



NOBLESSE™

All the best from aging on lees

DESCRIPTION

Produced with our specific SWYT™ process, NOBLESSE™ is prepared with specific yeast derivative cells from an isolate selected by the Institut Coopératif du Vin (ICV).

Benefiting from the characteristics of the selected yeast isolate, NOBLESSE™ helps modify and stabilize the wine's colloidal balance, resulting in:

- Increased perception of ripe fruit.
- More intense structure, initial mouthfeel volume and rounded finish.
- Decreased perception of "sawdust" in wines aged in new barrels.
- Decreased perception of harsh, chemical and burning sensations.
- Designed to be used in finished wines.

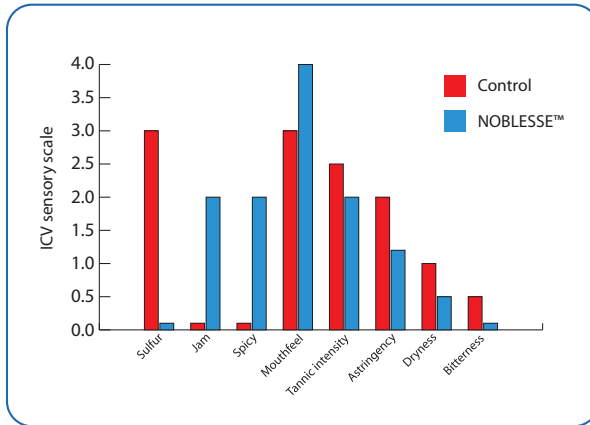


BENEFITS & RESULTS

- NOBLESSE™ helps to modify and stabilize the wines colloidal balance resulting in increased perception of ripe fruit. Tends to help mask the vegetative aromas and promote fruit aroma.
- Improved structure, initial mouthfeel volume and rounded finish. Mid palate tends to be improved.
- In red and white wines with higher potential alcohol ($\geq 14\%$): to mask the 'hot' sensation in high alcohol wine. Brings the alcohol perception back into balance.
- Complements the integration of oak alternatives (oak chips).
- Complements wines with excessive maceration and late extraction practices by smoothing harsh tannins.

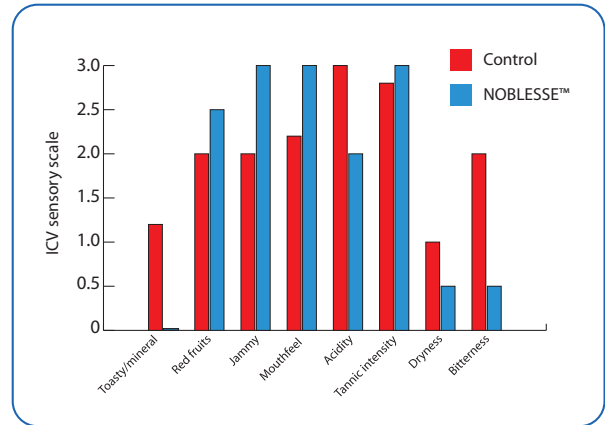
SWYT™ Process
Specific Wine Yeast Treatment process

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



NOBLESSE™ addition to a Grenache-Carignan wine (France, Languedoc area)

ICV R&D department - Trial in a commercial winery and tasting 3 months after the end of MLF



NOBLESSE™ addition to a super-premium red wine (France, Languedoc area)

ICV R&D department - Trial in a commercial winery and tasting 3 months after the end of MLF

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL

Maximum dosage: 40 g/hL

- First, dissolve in water or must (1 kg of NOBLESSE™ per 10 L of liquid). As the product is partly soluble, stir to maintain suspension just before adding.
- For recommendations on the best timing of addition based on your winemaking goals, consult your regional distributor or Lallemand representative.



OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

PACKAGING AND STORAGE

- 1 kg, 2.5 kg and 10 kg sealed alu foil bags.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

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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. May 2024.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture