



STATION
OENOTECHNIQUE
DE CHAMPAGNE

ADJUVANTS

MOUT CONCENTRE RECTIFIE

For the elaboration of sparkling wines

CHARACTERISTICS

Moût concentré rectifié (The Rectified concentrated must (RCM)) is a non-caramelized glucose and fructose syrup made using grape juice obtained from authorized grape vine varieties. The grape must, which has been deacidified and from which compounds other than sugar have been removed, is partially dehydrated.

RCM is conform to the enological codex (current version) and European Regulations (Regulation (EC) Nr 1493/99 and Nr 606/209).

OENOLOGICAL PROPERTIES

- Respects the aromatic expression of the wine to which dosage is added.
- Its action in the tanks is very smooth, thanks to its elaboration process and the regulations it is subject to.
- The aromatic expression of the wines to which dosage has been added will not be tied to the shelf life of the liqueur as is the case with traditional liqueur.
- Respects the aromas of the wines more than a liqueur. This characteristic is all the more confirmed by the fact that the wine has been disgorged and the dosage added several months before marketing.
- The wines to which a RCM dosage has been added retain their freshness and sensation of sweetness over time.

APPLICATIONS

- For the elaboration of tirage and/or dosage liqueurs used for the production of sparkling wines.
- Must enrichment.
- Wine sweetening.

DOSAGE

Utilisation of the **RCM** for tirage liqueur:

1 kg of sugar corresponding to a volume of 1.185 litre of RCM at 843.8 g/L of sugar. The application rate is calculated based on the amount of sugar needed for bottle fermentation.

Utilisation of the **RCM** for dosage liqueur:

In order to optimize the dosage, it is recommended to carry out trials with a period of 4 to 5 weeks between the addition of the dosage and tasting in order for the dosage to reach a certain "softness". It is recommended to extend this period to 2 to 3 months with regards to sparkling wines that are sold several months after dosage.

The trials may include 4 to 6 bottles and the variation between the different dosages can be 1 mL of **RCM** per bottle (approximately 1g/L of sugar).

Brut dosage (sugar below 12g/L): 5 to 10 mL of **RCM** per bottle.

Consult the enologists of the Station Oenotechnique de Champagne to carry out dosage and tasting trials or to provide support to carry out your own trials.

345-2019- 1/2



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INSTRUCTIONS FOR USE

The **RCM** solution is ready to use.

Its utilization, during the tirage preparation, is identical to the utilization of the tirage liqueur.

The **RCM** is added directly to the wine after disgorging.

Precautions of use:

Keep the trials for a longer period of time if the sparkling wine is to be sold several months after dosage. The trial should include 4 to 6 bottles. The recommended difference between bottles is 0.1 cL of RCM. Select the highest dosage for the wines that are disgorged early when there is no significant difference between several dosages.

Product suitable for enological and food industry applications. Use according to current regulations.

EUROPEAN REGULATION

The regulation (EEC) Nr 1236/89 of May 11, 1989, that took effect September 1st, 1989, allows the use of RCM for the elaboration of V.M.Q.P.R.D. as a tirage and dosage liqueur. The regulation (EEC) Nr 606/2009 precises that the dosage liqueur may contain rectified concentrated must. This regulation is also applicable to quality sparkling wines (except aromatic quality sparkling wines), as well as quality sparkling wines produced in specific regions (except aromatic quality sparkling wines produced in specific regions where the addition of dosage liqueur is prohibited).

INGREDIENTS

Certified liquid grape sugar.

PACKAGING

10 L Jerrycan.

120 L cask.

1000 L container.

STORAGE

Store unopened package away from light in a dry and odourless area. Keep at temperature above 15°C. Opened package: use rapidly.

Use before the best before date (BIUB) stamped on package.

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345-2019- 2/2