

EXELIES ROUGE

Improving ageing on lees

**Yeast hulls with high levels of polysaccharides,
alternative to red wines natural lees**

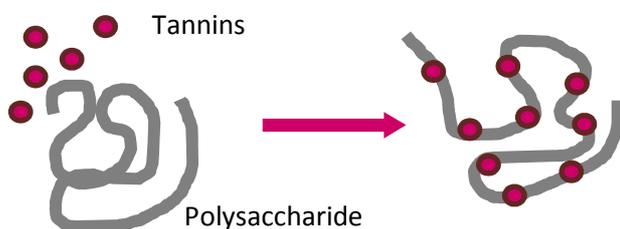
OENOLOGICAL USE

Ageing with « méthode bourguignonne » can become problematic when natural lees are not qualitative. Without any lees, there is no ageing possibility. **EXELIES ROUGE** presents similar properties to the natural lees, and allows in some critic cases (lack of maturity, limit sanitary state of the crop, sulfur off-aromas, ecc.), to bring all the qualities expected with a well monitored ageing with great lees:

- Decreases the sensibility to oxydation or reduction.
- Contributes to the red wine's colloidal stability.
- Releases polysaccharides and bring roundness to the tannins
- Enhance sucrosity and organoleptic richness.

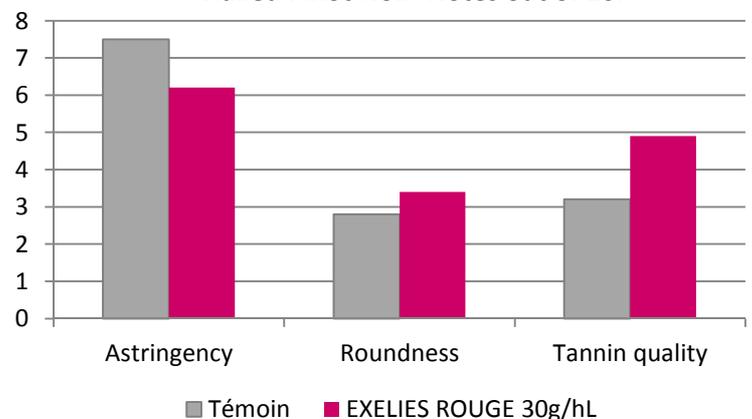
PROTOCOL FOR USE

Dissolve **EXELIES ROUGE** in 10 times its weight of wine or water. Ensure a good homogeneisation during incorporation. Positive results are observed from 4 to 6 weeks after incorporation.



**Interactions between polysaccharides of
EXELIES ROUGE and tannins of the wine.**

**EXELIES ROUGE trials 30g/hL during 6 weeks.
Hailed Pinot Noir. Notes out of 10.**



DOSAGE AND PACKAGING

- Dosage : 10 to 40 g/hL.
- Packaging : 500g bags.

Store in original sealed packages in a cool (<20°C) dry and odor-free place.