Noblesse’s adsorptive sponge effect
Practical guideline for Virginia Varieties
Noblesse’s adsorptive sponge effect

Practical procedure to rebalance a wine and stabilize the positive effect
1. Identification of the sensory problem

2. Add Noblesse 20-30 g/hl + Agitation

3. Racking

4. Add Noblesse 10 g/hl + Agitation

5. Agitation once a week for one month

6. Add Noblesse if necessary 5-10 g/hl + Agitation

7. Agitation 2 times a month for one month

8. Rack or filter or go on aging according to style and commercial program

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Brett & C° contaminated wine

Noblesse’s adsorptive sponge effect

Practical procedure to rebalance a wine and stabilize the positive effect
1. Identification of the sensory and microbiological problem

2. Add Noblesse 20 g/hl + Agitation

3. Racking + Filtration

4. Add Noblesse 20-30 g/hl + Agitation

5. Agitation once a week for one month

6. Racking

7. Add Noblesse 10 g/hl + Agitation

8. Agitation 2 times a month for one month

9. Rack or filter or go on aging according to style and commercial program

Note: After the first filtration, in stainless steel tank, during one month, the addition of 50-100 g/hl new oak is strongly recommended to complement Noblesse work. Oak: chips or blocks, French oak, toasted medium+.
Sauvignon blanc

- Sulfur like off-flavors: elimination before bottling
- Prevention of further sulfur like off flavors development in bottle
- Herbaceous and excessive greenness
- Aggressive acidity
- Metallic after taste
Chardonnay

- Sulfur like off flavors (until March)
- Evolution characters (after March)
- Burning alcohol-like mouthfeel sensations
- Bitterness
Pinot Gris

- Oxydative characters (overwhelming toasted bread character)
- Aggressive tannin like sensations
- Burning alcohol-like mouthfeel sensations
- Bitterness
Any white variety with oak fermentation and/or aging

- Artificial vanilla like aromas
- Excessive smoky characters
- Aggressive oak tannins
Merlot

- Sulfur like off-flavors, particularly “burnt tomato skin”
- Herbaceous characters
- Metallic aggressive tannins
- Bitterness

- Be careful: Burnt tomato skin and metallic aggressive tannins may come from Brettanomyces development. Check your living Brett. If there are in your wine, apply slide #5 procedure!
Cabernet Sauvignon and Cabernet Franc

- Herbaceous characters
- Aggressive tannins
- Bitterness
Syrah or Shiraz

- Burnt rubber
- Burning alcohol-like sensation
- Aggressive tannins
- Bitterness

- Be careful: Burnt rubber and metallic aggressive tannins may come from Brettanomyces development. Check your living Brett. If there are in your wine, apply slide #5 procedure!
Sangiovese or Grenache

- Band-Aid, pharmaceutical characters
- Burning alcohol-like mouthfeel
- Tannic dryness
- Bitterness

- Be careful: Band-aid and bitterness may come from Brettanomyces development. Check your living Brett. If there are in your wine, apply slide #5 procedure!
Any red variety with oak maceration and/or aging

- Artificial vanilla like aromas
- Excessive smoky characters
- Aggressive oak tannins
Early treatment of the main defaults allow the wine to:

- Develop more concentrated foremouth volume
- Develop more mid palate balance
- Develop more length
- Stabilize the positive varietal characters, slowing down the rate of negative evolution such as atypical aging in whites
- Bring more longevity to the wine
- Integrate better the sensory impacts of oak
Comparison with yeast extract products. Reminder: Noblesse is a whole cell inactivated ICV’s yeast strain

<table>
<thead>
<tr>
<th>Noblesse</th>
<th>Yeast extracts</th>
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<td>• Develop more concentrated foremouth volume</td>
<td>• Only a sweet foremouth impact, not really concentrated, a soapy/oily coating</td>
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<tr>
<td>• Develop more mid palate balance</td>
<td>• No added balance or length. On the contrary, on aggressive palate wines, may enhance the burning and metallic after taste</td>
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<tr>
<td>• Develop more length</td>
<td>• May enhance the dry, burning and metallic after taste due to excessive oak</td>
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<td>• Integrate better the sensory impacts of oak</td>
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Process for aging with Noblesse:
To build the style and the longevity of a red wine
1. Characterization of initial wine profile

2. Analysis of living germs (*Brettanomyces* and others) and of molecular SO2

3. Add Noblesse 20-30 g/hl + Agitation

4. Agitation once a week for a month

5. One week after the last agitation, racking after one month of contact

6. Add Noblesse 10 g/hl + Agitation

7. Agitation 2 times a month

Tasting and analysis: at least once a month. After the first month and the first racking, every month, evaluate if:
- adjust molecular SO2 (molecular between 0.6 e 0.8 mg/L)
- add other Noblesse (10 g/hl) or not
- rack or not
- stop aging or not,
- filter or not, etc.

Note. Noblesse has a very significant impact on wine-oxygen interactions. Don’t forget to adapt micro-oxygenation and alternative oak additions and contact time with oak (alternatives or barrel)
Process for long aging with Noblesse:
To build the style and the longevity of a white wine
1. Characterization of initial wine profile

2. Analysis of molecular SO2
   Evaluate the addition of ascorbic acid or not

3. Add Noblesse 20-30 g/hl + Agitation

4. Agitation once a week for a month

5. One week after the last agitation, racking after one month of contact

6. Add Noblesse 10 g/hl + Agitation

7. Agitation 2 times a month

Tasting and analysis: at least once a month.
After the first month and the first racking, every month, evaluate if:
• adjust molecular SO2 (molecular between 0.6 e 0.8 mg/L)
• add other Noblesse (10 g/hl) or not
• add ascorbic acid or not (1 g/hl)
• rack or not
• stop aging or not
• filter or not, etc.

Note. Noblesse has a very significant impact on wine-oxygen interactions. Don’t forget to adapt micro-oxygenation and alternative oak additions and contact time with oak (alternatives or barrel)