



STATION
ŒNOTECNIQUE
DE CHAMPAGNE



MOUT CONCENTRE RECTIFIE BIO (ORGANIC RECTIFIED CONCENTRATED MUST)

For the production of organic sparkling wines

CHARACTERISTICS

MOUT CONCENTRE RECTIFIE BIO (MCR BIO) is a colourless non-caramelised syrup of glucose and fructose made from grape juice obtained from approved vine varieties grown in accordance with organic farming regulations. It is obtained by partial dehydration of grape musts that have undergone approved treatments of deacidification and elimination of components other than sugar. **MCR BIO**, proposed by Station Œnoteknikue de Champagne (SOEC) is filtered and unpasteurised in order to meet the requirements of organic farming legislation.

MCR BIO is certified as organic according to European regulations on organic production (Regulations EC N° 834/2007, 889/2008, 1254/2008).

MCR BIO complies with the Oenological Codex (current version in force) and with European regulations (Regulations EC N° 479/2008 and 606/2009 and amendments).

OENOLOGICAL PROPERTIES

MCR BIO respects the complete aromatic expression of the wine to which it is added for dosage. Due to the way in which it is made and to the regulations that apply to it, **MCR BIO** is a highly reliable product with regard to its interaction with cuvées. Unlike traditional liqueur, the aromatic expression of dosed cuvées is not dependent on the shelf life of the liqueur.

MCR BIO respects the organoleptic characteristics of cuvées to a far greater extent than a liqueur. This characteristic proves all the truer when the cuvée is dosed many months before being marketed. Cuvées dosed with **MCR BIO** keep all their freshness and sweetness over time.

APPLICATIONS

- For the production of tirage liqueur and/or expedition liqueur of organic sparkling wines.
- To enrich organic musts.
- To sweeten organic wines.

DOSAGE

MCR BIO has a concentration of 65° Brix, which is equivalent to 880 g/L of sugar.

MCR BIO has a density of 1.3248.

Use of **MCR BIO** in tirage liqueur:

The dosage to be added to the wine is calculated according to the quantity of sugar required for secondary fermentation:

| Volume MCR BIO (L/hL) | Dosage (g/L) | Pressure at end of secondary fermentation at 10 °C (Bar) |
|-----------------------|--------------|--|
| 2.27 | 20 | 5 |
| 2.5 | 22 | 5.5 |
| 2.73 | 24 | 6 |

Use of **MCR BIO** in expedition liqueur:

In order to optimise dosage, it is necessary to carry out tests leaving a minimum time of 4-5 weeks between the test and tasting. This makes it possible to obtain a particular dosage 'blend'.

An extended time period after tests (2-3 months) is recommended for cuvées marketed several months after dosage.

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Series of tests should be carried out with 4-6 bottles, and the difference between the different dosages should be 0.1 cL of **MCR Bio** per bottle (approximately 0.9 g/L of sugar).

| Dosage | According to regulations (g/L) | Volume of MCR BIO |
|------------|--------------------------------|-------------------|
| Extra Brut | <6 | <0,5 |
| Brut | <12 | <1 |
| Extra dry | 12 to 17 | 1 to 1.4 |
| Dry | 17 to 32 | 1.45 to 2.7 |
| Semi-dry | 32 to 50 | 2.7 to 4.25 |
| Sweet | >50 | >4.25 |

Do not hesitate to ask the oenologists at the Station Œnoteknikue de Champagne to conduct dosage tests and tastings, or ask them for practical advice about how to carry out your own tests.

INSTRUCTIONS FOR USE

The **MCR BIO** solution is ready for use.

The use of the tirage mixture is identical to that of traditional tirage liqueur.

MCR BIO is added directly to the wine after disgorging.

Precautions for use:

For oenological and specifically professional use.

Use in accordance with current regulations.

REGULATORY MATTERS

European regulations

Regulation (EEC) n° 1236/89 of 11 May 1989, which came into force on 1 September 1989, allows **MCR BIO** to be used for the production of V.M.Q.P.R.D as a tirage liqueur and expedition liqueur.

Regulation (EEC) n°606/2009 specifies that expedition liqueur can be made up, amongst others, of rectified concentrated must.

This regulation also applies to quality sparkling wines (with the exception of quality aromatic sparkling wines), as well as for quality sparkling wines produced in specific regions (with the exception of quality aromatic sparkling wines produced in specific regions where the addition of expedition liqueur is not permitted).

French regulations outside AOC Champagne

Outside Champagne, the transport of Rectified Concentrated Must must be justified by an Accompanying Administrative Document (AAD) or by an Accompanying Commercial Document (ACD).

Record keeping should be carried out as indicated for the Champagne region.

PACKAGING

10 L cans.

1000 L tanks.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Keep product from freezing. Once opened use rapidly.

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