

# IOC products for every step



## Preparation of Base Wines (for more products, please consult our experts)

### Enzyme treatments

- **INOZYME & INOZYME TERROIR** - Enzyme preparations for the clarification and filterability of musts. INOZYME TERROIR is a concentrated preparation used to clarify the wine and ease filtration of the musts under difficult conditions.

### Yeasts

- IOC 18-2007
- IOC B 2000
- IOC B 3000
- IOC FRESH ROSÉ
- IOC RÉVÉLATION THIOLS



Yeasts for the alcoholic fermentation of base wines intended for the preparation of sparkling wines.

### Nutrients / Protectors

- **BIOPROTECT** - Yeast protector, rich in sterols and other survival elements.
- **VITISTART / ACTIVIT** - Nutrient compounds that ensure proper yeast development in the event of a poor must.

### Bacteria

- **INOBACTER** - Bacteria for malolactic fermentation, especially made for low pH's. Requires preparing a bacteria starter before use.

### Correctors

- **CARBION GRANULÉS** - Active carbon colour corrector.
- **NETAROM & NETAROM EXTRA** - De-activated yeast preparation, correcting reductive taint defects. NETAROM EXTRA is for use in cases of serious reduction problems.

### Clarification / Stabilisation

- **POLYOXYL** - Sodium bentonite and PVPP compound.

### Fining

- **CRISTALLINE** - Fish glue for the clarification and stabilisation of white and rosé wines.
- **INOCOLLE** - Food-quality gelatine solution for stabilisation and improvement of white and rosé wines.
- **FISHANGEL** - Blend of fish glue and gelatine, providing rapid sedimentation and high brilliance for wines.

### Tannins

- **INOTAN B** - Compound of tannins and copper sulphate for ageing wines.

### Tartrate stabilisation

- **CRÈME DE TARTRE** - Purified potassium bitartrate for tartrate stabilisation in wines.
- **DUOSTAB** - Compound of potassium bitartrate and calcium tartrate for stabilising both tartrate salts.



## Special yeasts for sparkling wines

- **IOC 18-2007** - The international standard for Traditional Method wines.
- **IOC DIVINE** - Rapid autolysis yeast for Traditional Method wines.
- **IOC FIZZ** - Special yeast for Charmat method wines.
- **IOC FIZZ +** - Aromatic yeast to boost fruit notes, intended for Charmat method wines.



## Special products for Secondary Fermentation

### Optimising fermentation in bottle

- **HYDRA PC** - Protector for rehydrating yeasts, naturally rich in magnesium.
- **EXTRA PM** - Fermentation activator, ensuring ideal yeast activity during secondary fermentation, especially for the Charmat method.
- **PHOSPHATES TITRÉS** - Nitrogen-based additive for optimal fermentation.
- **GLUTAROM** - Fermentation activator, based on yeast hulls, naturally rich in glutathione, a powerful anti-oxidant that safeguards aroma and freshness in white wines.

### Riddling aids

- **INOCLAIR 2** - Compound based on bentonites and alginate.
- **CLARIFIANT S** - Preparation based on sodium bentonite.
- **CLARIFIANT XL** - Balanced preparation based on sodium bentonite and silicates.
- **CLARIFIANT BK** - Preparation based on hydrated aluminium silicate.
- **PHOSPHATES MAZURE** - Preparation based on aluminium silicate and DAP, for use with CLARIFIANT S.

### Tannins

- **SOLUTION ST** - Compound of tannins and copper sulphate in solution.
- **TANIN CRISTALLIN** - Tannin with strong anti-oxidant powers.

### Tartrate stabilisation

- **INOSTAB** - Carboxymethylcellulose (CMC) for tartrate stabilisation.

### Liqueur de dosage

- **SUCRAISIN MCR LIQUEUR** - Rectified Concentrated Grape Must (RCGM).
- **SUCRAISIN MCR BIO** - Rectified Concentrated Grape Must for sparkling wines made under organic production conditions.



## Preparation of the 'liqueur d'expédition'

### Tannins

- **TANIN CAS** - Oak tannin. Aids conservation and improves a wine's overall balance.
- **VOLUTAN** - Tannin from grape skins and pips. Accentuates fruit notes in sparkling rosés.

### Correctors

- **SOLUTION 700** - Copper sulphate solution with citric acid and SO<sub>2</sub> for correcting reductive taint defects.
- **ACIDE CITRIQUE** - Re-acidifies wines and prevents ferric casse (iron haze).

### Sulphur products

- **SULFITAMINE C** - Solution of SO<sub>2</sub> and ascorbic acid. Prevents premature ageing in wine.
- **SULFI-DÉGORGEMENT** - Solution based on potassium hydrogen sulphite. Fights oxidation and prevents premature ageing in wine.
- **CASSIT** - A sulphur product used during the dosage of sparkling wines with significant development issues and/or a slight excess of iron.

### Clarification - Stabilisation

- **GOMME ARABIQUE SD** - Sulphited and filtered Gum Arabic at 250g/L. Used to prevent precipitation and iron/copper hazes in sparkling rosé wines.

### Liquors

- **SUCRAISIN MCR LIQUEUR** - Rectified Concentrated Grape Must (RCGM)
- **SUCRAISIN MCR BIO** - Rectified Concentrated Grape Must (RCGM) for sparkling wines made under organic production conditions.

