



Flavie CUISSET,
Château des Eyssards



ViniLiquid is without doubt the product corresponding most to our preferred wine type (powerful aroma, varietal aromas of Sauvignon Blanc). We were able to observe, not just through analyses, but also through tasting, an aromatic difference in comparison with our basic product (use of ammonium sulfate), a far more powerful nose-impact and mouthfeel, as well as very fruity aromas (peach, passion fruit, citrus fruit).

Another marked difference is the round, unctuous mouthfeel, which is far greater in the test conducted on products of the Springer Œnologie® range.

We plan to repeat this test on half the white wine output, i.e. 700hL, as well as the sweet white and the rosé.



These sensory attributes led to the wine obtained using the Springer Œnologie® protocol being **the most preferred** among **both producers** and **professionals in the sector**, this Sauvignon 2013 having contributed to the **gold medal-winning blend** that emerged victorious in the French Concours des Vins du Sud-Ouest and the Concours Général Agricole 2013.



Graphic design www.marferio.com



Springer Œnologie® is a brand of Fermentis - Division of S.I.Lesaffre dedicated to selecting and producing high quality yeast and yeast products for the winemaking industry. We are committed to developing innovative products to offer both technical and economical advantages to winemakers.

The Springer Œnologie® range has been specifically developed to meet the quality requirements of winemakers worldwide focusing on aroma and character development.

Distributed in your region by:



Opt for the perfect match for your Sauvignon blanc!



The Springer CEnologie® protocol allows obtaining rapidly a high-quality Sauvignon Blanc, on an organoleptic and financial level, by rationalising and simplifying fermentation procedures.

YOU ARE SEEKING TO

- Minimise the impact of oxidisation phenomena,
- Control alcoholic fermentation in difficult conditions,
- Build on aromatic potential and improve the overall organoleptic quality,
- Simplify and ensure safety of fermentation procedures to minimise number and cost thereof.



SPRINGAROM > A specific inactivated yeast, rich in antioxidants

PHASE 1	SUPPLIES	BENEFITS
	Support elements	Counter a deficiency in turbidity
	Vitamins, minerals	Ensure good yeast growth
	Antioxidants	Minimise any deviations in colour and aroma

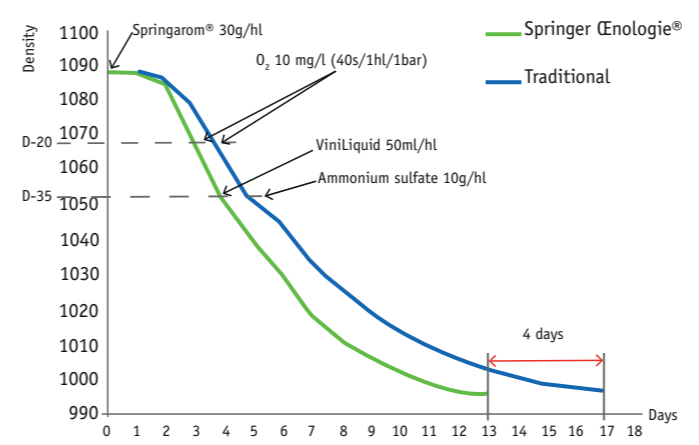
easy 2 use Springarom is incorporated at the same time as the active dried yeast during the same homogenisation process!

VINILIQUID > A total yeast autolysate, in liquid form

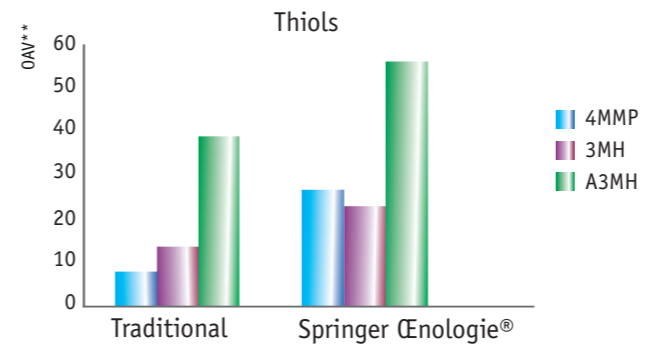
PHASE 2	SUPPLIES	BENEFITS
	Assimilable organic nitrogen and other nutritional elements	Ensure good yeast metabolism in terms of fermentation and aroma
	Yeast hulls	Detoxify the fermentation medium

easy 2 use The homogeneous liquid version of ViniLiquid is quick, easy and safe to use!

ALCOHOLIC FERMENTATION KINETICS*

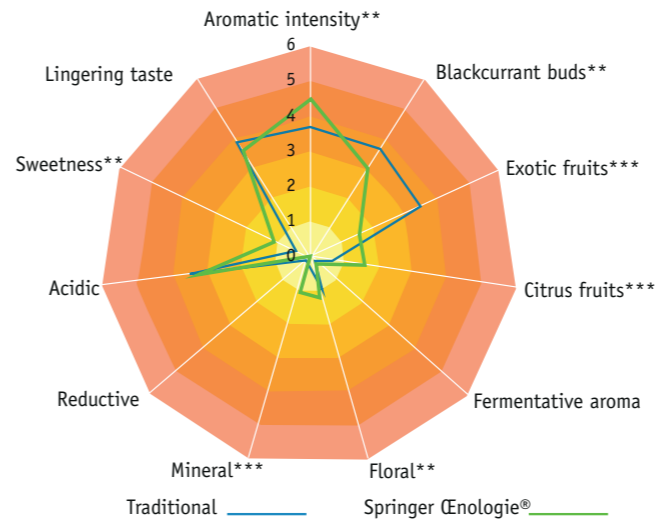


AROMATIC COMPOUNDS ANALYSIS*



**OAV, Odour Active Value: Concentration/Perception threshold

AROMA AND TASTE PROFILES*



Grades of significance expressed through confidence levels of 90%:*, 95%:** and 99%:***
Assessment of 24 quantitative sensory attributes by an expert panel of 12 members in the course of a blind tasting

*Test conducted on a Sauvignon Blanc, Bergerac 2013

Just as acidic, but sweeter, and a more balanced attack

More intense, citrus fruits, floral and mineral. Hence a finer, fresher, more complex impression on the nose

A slightly more intense colour than that of traditional wine

