



BÂTONNAGE Body

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Sur lies maturation agent



→ TECHNICAL DESCRIPTION

The refinement is a fundamental stage in the wine evolution, as it allows the winemaker to highlight the qualities of his wine and to increase its stability over time.

One of the most studied practices for the obtainment of full-bodied and harmonious wines with an intense and varietal aroma is the bâtonnage, an oenological technique with a long tradition in Burgundy, consisting in keeping the wine in contact with the lees for several months and periodically re-suspending the lees by means of a gentle stirring. This procedure enables to slowly obtain the lysis of the yeast cell walls and to enrich the wine with polysaccharides and other compounds, contributing to its complexity of taste and to its chemical-physical stability.

However, a long permanence of the wine on the lees is not free from dangers and from possible unpleasant organoleptic deviations, such as the development of hints of reduction and an increase of the volatile acidity. In addition, wines' ageing in barriques is a very laborious and expensive practice, requiring a long freezing of capital. To overcome the disadvantages highlighted, we have produced **Bâtonnage Body**, which enhances the savoury sensations, giving roundness, taste width and persistence.

This product called **Bâtonnage Body** is a yeast derivative with unique characteristics which, besides improving the taste, increases the volume of the wines thanks to the presence of polysaccharides.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates.

→ DOSAGE

10-30 g/hL in white.
 10-40 g/hL in red.

→ INSTRUCTIONS FOR USE

The product can be added before the final filtration, as it does not influence significantly the filterability index. Dissolve and homogenize.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500g net packs in cartons containing 4 kg.
 5 kg net bags.

