



BLANC NATURE™

For aromatic freshness and color preservation
of white and rosé wines

DESCRIPTION

Produced with our specific SWYT™ process, BLANC NATURE™ is a specific inactivated yeast to protect white and rosé wines against oxidation from the beginning of the alcoholic fermentation.

Inactivated yeast products represent a natural alternative to protect wine against oxidation, which have proven their efficiency at different stages of the winemaking process. From the very first step of winemaking, as soon as the berries are crushed and juice is in contact with oxygen, aromatic potential is threatened by various oxidative reactions, whether enzymatic or chemical. Thus protection at these early steps is essential. The unique properties of BLANC NATURE™ allows a better preservation of the aromatic bouquet (including volatile thiols), and the color of the wine from the beginning of the alcoholic fermentation (AF).



BENEFITS & RESULTS

Impact on aromas

As observed in numerous winery-scale trials, BLANC NATURE™ addition to grape juice has a positive impact on the quality and intensity of white and rosé wine aroma.

As shown in the Figure 1, the concentration of volatile thiols is higher in wines treated with BLANC NATURE™ compared to a control with no addition. Sensory analysis also shows excellent results for wines treated with BLANC NATURE™ having a significantly better overall wine quality. A comparative trial conducted on a Colombard wine from the South of France revealed more aromatic intensity, as well as more citrus aromas for the wine treated with BLANC NATURE™ (Figure 2).

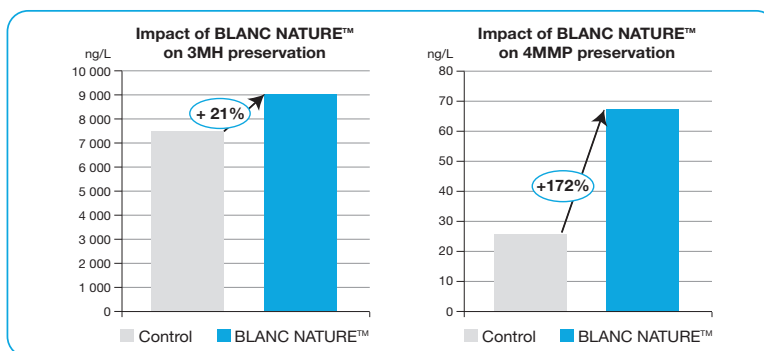


Figure 1: Sauvignon blanc, New Zealand: analysis of thiols after bottling (BLANC NATURE™ 30 g/hL at the beginning of AF vs Control with no addition) Perception thresholds: 60 ng/L for the 3MH and 0.8 ng/L for the 4MMP.

SWYT™ Process
Specific Wine Yeast Treatment process

SWYT™ (Specific Wine Yeast Treatment): A LALLEMAND specific thermic inactivation process to preserve cell wall structure to release low molecular weight compounds.

Impact on smoothness

Due to the polysaccharides released by the specific strain of inactivated yeast in BLANC NATURE™, there is an increase in mouthfeel perception bringing more softness as well as less aggressiveness to the wines (Figure 2).

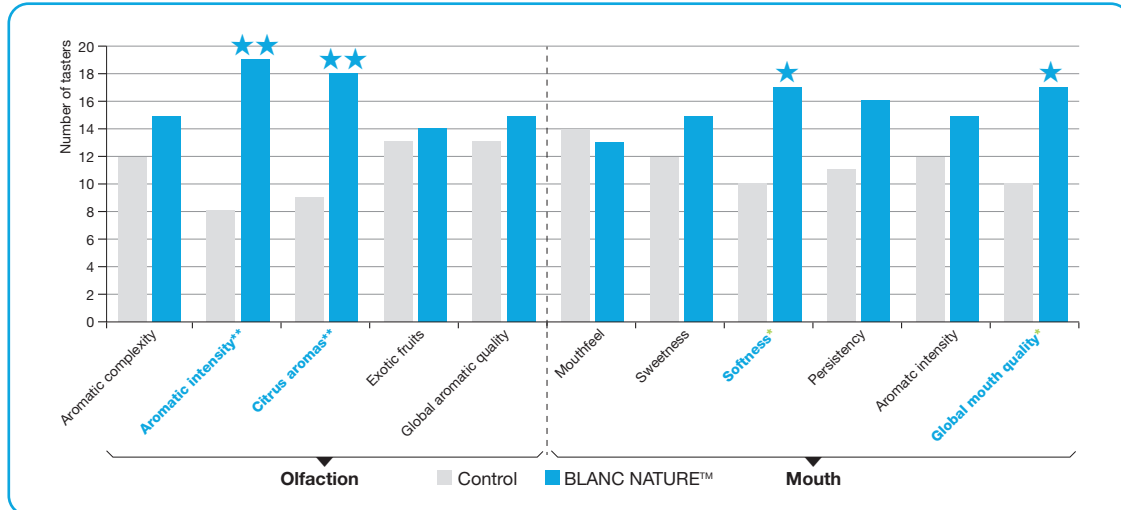


Figure 2: Colombar, South of France: sensorial analysis with 27 tasters (BLANC NATURE™ 30 g/hL at the beginning of AF vs Control with no addition)

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 20 to 40 g/hL (1.7 to 3.4 lb per 1000 U.S. gallon), depending on the benefits desired.

Suspend in 10 times its weight of water or must and add to the must during alcoholic fermentation.

PACKAGING AND STORAGE

- 2.5 kg sealed plastic bags.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



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