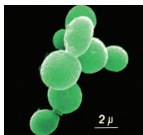




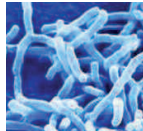
SELECTION AND PRODUCTION OF AN INDIGENOUS YEAST STRAIN

The result of a partnership between a winemaking consultant and a laboratory specializing in the selection and production of microorganisms for oenology and brewing.



WHY ?

- To ensure fermentations without any artificial inputs.
- Because the use of ADY risks standardizing wines.
- To make wine from a yeast strain from your own vineyard, which is thus specific and unique.
- Because it is compatible with an organic approach.



HOW ?

Using **microbiology** and **molecular biology techniques**, we **select** several strains of *Saccharomyces cerevisiae* from grapes from different plots which we test in mini-vinification (alcohol content, sugar alcohol yield, residual sugar, volatile acidity etc.)

In the following harvest campaign, the most promising strain or strains are provided for full scale **tests at the winegrower's** (30 to 100 hL).

The fermentations are monitored methodically in close partnership with the winegrower.

The selected strain is collected and stored at the Biocéane laboratory (Nantes) and will then be produced on request each year in the form of liquid yeast.

Strict quality control guarantees its viability, conformity and purity.

