

SPHÈRE BLANC

YEAST PRODUCTS

Richness, roundness and sensory stabilisation in elevage of white wines

↓ OENOLOGICAL APPLICATIONS

SPHÈRE BLANC is a dedicated inactive yeast. Its grain size in micro-flakes fosters a large surface of contact between the wine and useful components of the yeast, while at the same time reducing the product's dustiness.

As a genuinely selected lees, **SPHÈRE BLANC** quickly enhances perceptions of roundness and richness in white wines. This proves particularly useful when the quality of fresh lees is insufficient to envisage this type of results, as well as in cases of lees which are sources of contaminations or sulphurous odours.

SPHÈRE BLANC makes an essential contribution towards long-term stabilisation of taste and aromatic sensations on account of interactions between polysaccharides and wine aromas.

↓ IMPLEMENTATION AND PRECAUTIONS OF USE

- Dosage: 10 to 20 g/hL depending on the wine, duration of contact and frequency of re-suspension.

Add to the must/wine, towards the end of alcoholic fermentation.

Thoroughly mix **SPHÈRE BLANC** in 10 times its weight of water or wine. Then blend into the wine, mixing by pumping over or stirring.

With frequent re-suspension (once or twice a week), the first sensory results are generally interesting after 8 weeks of contact, but **SPHÈRE BLANC** can also remain in the wine longer to stabilise its aromatic substances.

SPHÈRE BLANC is a dedicated inactive yeast naturally containing amino acids, vitamins, as well as mineral and survival factors. **SPHÈRE BLANC** also contributes to the nutritional content available for yeasts, even if it does not replace the normal nutritional programme.

↓ CHARACTERISTICS

- Composition: inactivated yeasts (*Saccharomyces cerevisiae*): content in organic nitrogen <9.5% of dry matter (nitrogen equivalent).
- Solid preparation containing insolubles.

↓ PACKAGING AND STORAGE

- 1kg bags.

To be stored in a dry, odour-free place, between 5 and 25°C. Once the sachet is open, the product must be used rapidly and cannot be conserved. Once prepared, the formulation must be used within the day.

SPHÈRE BLANC

Defining *richness* and *body*

In 2008, IOC decided to launch itself on a thorny subject – to better understand what is meant by *Body* and *Richness* in œnological terms and better grasp these tactile perceptions in the mouth. To achieve this ambition, its laboratories were helped by the Centre des Sciences du Goût et de l'Alimentation (Centre of Sciences of Taste and Food), a Dijon-based research unit renowned for the analysis and description of these sensations.

The **SPHÈRE** range emerged from this work, with formulations to meet a particular profile in wine covered by the notions of *richness* or *body*.

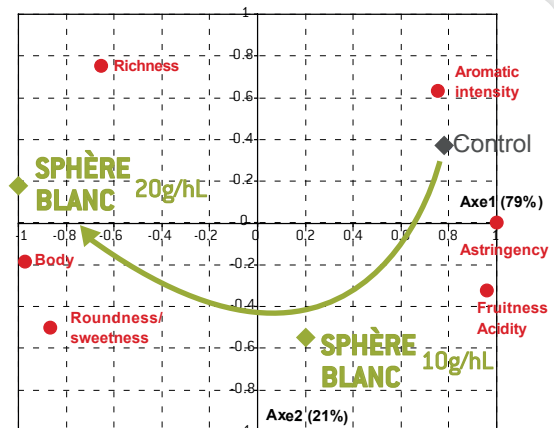
Richness and roundness in white wine

Whether we are talking of wine professionals or wine consumers, our studies showed that the notion of *richness* in white wine is practically synonymous with that of *roundness*.

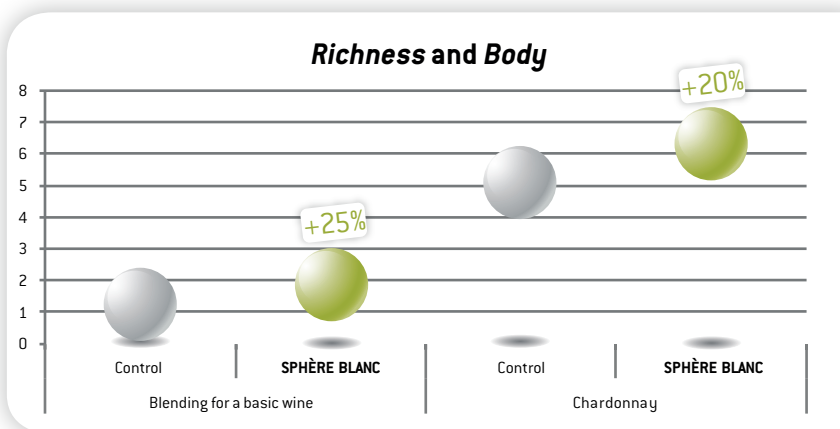
In our experiments, the action of **SPHÈRE BLANC** is reflected in a rapidly-perceived impression of *richness* and *roundness/sweetness*. There is a noted reduction in acid and drying sensations. At the same time, aromas are integrated and stabilised for superior aromatic longevity.

This impact increases during the élevage process in the presence of **SPHÈRE BLANC**.

Sensory analysis results (ACP) on a trial comparing 2 doses of SPHÈRE BLANC to one control without addition – Chardonnay – Burgundy – 3 months of élevage on lees (1 stirring every 2 weeks).



Effect of variety and SPHÈRE BLANC on *richness*



Certain varieties and origins foster the sensation of richness in wines more than others.

Nevertheless, regardless of the variety under study, **SPHÈRE BLANC** enabled regular and significant increase in richness and body in the white wines obtained.

Mean scores of exemplarity given to different wines during a blind tasting as answer to the question: "Do you think that this wine is a good or poor example for explaining what a rich wine is (or one which has body)?" A poor example scores zero, a good example has the maximum score.