

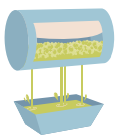


HARVESTING THE FRUIT



- Limit extraction during transport of the grapes, choosing the nearest plots to the pressing site.
- If possible, select grapes without coloured juice (e.g. Grenache or Cinsault).
- Favour vigorous, acidic plots to ensure freshness and good balance.
- Target an early harvest: aim for technological maturity, without attaining phenolic maturity (with a pH of approximately 3.20).
- Harvest when the outside temperature is cool (night-time harvesting for example).

GUIDELINES FOR PRESSING



Build up pressure slowly, in gradual steps, with a maximum pressure cut-off point of 0.8 bar. Any juice beyond this will be too coloured.

If hole cluster, press directly. No need to destem or crush the grapes.

If the grape variety is coloured and/or grapes are machine-harvested, only keep the draining juice when the press is completely full.

Put aside the press cut-offs, as it will be too difficult to remove the colour.

DEPECTINISATION

Add enzymes directly to the press sump when filling. The enzyme used will depend on the clarification method used:



- Cold settling:
NOVOCLAIR SPEED (enzyme - 1,5 g/hL)
- Flotation:
VINOCLEAR CLASSIC (enzyme - 2 mL/hL)

To ensure good protection of the must and avoid premature oxidation of the juice, we recommend **SO₂ dosage of 3 to 5 g/hL**.

CLARIFICATION PROCEDURE



- Clarify using a combination of **GELDOR (2.5 cL/hL)** (gelatine or pea protein GREENFINE MUST 40g/hL) + **PVPP (30 g/hL)** to reduce colour and turbidity.
- If a more extensive correction is necessary: **SUPER ULTOSE (charbon - 50 to 100 g/hL)**.
- Cold settling for 48 hours or flotation. Turbidity target: 40 to 100 NTU.

ALCOHOLIC FERMENTATION START



- Opt for «white wine» fermentation in stainless steel tanks.
- Adjust the fermentation temperature to between 15 and 17°C (59 to 63°F).
- Adjust yeast assimilable nitrogen (YAN) to a target of 160 mg N/L and correct if necessary.
- Inoculate with **EXCELLENCE® TXL (20 g/hL)** yeast.
- A third of the way through alcoholic fermentation: add **BENTOSOL PROTECT (sodium bentonite - 30 g/hL)** to anticipate protein stabilisation and diminish red colour.