



STATION
ŒNOTECHNIQUE
DE CHAMPAGNE



CHARM® AGE

Complex of yeast products rich in polysaccharides and antioxidant compounds to optimize the ageing process using the Charmat method (closed tank)

CHARACTERISTICS

CHARM® AGE is a complex of yeast products rich in antioxidant compounds specifically developed for sparkling wines, particularly those produced using the Charmat method (closed tank).

The selected yeast by-products contained in **CHARM® AGE**:

- Promote fermentation process
- Strengthen the antioxidant potential of wines
- Protect the aromatic compounds that are sensitive to oxidation (thiols, terpenes)
- Delay the early ageing of wines
- Enhance volume in the mouth.

ENOLOGICAL PROPERTIES

- Release nutrients.
- Binds quinones that lead to oxidation and oxidative evolution of color in wines.
- Binds free radicals that lead to oxidation.
- Release mannoproteins to enhance wine volume.

APPLICATION FIELD

- **CHARM AGE** must be added to base wines during the preparation of the tirage or when filling the tank where second fermentation will take place.

APPLICATION RATE

Recommended application rate: add 10 to 20 g/hL to base wine.

INSTRUCTIONS FOR USE

Dissolve **CHARM AGE** in ten times its weight of wine (maximum).
Add to volume to be treated. Ensure proper homogenization.

Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

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PACKAGING

1kg bag - Box of 15 x 1kg.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free.
Once open: use quickly.

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