

PROTOCOL | MCC production (whole bunch press and flotation)

CHARDONNAY

Add to juice bin while grapes are loading.

SULFITANIN

30 ml/hl



INOZYME TERROIR

Cuvéé: 2 g/hl | Tailles: 3 g/hl

Pectin test.

SULFITANIN

20 ml/hl

COLORPROTECT V

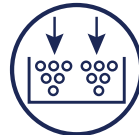
20 - 80 g/hl



5 g/hl



HARVEST



PRESS



FLOTATION

OR

(if using charcoal)

BENT'UP

10 - 20 g/hl
(prepare 3 hours in advance)



RACKING

Continued process - see page 2.

PINOT NOIR

Add to juice bin while grapes are loading.

SULFITANIN

30 ml/hl



INOZYME TERROIR

Cuvéé: 2 g/hl | Tailles: 3 g/hl

Pectin test.

ACTICARBONE ENO

(if necessary)

Cuvéé: 10 - 40 g/hl | Tailles: 30 - 80 g/hl

SULFITANIN

20 ml/hl

INFOFINE V MES

70 ml/hl

MCC production (whole bunch press and flotation) : continued

CHARDONNAY

BE FRUITS

OR

18 - 2007

20 g/hl



ALCOHOLIC FERMENTATION



NUTRITION

$\frac{1}{3}$ Fermentation:

ACTIVIT

30 g/hl

PINOT NOIR

FRESH ROSE

OR

18 - 2007

20 g/hl

$\frac{1}{3}$ Fermentation:

ACTIVIT

30 g/hl