

Specific inactivated yeasts and yeast hulls

alternative to natural lees on white wines and real tool to monitor your batonnage

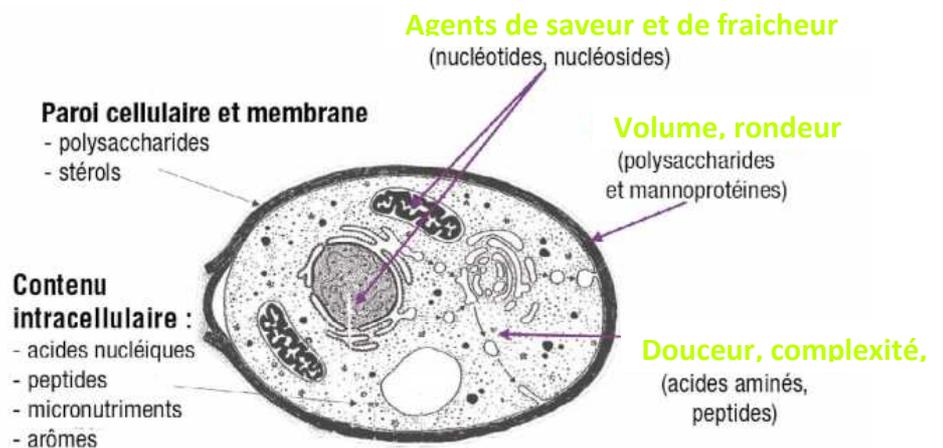
OENOLOGICAL USE

Ageing with « méthode bourguignonne » can become problematic when natural lees are not qualitative. Without any lees, there is no ageing possibility. **EXELIES BLANC** presents similar properties des propriétés similaires to the natural lees, and allows in some critic cases (lack of maturity, limit sanitary state of the crop, sulfur off-aromas, ecc.), to bring all the qualities expected with a well monitored ageing with great lees :

- Decreases the sensibility to oxydation or reduction.
- Contributes to the aromatic brightness and persistence.
- Enhance freshness and volume sensations.

EXELIES BLANC, natural source of qualitative factors for white wines aged on lees (« élevage bourguignon »).

Charpentier et Feuillat, 2003.



PROTOCOL FOR USE

Dissolve **EXELIES BLANC** in 10 times its weights of wine or water. Ensure a good homogenisation during incorporation. Positive results are observed from 4 to 6 weeks after incorporation.

DOSAGE AND PACKAGING

- Dosage : 20 to 30 g/hL.
- Packaging : 500g bags. Store in original sealed packages in a cool (<20°C) dry and odor-free place.