

LAFFORT spark®

...BUBBLES BY NATURE

The production of quality sparkling wine follows a sequence of stages that must be optimised to achieve the final desired product. For each stage LAFFORT® has gathered under the LAFFORT® SPARK range the products best suited not only to produce **traditional sparkling wines**, but also the products enabling the production of sparkling wines using the **Charmat method**.

For each base wine, a specific strategy



BIOProtection and SO₂ reduction.
ZYMAFLORE® EGIDETM

Non-Saccharomyces yeasts for BIOProtection of the harvest.

- Allows the medium to be colonised without fermentation activity, to limit indigenous flora.
- Particularly suited to the strategy of reduced sulphite additions to musts, as well as the strategy of delayed sulphite additions to red musts.

Juice clarification

LAFAZYM® CL & LAFAZYM® 600 XL^{ICE}

Purified pectolytic enzymes for quick must settling.

- Quick and complete depectinisation.

Fining & colour of musts

● Cuvée / Free run juice

POLYMUST® PRESS

Removes the oxidisable and oxidized phenolics.

● Taille / Press juice

CHARBON ACTIF PLUS GR

Selected activated carbon to decolourise tinted juice.

Malolactic fermentation strategy

LACTOENOS® B16 STANDARD

Oenococcus oeni strain selected for low pH base wines.

- Very resistant strain particularly adapted to low pH levels found in base wines. Pre-acclimatisation is achieved in the cellar (Step by step protocol. See technical tools).

TECHNICAL TOOLS



- Implementation of MLF starter.
- Implementation of yeast starter for secondary fermentation.
- Preparation of tirage mixture.

Tartaric stabilisation

MANNOSTAB® LIQUIDE 200

Liquid formulation of a specific mannoprotein (MP40 – Patent No. 2726284), naturally present in wine, with the property of inhibiting crystallisation of potassium bitartrate.

- Inhibits the crystallisation of potassium bitartrate salts.
- Stabilises white, red and rosé sparkling wines; filtered or unfiltered.

With the traditional method, addition is made before bottling to prevent tartrate precipitation during ageing on lees. It is also possible to make an addition on disgorging.

CELSTAB®

Solution of cellulose gum. CELSTAB® is a highly purified cellulose polymer of vegetal origin, with a low degree of polymerisation and viscosity.

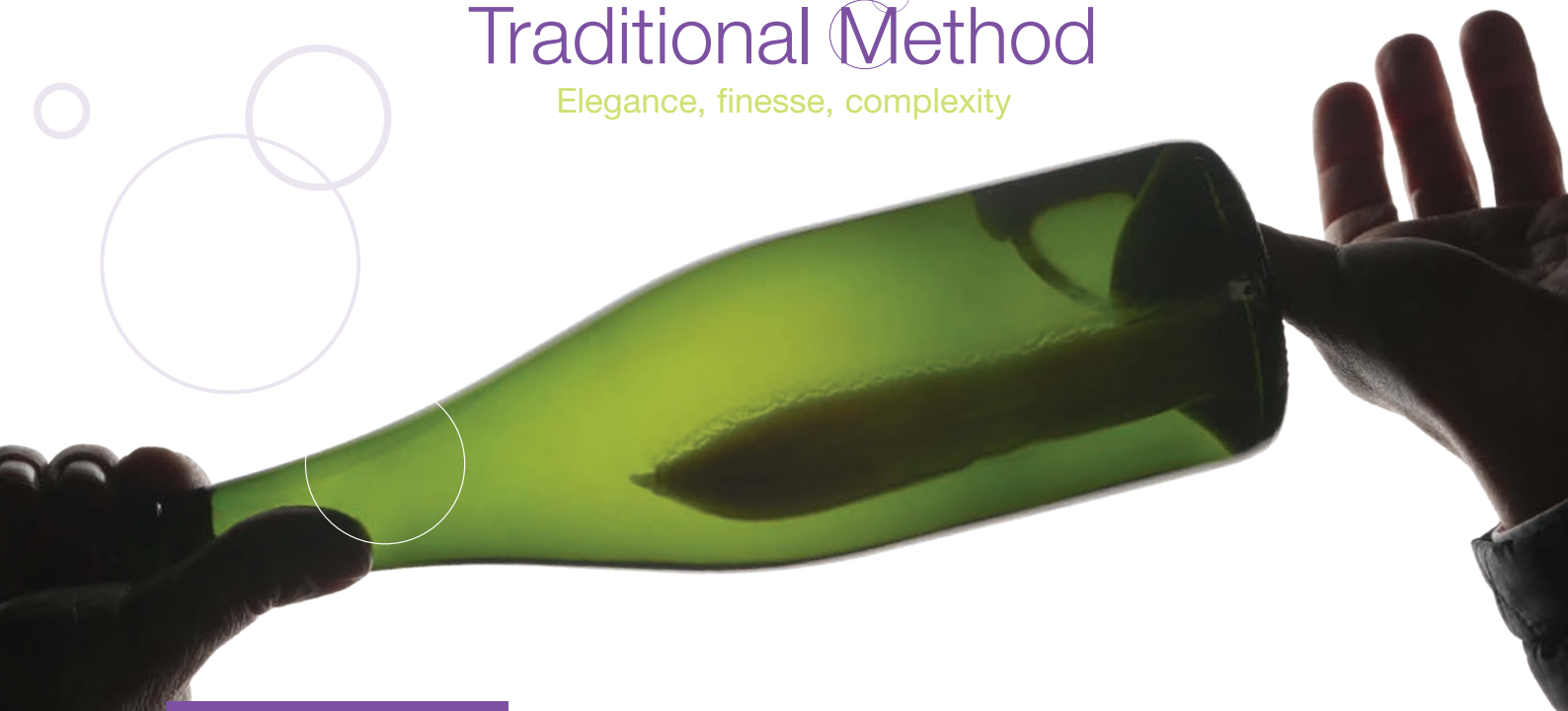
- The liquid (10 % solution) formula makes it easy to incorporate into the base wine.

Under traditional method, the addition is made entirely before tirage.

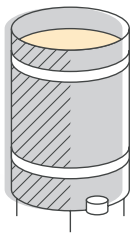


Traditional Method

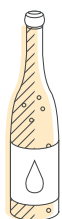
Elegance, finesse, complexity



Base wine



CLEANSpark effect



Prise de mousse

SUPERSTART® spark

Yeast rehydration preparation adapted to sparkling wine conditions (Patent FR2736651).

- Combination of growth and survival factors to ensure a complete "prise de mousse".



ZYMAFLORE® spark

Yeast recommended for fine, elegant and full sparkling wines.

- Develops tertiary aromas for fine, complex and elegant sparkling wines.

Tested and validated by the microbiological laboratory of the CIVC (Comité interprofessionnel des vins de Champagne).



CLEANSpark

Riddling adjuvant (bentonite/alginate).

- Quick and complete removal of particles and sediments in bottles after ageing "sur lattes" (on lees).



TANspark

Combination of gallic and ellagic tannins in liquid form.

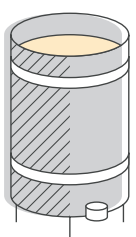
- Rebalances redox potential of the base wine, reinforces its structure and confers shininess to the finished sparkling wine.



Charmat Method

Freshness, simplicity, sophistication

Base wine



SUPERSTART® spark

Yeast rehydration nutrient designed to adapt the active dry yeast to sparkling wines conditions (Patent FR2736651).

- Combination of growth and survival factors to ensure a complete "prise de mousse".



ZYMAFLORE® X5

Yeast selected for fresh and aromatic wines

- High production of varietal and secondary aromas (boxwood, grapefruit, exotic fruits).



ZYMAFLORE® X16

Yeast for aromatic and modern sparkling wines.

- High production of secondary aromas (white peach, white flowers, yellow fruits).



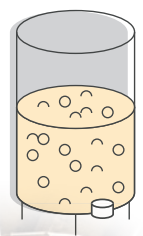
FRESHAROM®

Specific preparation of inactivated yeast with high protective power (5.3%).

- Allows for increased aromatics, as well a better ageing potential in sparkling wines.
- Participates actively to the bubble finesse and foam persistence. Addition at tirage.

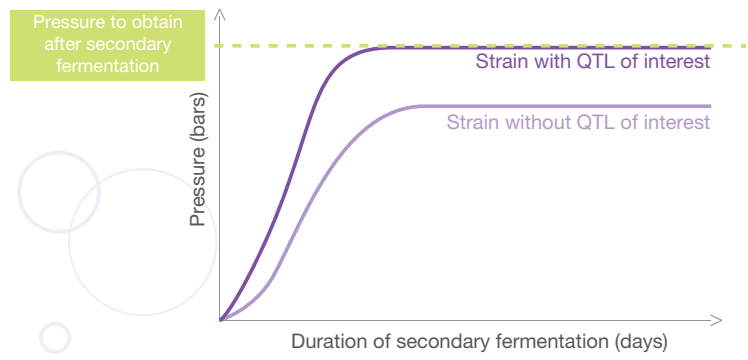


Prise de mousse



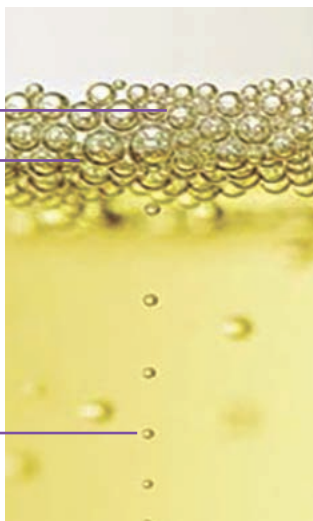
Yeasts selected for their ability to achieve secondary fermentation

The robustness of certain yeasts to "prise de mousse" used to be based on empirical criteria. However, this is now explained by the presence of several genetical markers (QTL) that determine their resistance to low pH (<2.8) and high pressures (Marti-Raga, 2017).



Quality of bubbles

The quality of the foam is essential for customer satisfaction



Durability

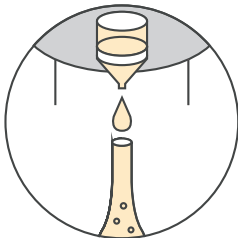
Quantity

Finesse

- +**
 - Vegetal protein
 - Macromolecule from yeast origin; mainly high molecular weight mannoprotein.
(Ferreira et al., 2000 ; Dambrouk et al., 2004)
- - Lipids
 - Fatty acids
(Gallart et al., 2002 ; Dusseau et al., 1994)

Find out more: discover our FOCUS **MANNOSPARK®**, the aesthetics of effervescence on our website, **LAFFORT & YOU** section.

At tirage



OENOLEES®

Specific preparation of yeast cell wall extract. (Patent EP 1850682).

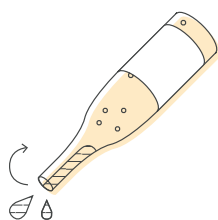
- Accelerates the development of “on lees” ageing characters.
- Optimises foam finesse and persistence.



MANNOSPARK®

Specific yeast cell wall mannoproteins (Patent 2726284).

- Reinforces tartaric and colloidal stabilisation.
- Restores the foaming properties of wines.
- Refines the size of bubbles to ensure their elegance.
- Promotes persistence of foam at the surface of the glass.
- Allows the formation of a more generous rim of foam, that is more stable over time.



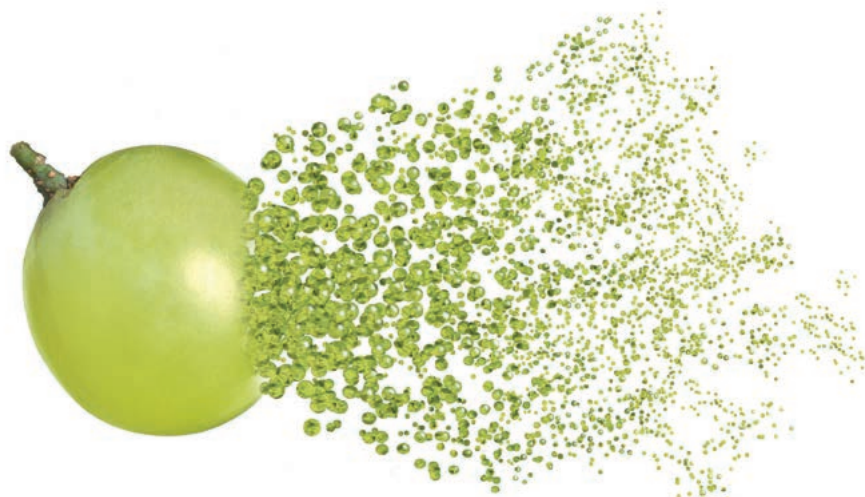
At disgorging

OENOLEES® MP

Specific preparation of yeast cell wall extract (Mannoproteins), rich in sapid peptide content and polysaccharides (Patent EP 1850682).

- Enables to significantly lower the quantity of liqueur.
- Allows the winemaker to delicately balance both acidity and bitterness.
- Actively participates in restitution of the foaming properties of the sparkling wines.





LAFFORT spark®

...LA BULLE PAR NATURE



LAFFORT
l'œnologie par nature