



BOOSTER BLANC™

For increased mid-palate intensity
and fresh aromas in white & rosé wines

DESCRIPTION

Produced with our specific GSH™ process, BOOSTER BLANC™ is a specific inactivated yeast with guaranteed glutathione levels from the Institut Coopératif du Vin (ICV) range of *Saccharomyces cerevisiae* yeasts which permits a rapid availability of the soluble fractions of yeast cell walls.

Modification of the colloidal balance of the wine resulting in:

- Greater perception of intense volume in the initial mouthfeel and mid palate and decreased sensations of acid aggressiveness in white and rosé wines.
- Interaction between the aroma compounds and the yeast macromolecules giving a more acid aroma perception and limiting ethereal, chemical and burning perceptions in the mouth, particularly in wines made from botrytized grapes.
- Decreased perception of woody aromas such as “sap” or “sawdust” in wines aged in new barrels.

The technical objective in wine is to lower production of sulphurous compounds.

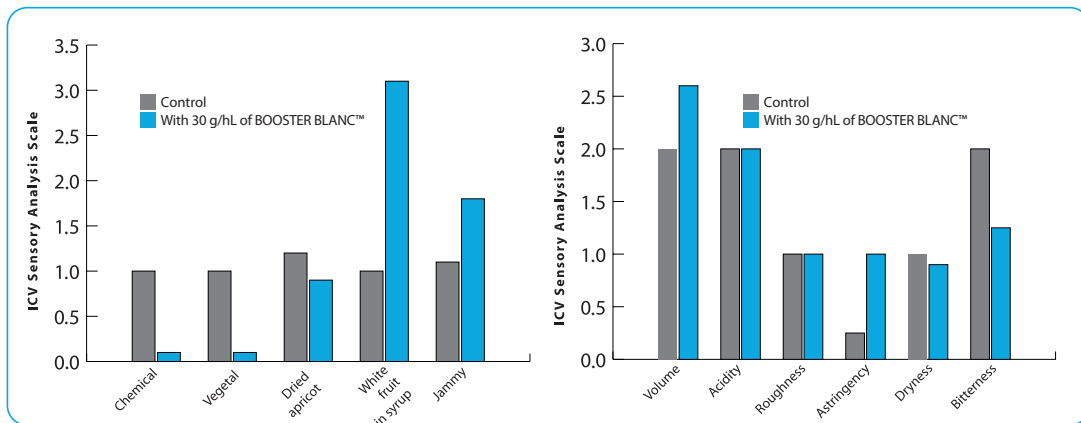


BENEFITS & RESULTS

- Mid-range white or rosé wine: to develop mid-palate intensity and fresh varietal aromas, without increasing aggressive perceptions. Good sensorial complement to wines fermented with the LALVIN ICV GRE™ yeast strain.
- For high-end white or rosé wines from perfectly ripe grapes to develop intense and balanced aromas mid-palate. Sensorial synergy with wines fermented with the LALVIN ICV D21™ yeast strain.
- To reorient wines that will undergo malolactic fermentation towards aromas which are more fresh and stable.
- For wines made with botrytized grapes to limit the production of sulphur and earthy odours during fermentation, and to bring greater aromatic freshness while averting perceptions of dryness and alcohol on the finish.

GSH™ Process
Glutathione process

GSH™ (Glutathione Process): An innovative LALLEMAND specific inactivation process to release the naturally synthesized soluble reduced glutathione in the final product.



Impact of BOOSTER BLANC™ on the sensory profile of a white wine from Grenache Blanc fermented with an ICV yeast strain.
ICV R&D department trial.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL

Maximum dosage: 40 g/hL

BOOSTER BLANC™ also provides a minor supply of yeast nutrients, but does not replace the regular nutrition program integrating juice parameters and the nutritional needs of yeast strains.

Increase the dosage under the following conditions:

- **Grapes with grey rot: more than 15% of berries affected visually.**
- **Absence of oxygenation during fermentation (by choice, or by technical impossibility), to limit the risks of sulphur compounds and aroma instability.**

Mix this product in water or must (1kg per 10L). BOOSTER BLANC™ is partially soluble and should be checked for proper re-suspension before being added to the juice to be treated.

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
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ENZYMES



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