

Dominique
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International Wine Consulting



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www.Delteil-Consultant.com

Good Practices for Rosé winemaking

LALLEMAND

Documento Dominique Delteil Consultant.

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Global market requirement

- **Clean fruity aromas with balanced mouthfeel**
- **Maybe “minerality”, but not sulfur off-odors nor metallic after taste**
- **The right longevity and stability... sometimes for months
in white glass on a neon illuminated shelf,
10000km from the cellar door**
- **To give the best value for the price
(...keeping margin to keep on investing,
so: good cost management)**
- **If not:**
 - **Niche market needing huge communication investment**
 - **Hundreds of competitors ready to take your shelf space with conforming wines**

Special conditions in grape must. The yeast “vision” (I)

- **Very high osmotic shock**
- **Very few nutrients, when needed: nitrogen, fatty acids, sterols**
- **Much sugar to be fermented: much work to do in extremely stressing conditions**
- **Much alcohol: the more the yeast works the more difficult the ecological conditions**
- **High pH: easy growing conditions for Lactic Acid Bacteria that compete for nutrients**
- **One can understand that yeast go on strike from time to time!**



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Special conditions in grape must. The yeast “vision” (II)

- **These extreme internal juice conditions amplify the impact of other external factors:**
 - Temperature
 - Insufficient oxygenations
 - Insufficient stirring of the fermenting juice
 - High and narrow tanks
 - SO₂

A circular portrait of Dominique Delteil, a man with dark hair and a beard, wearing a dark jacket. The background is a warm, reddish-orange color.

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Alcoholic fermentation key points, in their order of importance

- (Maximum temperature in the pomace cap)
1. Natural selected yeast and its adaptation to Mediterranean must
 2. The health of the young yeast population (this will condition its health all through its life)
 3. To keep favorable condition for the adult population
 4. To keep favorable condition for the old yeast population



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N°1. Natural selected yeast and its adaptation to Mediterranean must

- Resistance to the osmotic shock
- Resistance to indigenous microflora
- Low production of SO₂ and acetaldehyde
- Resistance to disturbance of nitrogen and sulfur metabolism
- Resistance to alcohol
- Adaptation to the stylistic and longevity goals: sensory integration of ethanol, added tartaric acid, oak, high tannin concentration (natural or added)
- (Positive interaction with natural selected Lactic Acid Bacteria)

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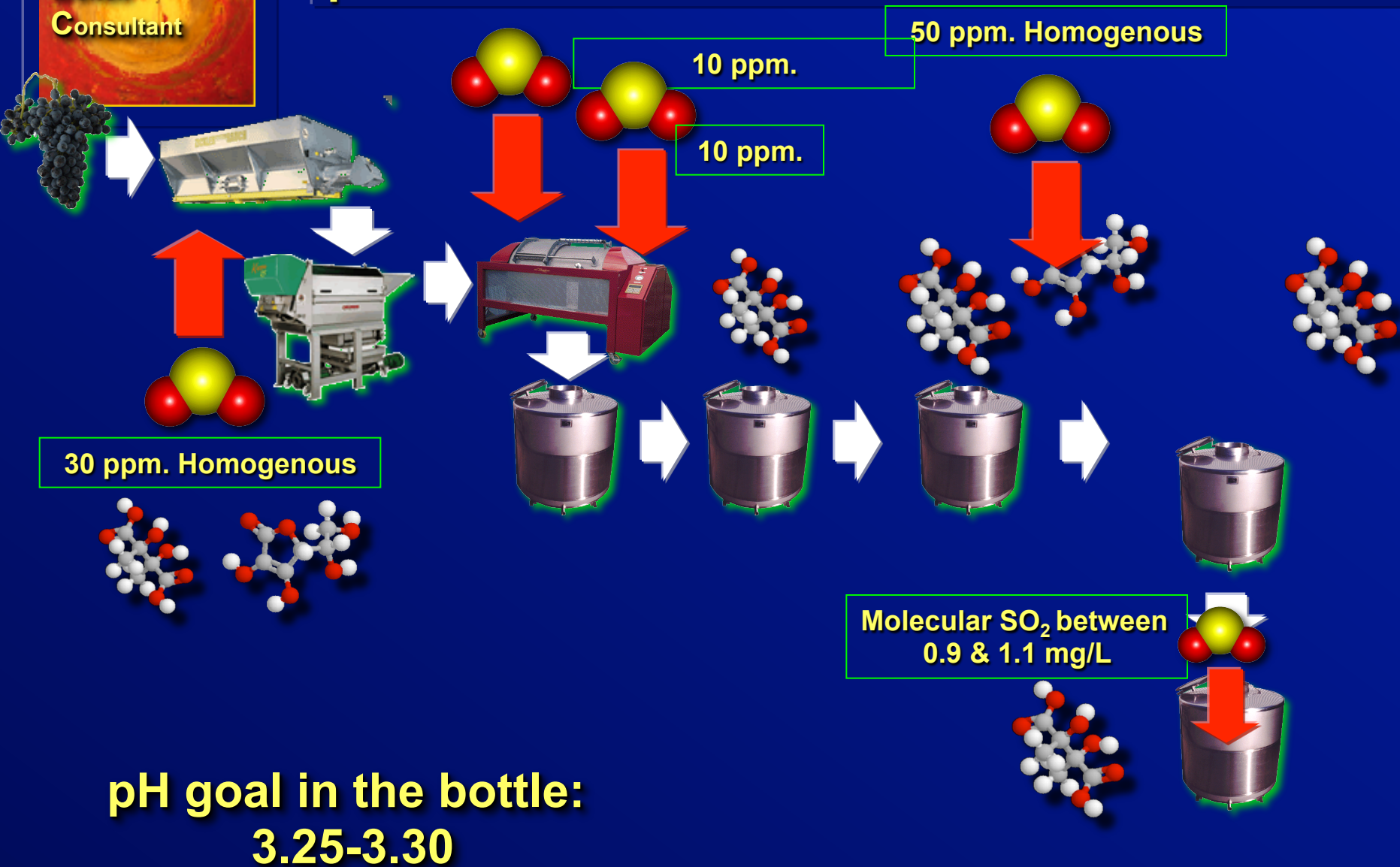
Rosé General procedure



**pH goal in the bottle:
3.25-3.30**

Protect the grape color, aroma and mouthfeel potential

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Yeast nutrition strategy

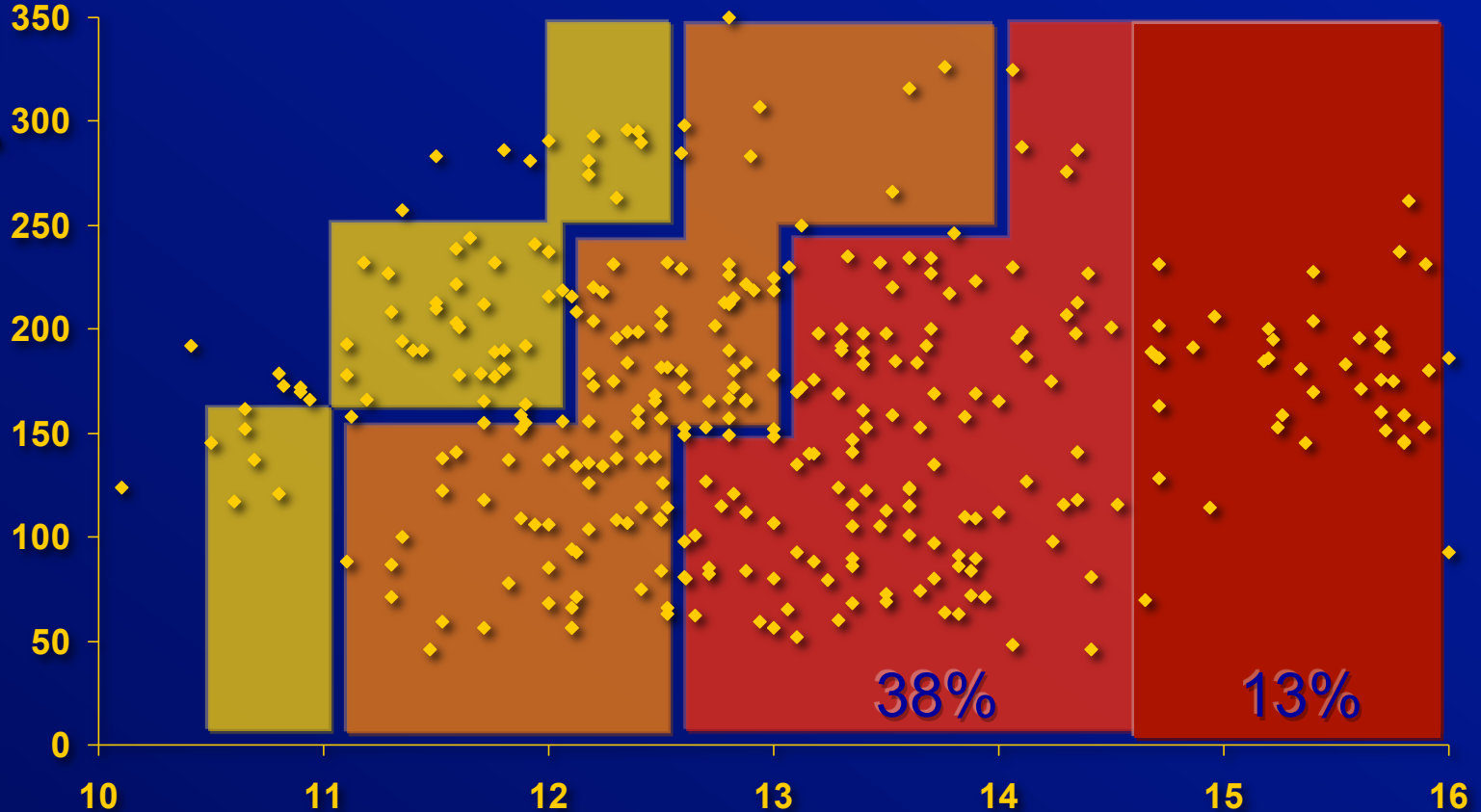
- **When oxygen & temperature GP are applied**
- **Determine the nutrition risk**
- **Varying answer according to the risk level**
- **Balance nutrition:**
 - **Not only nitrogen**
 - **Amino acid from Fermaid are 5-6 times more efficient than DAP as nitrogen**
 - **Classical “nitrogen needs” may be revisited when sterol/fatty acids/vitamin + oxygen + temperature management is applied**

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NNR with South of France grapes, with an adapted yeast strain. 337 grapes, 5 vintages (1999 to 2003)

YAN
mg/L

From: D.
Delteil,
RFOE, 2004



Medium NNR: 19%

Potential alcohol (%vol)

High NNR: 30%

Very High NNR: 51%

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Fermentation strategy to manage Medium Nitrogen Nutritional Risks. Rosés

GoFerm
Protect
20 g/hl



ICV-GRE

QA23,

Cross Evolution,
at 20 g/hl

Inoculate
immediately after
juice clarification

Staves, 50 g/hl, French, Convection toasted, 210°
OptimumWhite 20 g/hl

PVPP? Bentonite

No pure mineral
nitrogen

Oxigen: 6 mg/L x 2 times

Agitation

Agitation

Agitation

Fermaid
Blanc
20 g/hl

Tartaric
SO2
Ascorbic

Brix

Noblesse
10-20 g/hl ?

Rack with
CO2 or N2

1 semana

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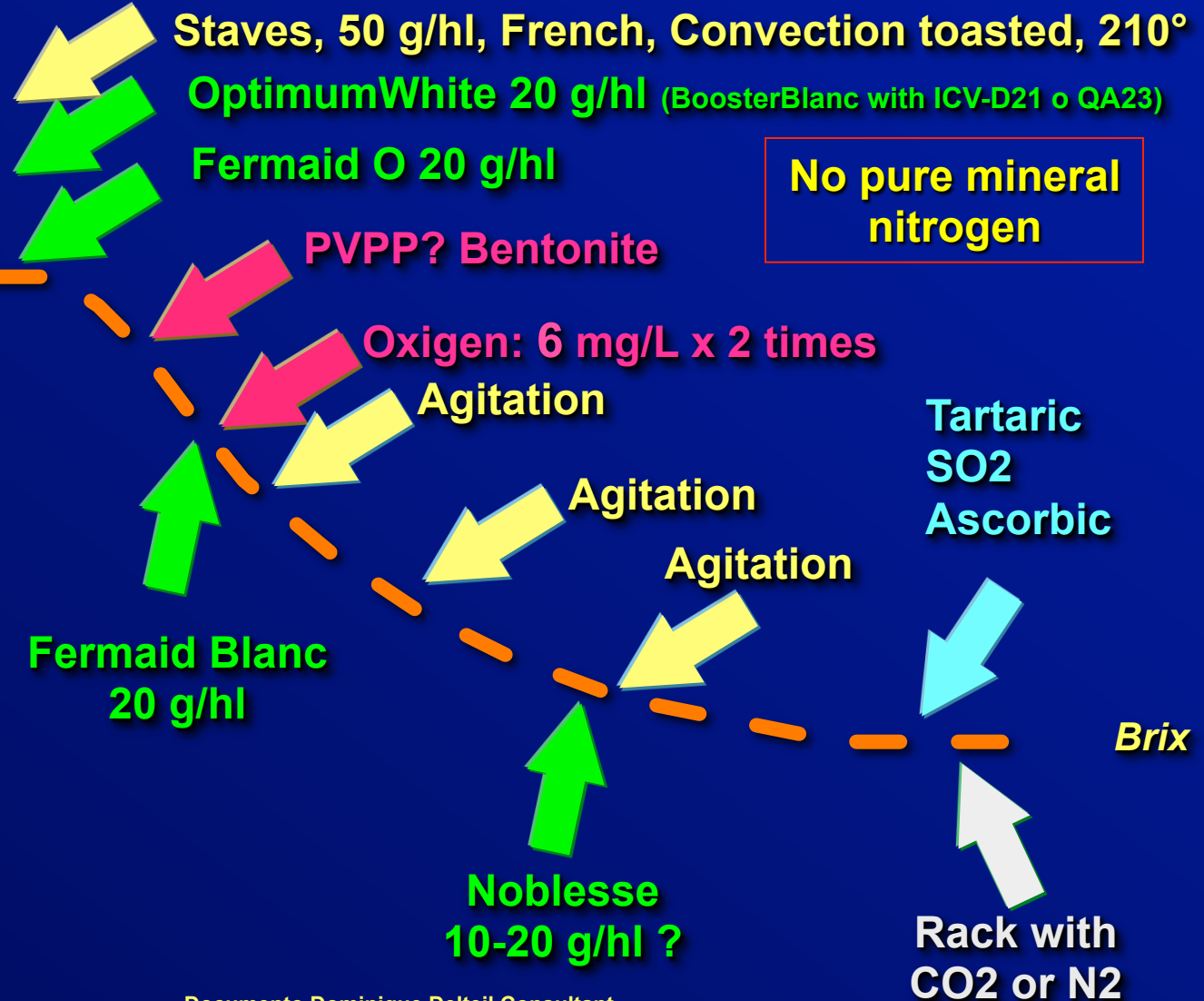
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Fermentation strategy to manage High Nitrogen Nutritional Risks. Rosés

GoFerm
Protect
30 g/hl



ICV-GRE
o Cross Evolution,
o ICV-D21,
o QA23
a 30 g/hl



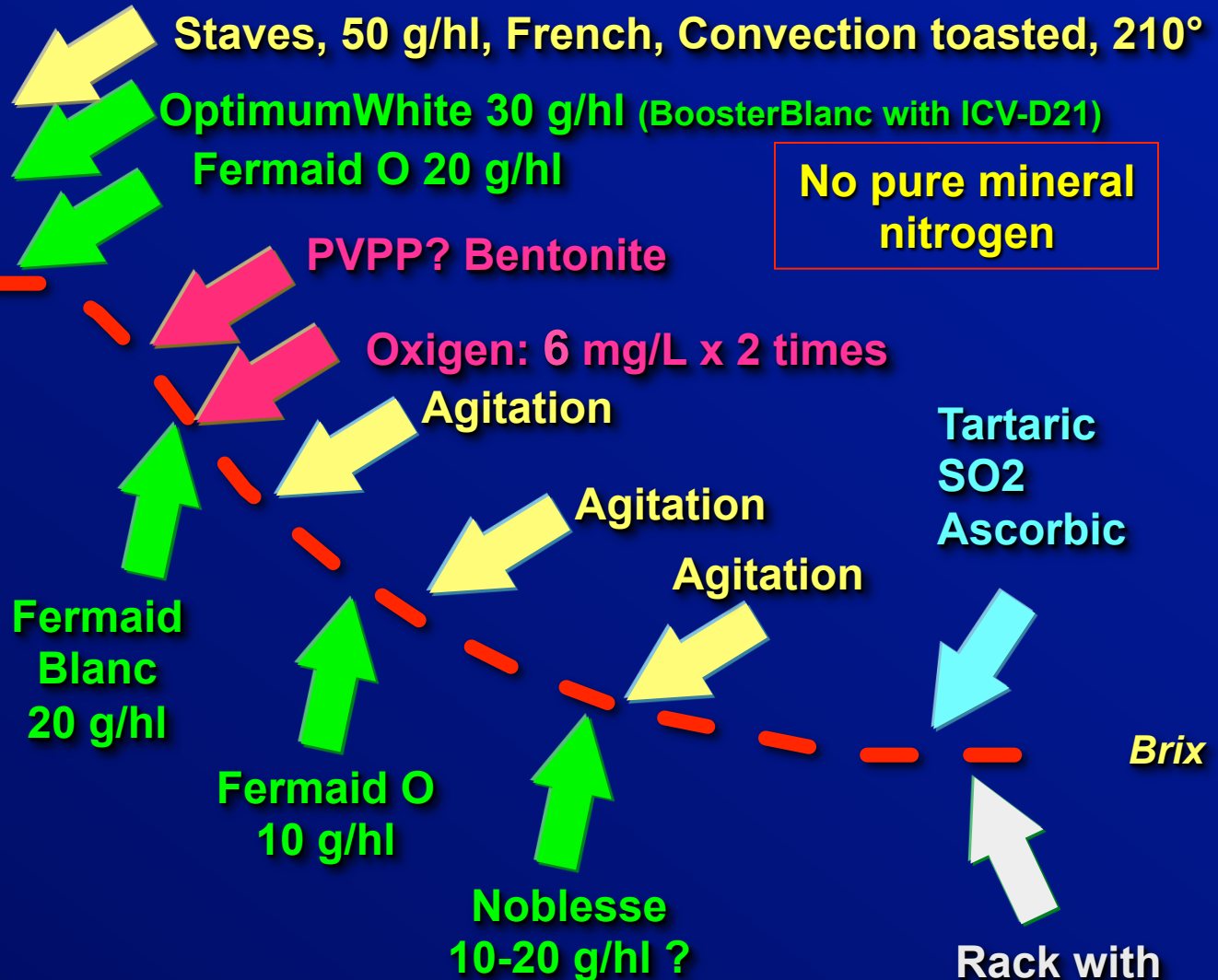
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Fermentation strategy to manage Extreme Nitrogen Nutritional Risks. Rosés

GoFerm
Protect
35 g/hl



Cross Evolution,
o ICV-D21
a 35 g/hl

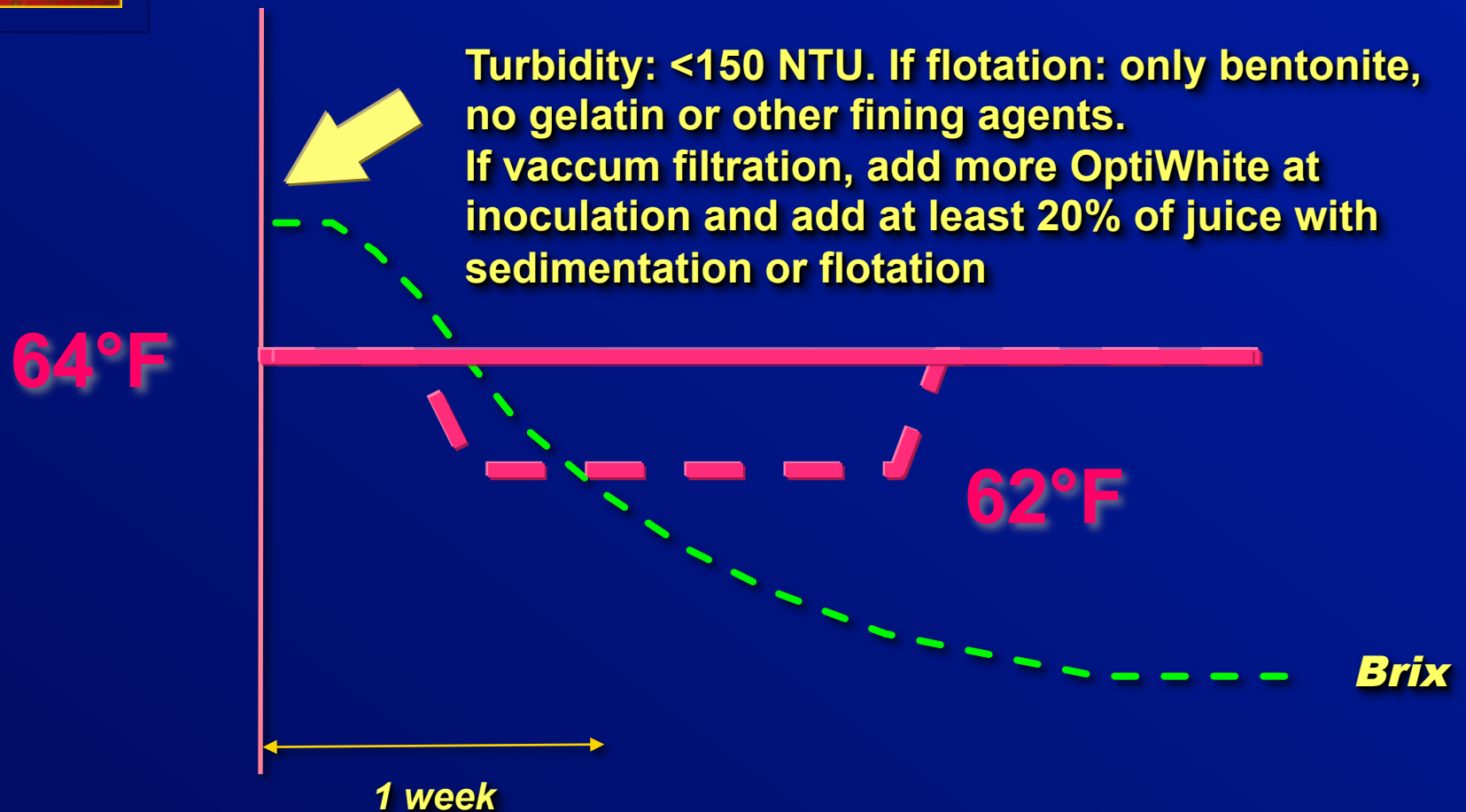


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To protect the aromatic and mouthfeel potential, to build longevity



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Aging strategy (no malo)

30 g/hl Staves, French, CT,
210°

Note: with the
Noblesse /
agitation / ascorbic
program, such oak
action is to stabilize
the fruity - mineral
profile, not to add
vanilla or classical
oak impact

Temperature:
below 12°C

Noblesse 10 g/hl

Noblesse 10 g/hl

Agitations

1 week

Noblesse
10 g/hl

Second
rackings

Racking again
to a tank
without staves



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