



# LAFFORT *spark*<sup>®</sup>

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## ...BUBBLES BY NATURE

Quality sparkling wine production follows a unique sequence of stages, which must be optimised to achieve the final desired product.

LAFFORT<sup>®</sup>'s dedication to achieving excellence in this field have led us to create the LAFFORT SPARK range. A highly specific range of products best suited for each stage of both *traditional sparkling wines* and *sparkling wines in closed tanks*.



## LAFFORT

*l'œnologie par nature*

# For each base wine a specific strategy

## JUICE CLARIFICATION

### **LAFAZYM® CL & LAFAZYM® 600 XL<sup>ICE</sup>**

Purified pectolytic enzymes for quick must settling.

Quick and complete depectinisation.

## FINING & COLOUR OF MUSTS

● Cuvée / Free run juice

### **POLYMUST® PRESS**

Removes the oxidisable and oxidised phenolics.

● Taille / Press juice

### **CHARBON ACTIF PLUS GR**

Selected activated carbon to decolorise tinted juice.

## MALOLACTIC FERMENTATION STRATEGY

### **KIT LACTOENOS® B16 STANDARD**

*Oenococcus oeni* strain selected for low pH base wines.

Very resistant strain particularly adapted to low pH levels found in base wines. Pre-acclimatisation is achieved in the cellar (Step by step protocol. See *Technical tools*)

## TARTARIC STABILISATION

### **CELSTAB®**

Solution of cellulose gum. **CELSTAB®** is a highly purified cellulose polymer of vegetal origin, with a low degree of polymerisation and viscosity.

The liquid (10% solution) formula makes it easy to incorporate into the base wine.

*Under traditional method, the addition is made entirely before tirage.*

The **LAFFORT®** team is  
at your disposal for any  
information.  
Do not hesitate  
to contact us!

## TECHNICAL TOOLS



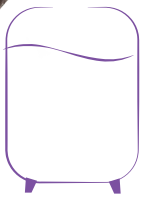
- Implementation of MLF starter.
- Implementation of yeast starter for secondary fermentation.
- Preparation of tirage mixture.

# Traditional method

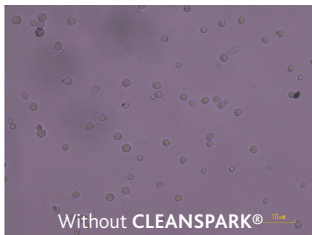
Elegance, finesse, complexity



Base wine



CLEANSpark effect



Without CLEANSPARK®



With CLEANSPARK®



Prise de mousse

## SUPERSTART® spark

Yeast rehydration preparation adapted to sparkling wine conditions (Patent FR2736651).

Combination of growth and survival factors to ensure a complete "prise de mousse".



## ZYMAFLORE® spark

Yeast recommended for fine, elegant and full sparkling wines.

Develops tertiary aromas for fine, complex and elegant sparkling wines.



*Tested and validated by the microbiological laboratory of the CIVC (Comité interprofessionnel des vins de Champagne)*

## CLEANSpark

Riddling adjuvant (bentonite / alginate).

Quick and complete removal of particles and sediments in bottles after ageing "sur lattes" (on lees).



## TANSpark

Combination of gallic and ellagic tannins in liquid form.

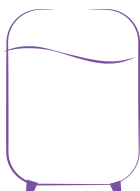
Rebalances redox potential of the base wine, reinforces its structure and confers shininess to the finished sparkling wine.



# Charmat method

Freshness, simplicity, sophistication

Base wine



## SUPERSTART® spark

Yeast rehydration nutrient designed to adapt the active dry yeast to sparkling wines conditions (Patent FR2736651).

Combination of growth and survival factors to ensure a complete "prise de mousse".



## ZYMAFLORE® X5

Yeast selected for fresh and aromatic wines.

High production of varietal and secondary aromas (boxwood, grapefruit, exotic fruits).



## ZYMAFLORE® X16

Yeast for aromatic and modern sparkling wines.

High production of secondary aromas (white peach, white flowers, yellow fruits).



Prise de mousse



## FRESHAROM®

Specific preparation of inactivated yeast with high protective power (5.3%).

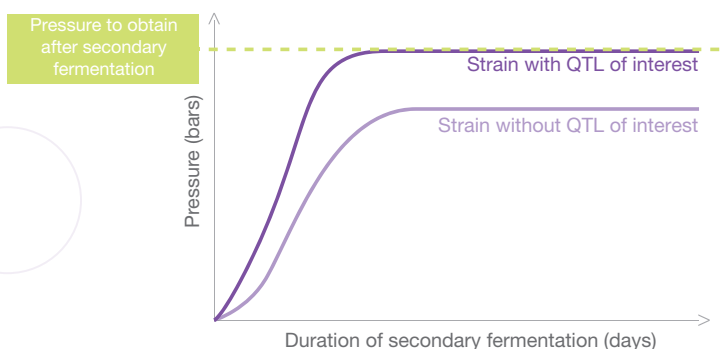
Allows for increased aromatics, as well a better ageing potential in sparkling wines.

Participates actively to the bubble finesse and foam persistence. Addition at tirage.



## Yeasts selected for their ability to achieve secondary fermentation

The robustness of certain yeasts to "prise de mousse" used to be based on empirical criteria. However, this is now explained by the presence of several genetical markers (QTL) that determine their resistance to low pH (<2.8) and high pressures (Marti-Raga, 2017).

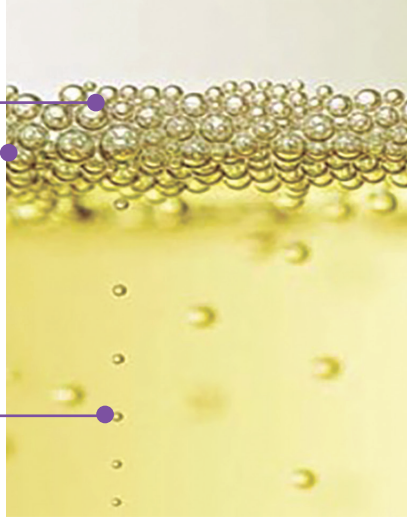


# Quality of bubbles

The quality of the foam is essential for customer satisfaction

Durability  
Quantity

Finesse



- Vegetal protein
- Macromolecule from yeast origin; mainly high molecular weight mannoprotein.  
(Ferreira et al., 2000 ; Dambrouk et al., 2004)



- Lipids
- Fatty acids  
(Gallart et al., 2002 ; Dusseau et al., 1994)

At tirage



## OENOLEES®

Specific preparation of yeast cell wall extract.  
Patent EP 1850682.

Accelerates the development of "on lees" ageing characters.

Optimises foam finesse and persistence.



## MANNOSTAB® LIQUIDE 200

Specific yeast cell walls mannoproteins.  
Patent 2726284.

Reinforces tartaric stabilisation.

Enables to restore foam finesse and persistence.



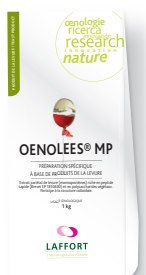
## OENOLEES® MP

Specific preparation of yeast cell wall extract (Mannoproteins), rich in sapid peptide content and polysaccharides (Patent EP 1850682).

Enables to significantly lower the quantity of liqueur.

Allows the winemaker to delicately balance both acidity and bitterness.

Actively participates in restitution of the foaming properties of the sparkling wines.



At disgorging





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...BUBBLES BY NATURE



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