



STATION  
OENOTECHNIQUE  
DE CHAMPAGNE



# 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).

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.

## ENOLOGICAL PROPERTIES

---

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.

## 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.



**STATION**  
ŒNOTECHNIQUE  
DE CHAMPAGNE



## 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.

Best used before BIUB date written on package

*Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.*

**53/2016 – 2/2**