

SPHÈRE ROUGE

YEAST PRODUCTS

Body, structural quality and sweetness in elevage of red wines

↓ OENOLOGICAL APPLICATIONS

SPHÈRE ROUGE is a dedicated inactive yeast. Its grain size fosters a large surface of contact between the wine and useful components of the yeast, while at the same time reducing the product's dustiness.

As a genuinely selected lees, **SPHÈRE ROUGE** quickly enhances perceptions of body in the attack on the palate and improves the perception of structure. Tannic intensity is enhanced while at the same time being silkier, with final sweetness.

SPHÈRE ROUGE makes an essential contribution towards long-term stabilisation of taste sensations by interactions between polysaccharides and polyphenols of red wines. In addition, absence of sulphite-reductase activity guarantees neutrality when it comes to sulphurous odours from "reduction".

↓ IMPLEMENTATION AND PRECAUTIONS OF USE

- Dosage: 10 to 20 g/hL depending on the wine, duration of contact and frequency of re-suspension.

Add to the must/wine, towards the end of alcoholic fermentation.

Thoroughly mix **SPHÈRE ROUGE** in 10 times its weight of water or wine. Then blend into the wine, mixing by pumping over or stirring.

With frequent re-suspension (once or twice a week), the first sensory results are generally interesting after 8 weeks of contact, but **SPHÈRE ROUGE** can also remain in the wine longer to enhance results.

SPHÈRE ROUGE is a dedicated inactive yeast naturally containing amino acids, vitamins, as well as mineral and survival factors. **SPHÈRE ROUGE** also contributes to the nutritional content available for yeasts, even if it does not replace the normal nutritional programme.

↓ CHARACTERISTICS

- Composition: inactivated yeasts (*Saccharomyces cerevisiae*): content in organic nitrogen <9.5% of dry matter (nitrogen equivalent).
- Solid preparation containing insolubles.

↓ PACKAGING AND STORAGE

- 1kg bags.

To be stored in a dry, odour-free place, between 5 and 25°C. Once the sachet is open, the product must be used rapidly and cannot be conserved. Once prepared, the formulation must be used within the day.

SPHÈRE ROUGE

Defining *richness* and *body*

In 2008, IOC decided to launch itself on a thorny subject – to better understand what is meant by *Body* and *Richness* in œnological terms and better grasp these tactile perceptions in the mouth. To achieve this ambition, its laboratories were helped by the Centre des Sciences du Goût et de l'Alimentation (Centre of Sciences of Taste and Food), a Dijon-based research unit renowned for the analysis and description of these sensations.

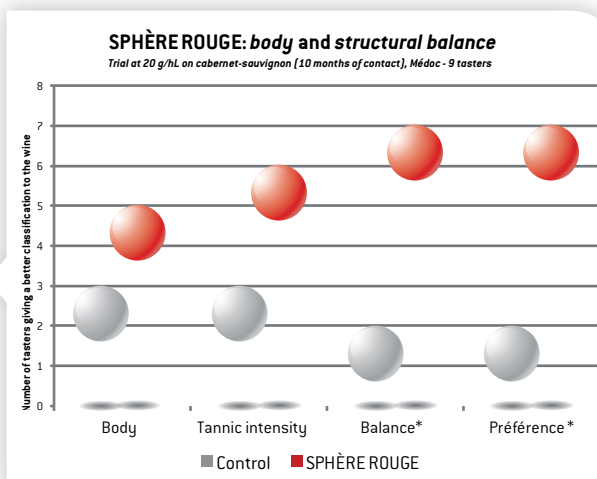
The **SPHÈRE** range emerged from this work, with formulations to meet a particular profile in wine covered by the notions of *richness* or *body*.

Full-bodiedness in red wines

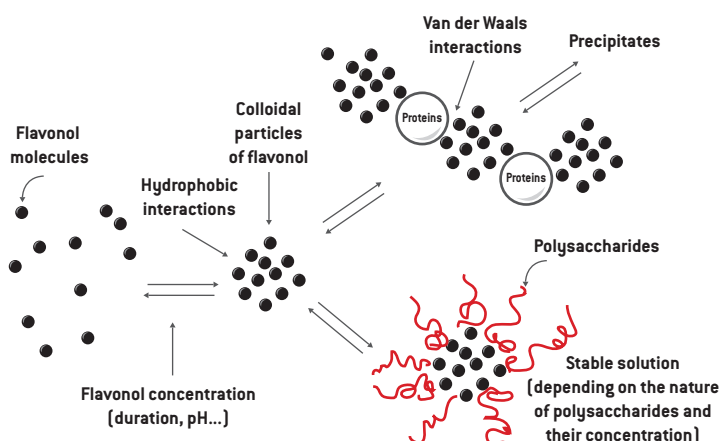
Our studies have shown that, although the sensation of richness in red wines counts for professionals, it is less perceptible for consumers. The two groups of tasters in all cases prefer the sensation of full-bodiedness, easier to identify among taste sensations when it comes to red wines.

In our experiments, the action of **SPHÈRE ROUGE** is manifest via a rapidly perceived impression of full-bodiedness when attacking the palate, with an additional silky structure on the mid-palate and finally a slightly sweet sensation. There is a reduction of astringent sensations. At the same time, aromas are integrated and stabilised for superior aromatic longevity.

This impact increases during the élevage process in the presence of **SPHÈRE ROUGE**.



Yeast polysaccharides protect wines from astringency



The work of Saucier et al [1996] illustrates the probable interactions between polysaccharides and tannins (flavonols), the former neutralising the astringency of the latter by associations that are stable over time.

Recently, Zamora et al [2011] point out that this reduction in astringency is thought to be fostered by yeast polysaccharides of low molecular weight.

SPHÈRE ROUGE is produced from a specific yeast strain and process enabling rapid and heightened liberation of active polysaccharides vis-à-vis polyphenols in red wines.