



CHARM® ELEVAGE

Complex of yeast products rich in cell wall polysaccharides for the production of sparkling wines produced by the Charmat method (closed tank)

CHARACTERISTICS

CHARM® **ELEVAGE** is a complex of yeast products rich in cell wall polysaccharides specifically developed for sparkling wines, particularly those produced by the Charmat method (closed tank).

Specific yeast products contained in **CHARM® ELEVAGE** release amino acids and vitamins. It thus facilitates the fermentation process. **CHARM® ELEVAGE** release also compounds that will increase volume and body of wine.

The cell wall polysaccharides interact by coating certain polyphenols, thus decreasing the sensation of green and harsh characters in certain base wines.

The released mannoproteins emphasize aromas, thus enhancing aromatic expression of wines produced by the Charmat method towards the end of the ageing process.

ENOLOGICAL PROPERTIES

The yeast by-products contained in **CHARM® ELEVAGE** were specifically selected to:

- Promote fermentation process
- Confer volume and body
- Smooth harsh and dry characters of certain base wines
- Highlight aromatic profiles of wines
- Mirrors the effect of extended on-lees ageing.

APPLICATION FIELD

CHARM® ELEVAGE is recommended for sparkling wines produced by the Charmat method

APPLICATION RATE

Recommended application rate: add 15 to 30 g/hL to wine.

INSTRUCTIONS FOR USE

Dissolve **CHARM ELEVAGE** in ten times its weight of water (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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Closed Tank

Method

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