





OENOFRANCE

New range of yeasts: L'Authentique



Yeasts for the elaboration of authentique red wines
that highlight the expression of prestigious terroirs.

Presentation

CHARACTERISTICS:

-  **L'AUTHENTIQUE** is a natural yeast selected by Sofralab in the exceptional terroir of the Côte de Nuits in Burgundy.
-  Suitable for the elaboration of authentique red wines that highlight the expression of prestigious terroirs and have an excellent ageing potential.

APPLICATION FIELD:

-  Elaboration of expressive red wines that reflect their terroir with a good ageing potential.
-  Suitable for barrel or cask ageing.

Fermentation characteristics

- OF Species: *Saccharomyces cerevisiae*
- OF Killer status: neutral.
- OF Fermentation kinetics: excellent implantation, smooth kinetics.
- OF Optimum range of fermentation temperatures: 18 to 30 °C.
- OF Alcohol tolerance: up to 15 % Vol.
- OF Volatile acidity production: low to average.
- OF Nitrogen requirements: average
- OF Resistance to SO₂: excellent
- OF SO₂ production: low
- OF H₂S production: low
- OF Glycerol production: average

Organoleptic properties

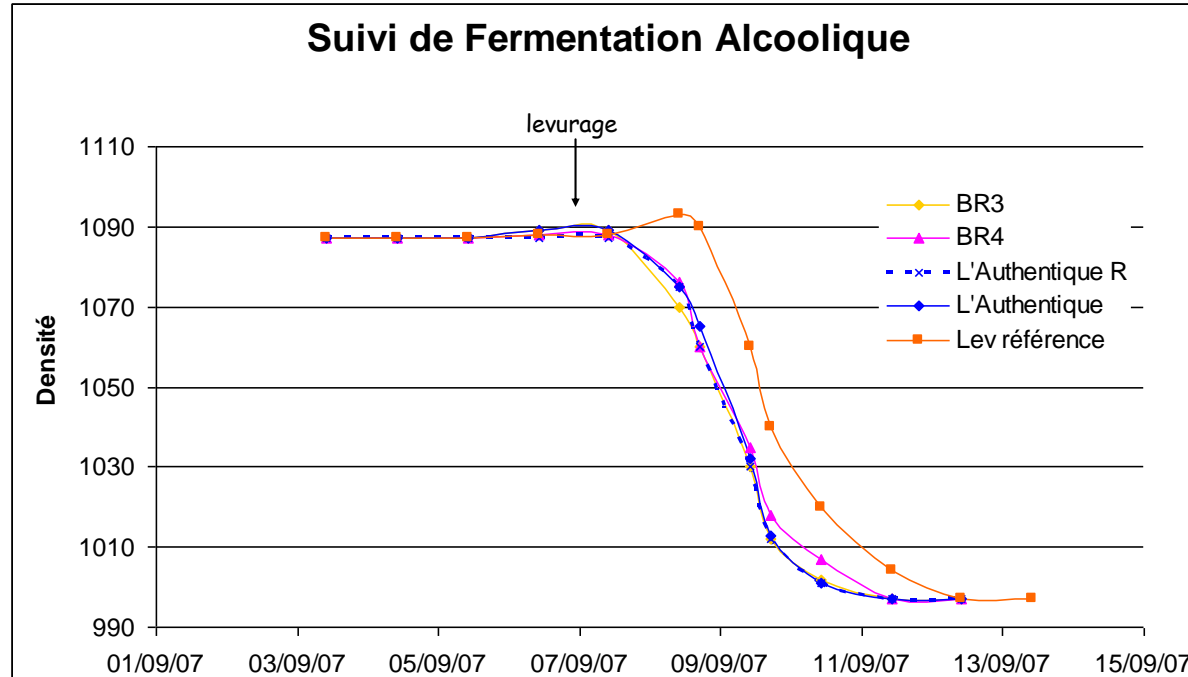
- Develops the aromatic complexity of wines with dominating ripe fruit (sour cherry, blackberries) and spicy notes (black pepper).
- Confers smooth tannins for a concentrated, balanced and silky palate.

2007 fermentation trial

Domaine 1: First Growths from the Haute Cote de Beaune

Standard yeast:
inoculation with
ADY

BR3, BR4
(experimental
yeasts) and
L'Authentique:
inoculation with
a liquid yeast
starter



AF kinetics were identical, standard yeast lagged due to the inoculation with ADY

No significant analytical difference

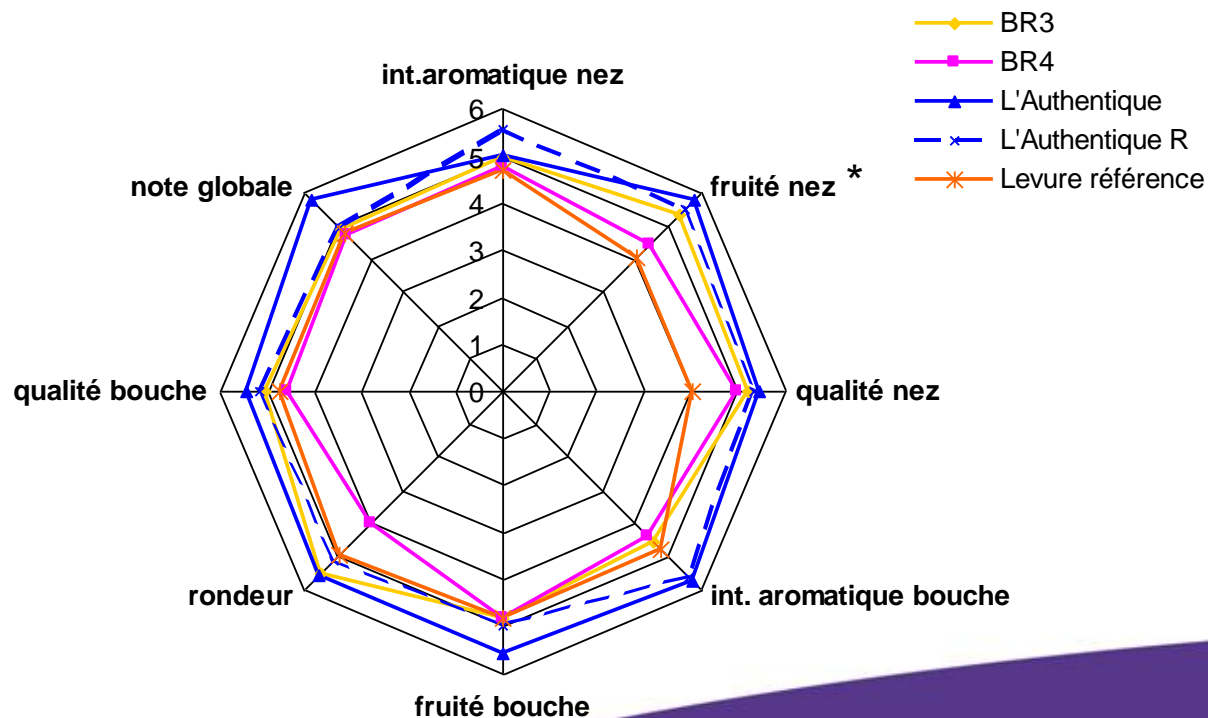
2007 fermentation trial

OF Domaine 1: First Growths from the Haute Cote de Beaune

Tasting at the end of the MLF (standardized results - 14 judges)

* : variance analysis at 5% revealed a significant difference

The wine treated with l'Authentique has obtained the best overall rating. Its nose (intensity, fruitiness, quality) and mouth (intensity, fruitiness, quality) were rated best with regards to quality



2007 fermentation trial

Domaine 1: First Growths from the Haute Cote de Beaune

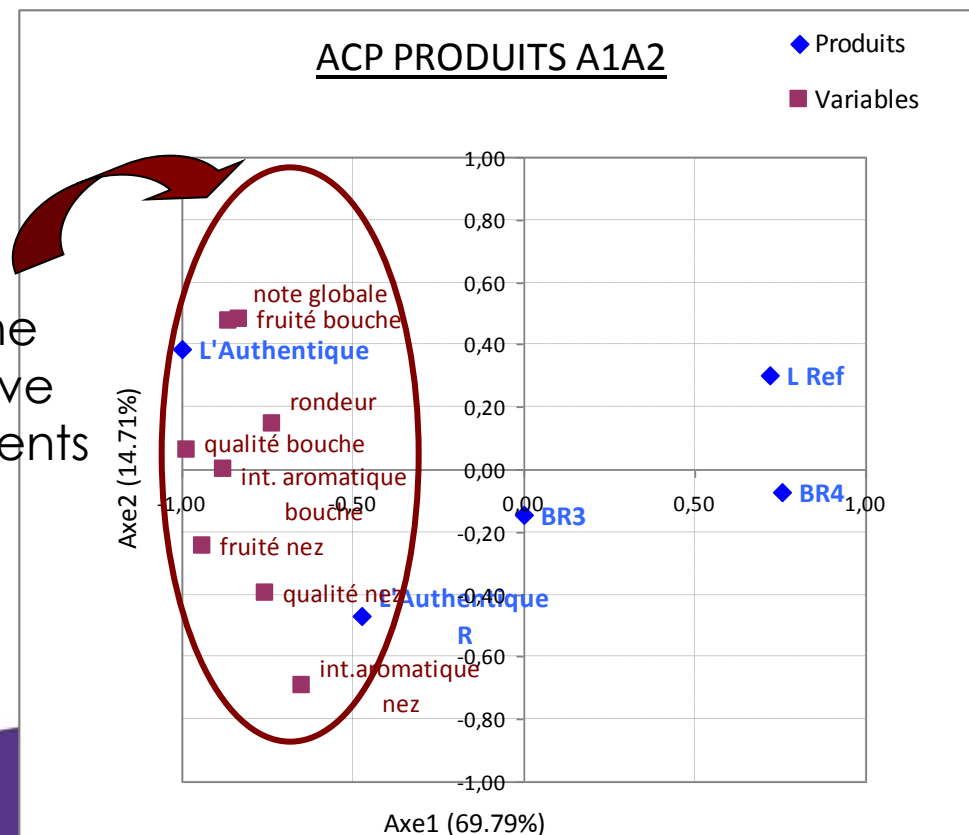
The two Authentique treatments are located on the left side of the graph and are linked to positive comments: Intensity, fruitiness, roundness, quality ...

The three other treatments are on the opposite side of the positive criteria

This shows the preference of the judges for the wine treated with l'Authentique

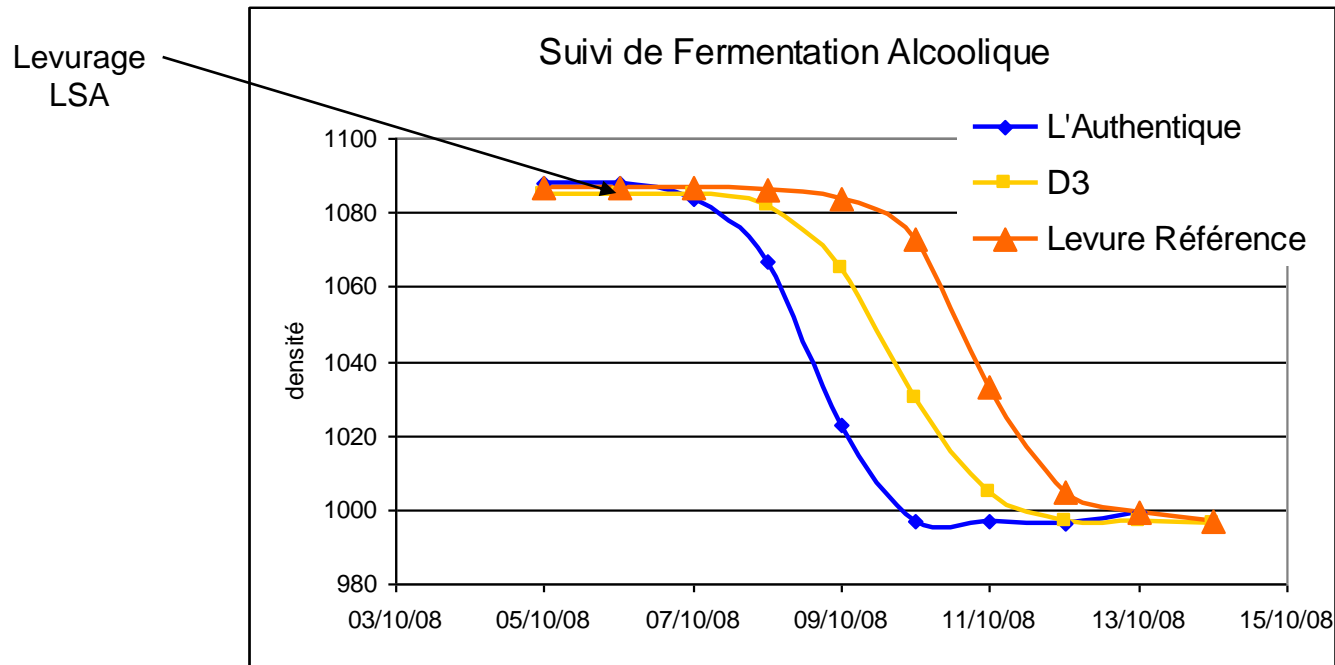
Tasting at the end of the MLF (standardized results - 14 judges)

All the positive comments



2008 fermentation trial

OF Domaine 2: First Growths from the Haute Cote de Beaune



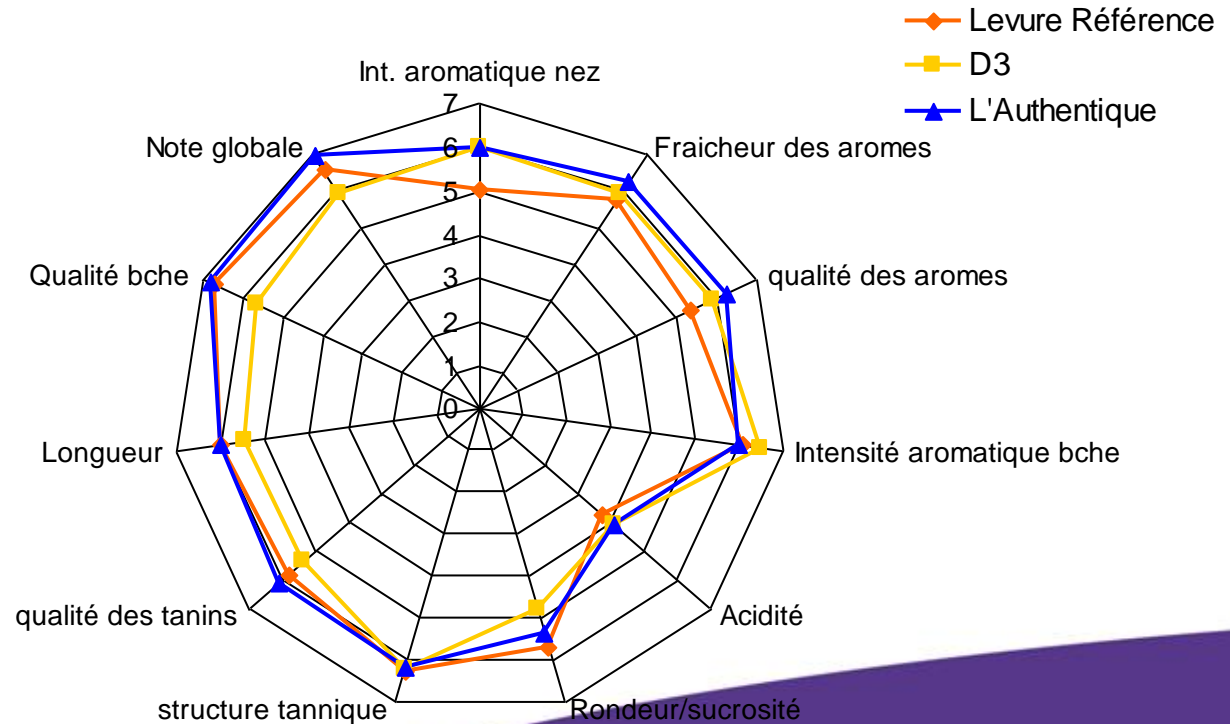
Very short lag phase with L'Authentique – No difference regarding the course of the fermentation – 100% implantation for the 3 ADY

2008 fermentation trial

DF Domaine 2: First Growths from the Haute Cote de Beaune

Tasting at the end of the MLF - 11 judges

The wine treated with l'Authentique was better received by the judges (excellent aromatic intensity, fresher, presence of qualitative tannins, good length...)



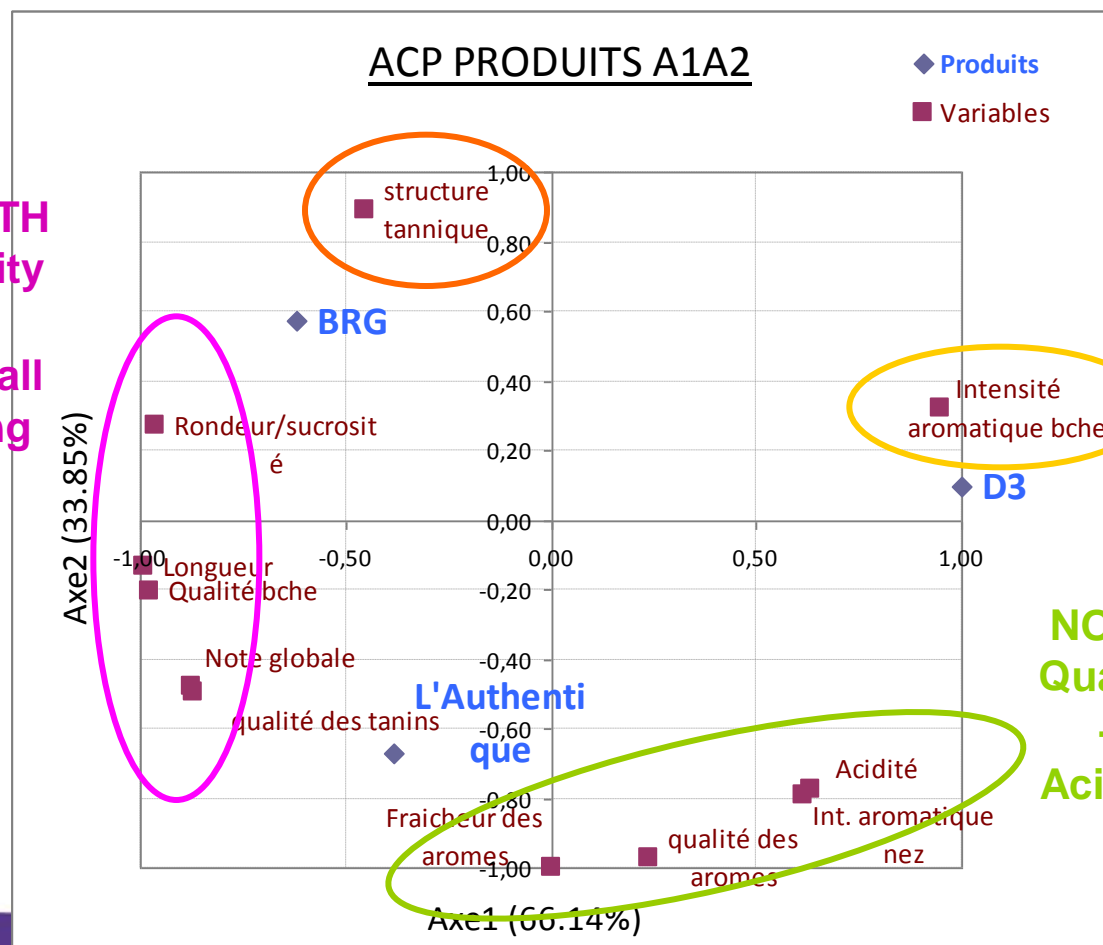
2008 fermentation trial

OF Domaine 2: First Growths from the Haute Cote de Beaune

Treatment with L'Authentique shows a good balance between the mouth and the nose

MOUTH Quality + Overall rating

Yeast



NOSE Quality + Acidity

CONCLUSION

- OF L'Authentique:
- OF Yeasts for the elaboration of prestigious red wines with ageing potential
- OF Highlights the quality of the grape variety and respects the typicity of quality wines
- OF Complex fruity aromatic profile
- OF Concentrated palate, smooth tannins
- OF Balance between aromas and structure
- OF Suitable for quality wines made from Merlot, Cabernet, Pinot Noir, Grenache, Syrah,

