



# Noblesse®



all the best from aging on lees,  
all the best from ICV

Developed, produced and packaged by Lallemand, Noblesse® is prepared with specific inactivated yeast cells from an isolate selected by the Institut Coopératif du Vin (ICV).

## Technical Objectives in Wine

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

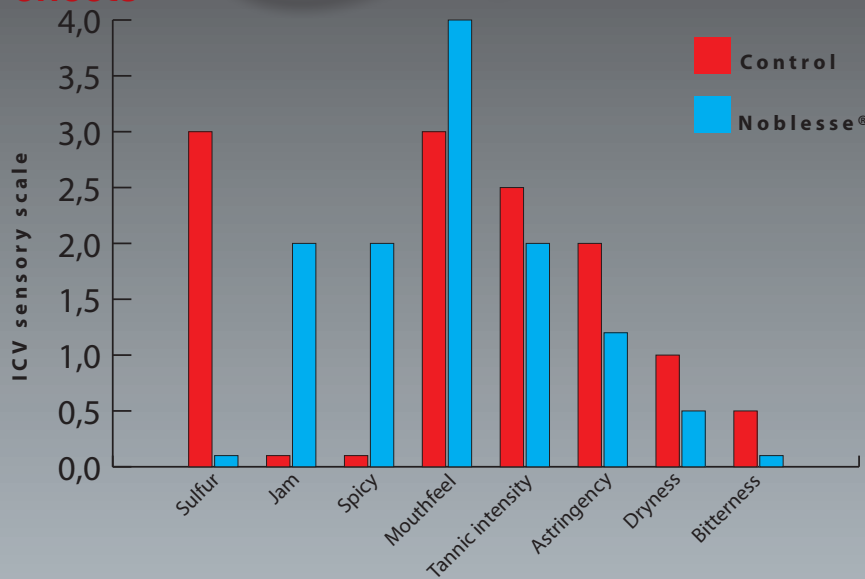
- Increased perception of ripe fruit.
- More intense structure, initial mouthfeel volume and rounded finish.
- Decreased perception of "sawdust/sap" in wines aged in new barrels.
- Decreased perception of harsh, chemical and burning sensations.
- Stimulation of malolactic fermentation.

## Winemaking Objectives (based on experimental 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).

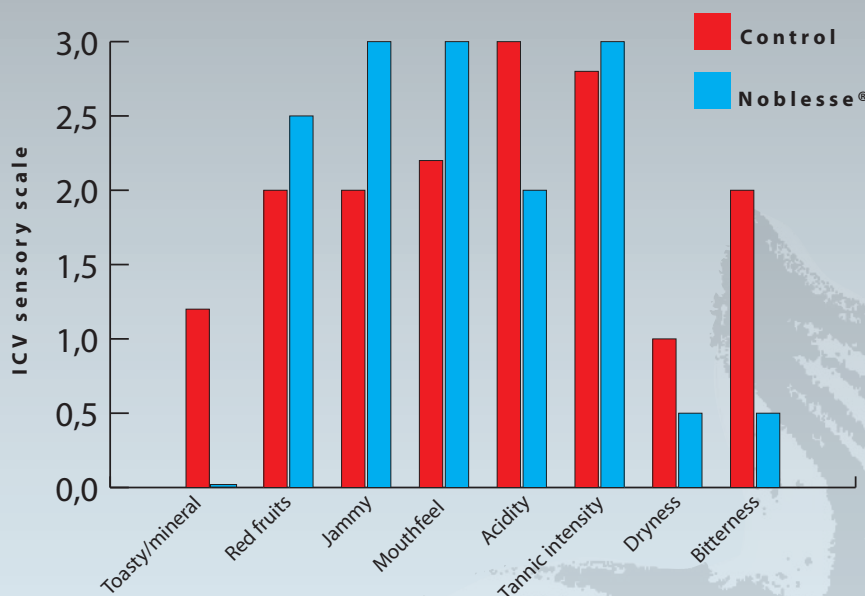


## Sensory effects



### 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 use

### Recommended average dosage : 30 g/hL (maximum : 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.



19 rue de Briquetiers  
B.P. 59  
31072 Toulouse Cedex  
France  
Tel. : +33(0) 5 62 74 55 55  
Fax : +33(0) 5 62 74 55 00  
[www.lallemandwine.com](http://www.lallemandwine.com)