and 889/2007) and in accordance to the USDA NOP Regulation for organic production.

This yeast has been selected for its excellent fermentation kinetics, its respect for grape variety specificity and its low production of medium chain fatty acids (compounds that inhibit malolactic bacteria). Its resistance to alcohol makes **Zymaflore® 011 OrganiQ** particularly well-adapted to restarting fermentations or reinoculation in the case of sluggish spontaneous fermentations to ensure a clean AF finish.

*With Zymaflore® 011 OrganiQ, LAFFORT affirms its willingness to develop and offer organically certified products for optimised and environmentally friendly vinification.*

## Nutristart® OrganiQ



### *Nutritional balance for your yeasts.*

**Nutristart® OrganiQ** offers a source of 100% organic nitrogen, combined with other organic growth factors including vitamins and minerals that are essential for yeasts and ensures:

- Improved nutritional balance for yeasts.
- Regular fermentation kinetics.
- Lower sulfur compounds production/higher aromatic finesse.



## ZYMAFLORE® Alpha<sup>TD n. sacch.</sup> ...Handcrafting *biodiversity*

**Zymaflore® Alpha<sup>TD n. Sacch</sup>**, a specific strain of the *Torulaspora delbrueckii*, species, represents a winemaking option for organoleptic differentiation in wines. Using a specific technical pathway, this yeast provides wines with unique aromatic and sensorial complexity (whites, rosés and reds):

- Marked aromatic diversity and intensity.
- Definite impact on volume and length on the palate.
- Aromatic purity (POF-, low production of acetaldehyde, acetoin and diacetyl).
- Reduction of volatile acidity production in sweet wine production.

Combining **Zymaflore® Alpha<sup>TD n. Sacch</sup>** with a selected *S. cerevisiae*, helps exploit yeast biodiversity and more closely resembles natural fermentations, while also avoiding organoleptic deviations and preserving intended yeast fermentation fidelity.



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*l'œnologie par nature*

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# NEWS NOBILE®

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## Nobile® Granulars

Nobile®, the French manufacturer that specializes in wood oenology, rigorously controls its supply quality. All selected wood is derived from natural open air aging for at least 24 months, to guarantee optimal aromatic potential. These high requirement standards are all the more important when using wood that has only been slightly toasted.



24  
months

### Nobile® Fresh Granular

Organoleptic profile: fruity, coconut.

Enological properties: provides roundness, reinforces wine structure.



24  
months

### Nobile® Fresh Granular

**THERMO TREATED**

Organoleptic profile: fruity, white tea.

Enological properties: reinforces the sensation of freshness, develops fruity character, provides aromatic complexity.

## Nobile® Barrel Refresh

... To extend the life of your barrels

Nobile Barrel Refresh are French oak barrel inserts, derived from 24-month natural open-air drying. Dimensions 7 x 2 (32 x 2,3 x 0,7 cm) - Surface area: 0,273 m<sup>2</sup> (± 20% new wood).



### Nobile® Barrel Refresh *Sensation*



Increases vanilla and toasted notes.

Favours sweetness and roundness.



### Nobile® Barrel Refresh *Révélation*



Enriches structure and enhances aromatic complexity.

Mimics traditional barrel ageing.



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