



NOBLESSE™

All the best from aging on lees

DESCRIPTION

Developed, produced and packaged by Lallemmand, NOBLESSE™ is prepared with specific yeast derivatives 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/sap" in wines aged in new barrels.
- Decreased perception of harsh, chemical and burning sensations.
- Stimulation of malolactic fermentation.



BENEFITS & RESULTS

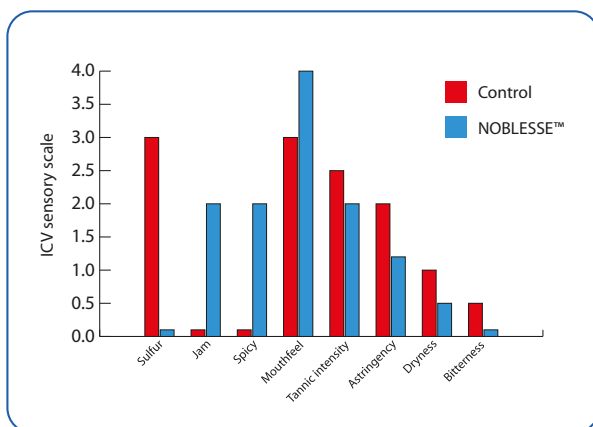
- In ultra-premium red and white wines made from ripe grapes: to develop ripe fruit aromas and licorice notes, as well synergy with ICV D254™ (YSEO™) and ICV D80™ yeast strains.
- In mid-range red and white wines: to increase mouthfeel volume without increasing the perception of aggressive notes or dryness. Complements the sensory profile of wines fermented with ICV GRE™ (YSEO™) or ICV D21™ and wines with excessive maceration and late extraction practices.
- In red and white wines with higher potential alcohol ($\geq 14\%$): to decrease ethereal burning sensations or dryness in the finish.
- Complements the integration of oak alternatives (oak chips).
- NOBLESSE™ contributes to colloidal stability.
- NOBLESSE™ is a specific inactivated yeast; it contains polysaccharides, amino acids and minerals.



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.

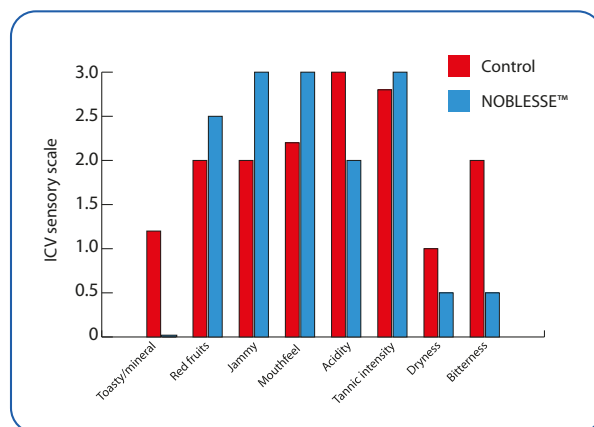


LALLEMAND OENOLOGY



**NOBLESSE™ addition to a Grenache-Carignan wine
(France, Languedoc area, 2005)**

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, 2005)**

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.

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:

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



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original **by culture**