

ZYMAFLORE® XarOm

Saccharomyces cerevisiae yeast selected for its ability to produce high-intensity fermentation and amyl aromas.

ZYMAFLORE® XarOm is recommended for the production of aromatic wines, to boost the potential of the grapes or serve as a base for blending. This strain has the genetic ability to preserve malic acid during the alcoholic fermentation. Its low production of volatile acidity and its POF (-) character allow for production of wines with a clean, precise and intense aromatic profile.



ZYMAFLORE® OMEGA^{LT}

Non-*Saccharomyces* yeast of the species *Lachancea thermotolerans* for the BIOAcidification of wines (red, white and rosé).

Selected for its high capacity to produce L-lactic acid from fermentable sugars, ZYMAFLORE® OMEGA^{LT} brings freshness and restores balance to wines. Its unique metabolism leads to a decrease in the pH and increase in the total acidity of wines accompanied by a slight reduction in alcohol content. Enhances the perception of acidity by favouring fresher organoleptic profiles, while facilitating microbiological stabilisation during ageing. To be used in co-inoculation (simultaneous yeast additions) or in sequential inoculation with a *Saccharomyces cerevisiae* strain to complete the alcoholic fermentation.



Pure fumaric acid for controlling the growth and activity of the lactic acid bacteria responsible for malolactic fermentation in wine.

Changes in the regulations and the authorisation of fumaric acid in winemaking now provide a new possibility for the control of lactic acid bacteria during post-fermentation phases. Use of FUMARIC^{trl} on wine makes it possible to block the malolactic fermentation. It is also possible to stop an MLF in progress. The result of this practice is the preservation of malic acid as well as increased effectiveness of the SO₂. Its ability to block MLF makes it an interesting ally in winemaking processes without added sulphites when MLF is not desired.



100% natural preparation of pure mannoproteins and vegetal polysaccharides specifically selected for colloid stabilisation of wines and to add finesse. Suitable for organic winemaking.

Thanks to a specific purification process, the mannoproteins extracted from yeast cell walls retain their stabilisation properties. The association with vegetal polysaccharides improves their effectiveness, and helps preserve the organoleptic balance of the wine.



ISO 26000



LAFFORT® certified as Committed to CSR according to standard ISO 26000

LAFFORT® had already paved the way in 1999, by being the first producer of oenological products to be ISO 9001 certified for its quality management system. We are therefore proud today to be the first company in the sector to receive the Committed to CSR label (Confirmed level) according to the ISO 26000 standard.

