

OENOFRANCE

Draw me a wine that is...

*Organic*



Oenofrance® has always advocated reasoned oenology and gives sustainable development a prominent place.

The personalised advice of our consultant oenologists, offering you the most suitable oenological products in the right doses, supports your organic wine production according to the **GREEN CARE ALLIANCE** approach.



Oenofrance® consulting oenologists support organic grape winemakers by offering:

- expert technical assistance to make wines according to European regulations on organic production (EU regulations 834/2007, 2018/1584) and the U.S. National Organic Program (NOP) regulation
- a wide choice of oenological products in compliance with European and American organic regulations
- a range of certified organic oenological products.

Oenofrance® organic products are certified by the Ecocert certification body in accordance with European regulations in force.

Most other Oenofrance® products are authorised for the production of organic wines.



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2012

CREATION OF THE ORGANIC RANGE



1 OENOFRANCE® DAY-TO-DAY COMMITMENT



2 CERTIFIED ORGANIC PRODUCTS

Utilisable  
en Bio



67% OF OENOFRANCE® PRODUCTS  
CAN BE USED IN THE PRODUCTION OF  
ORGANIC WINES



ISO 22000 CERTIFICATION FOR  
THE PRODUCTION, PACKAGING AND  
STORAGE OF OENOLOGICAL PRODUCTS

# The Bio range

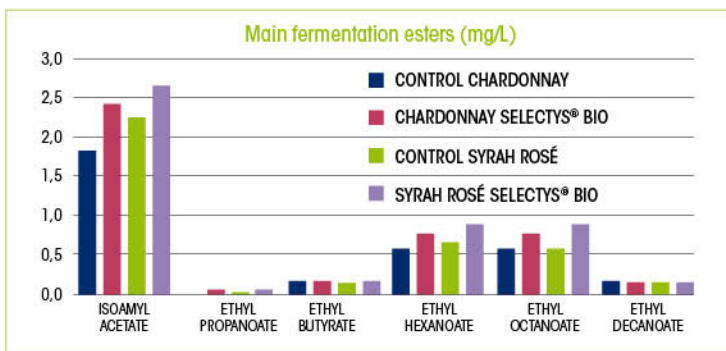
OENOFRANCE® cares about the future of your wines. Since 2012 we have been committed to the development of certified organic oenological products.



## SELECTYS® BIO

SELECTYS® BIO is a strain of *Saccharomyces cerevisiae* that is certified organic according to current European regulations for organic production and complies with the American regulation (NOP) for organic production. Due to its excellent fermentation behaviour at low temperatures, SELECTYS® BIO is yeast that promotes the production of fermentation esters for the production of high-quality organic white and rosé wines.

**PACKAGING:** 500 g  
**DOSAGE:** 20 g/hL



## KORDOFAN BIO

KORDOFAN BIO is natural gum arabic powder from Acacia Verek (or Acacia Senegal) and is certified organic. The harvesting and manufacturing conditions of KORDOFAN ORGANIC make it an extremely pure gum arabic, ideal for the colloidal stabilisation of organic red wines.

**PACKAGING:** 1 kg  
**DOSAGE:** 10 to 50 g/hL



Many Oenofrance® products can be used in the production of vegan wines. Please consult your oenologist for more information.

● Your consultant oenologist is at your disposal to assist you in the use of these products.

## OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES

OENOFRANCE® has a wide selection of oenological products authorised for the production of organic wines. These products are referenced by Ecocert as authorised organic products in accordance with current European regulations. The list of products authorised by organic winemaking regulations (EU, NOP (USA)) is available on our website [www.oenofrance.com](http://www.oenofrance.com) and directly on the Ecocert website.



### SELECTYS® THIOL

SELECTYS® THIOL is a strain of *Saccharomyces cerevisiae* isolated in Italy and selected by the R&D department by means of an innovative genetic identification programme. The aim of this programme was to check whether this strain carries the nucleotide sequence (+38 bases) on the IRC7 gene coding for the production of the protein linked to thiol expression (B-lyase activity).

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL



### SELECTYS® LA PERSANE

SELECTYS® LA PERSANE is an original yeast resulting from the cross between *Saccharomyces cerevisiae galactose* and *Saccharomyces uvarum*. Designed and selected by OENOFRANCE®, SELECTYS® LA PERSANE is yeast of great interest regarding aroma. During fermentation, SELECTYS® LA PERSANE produces large quantities of aromatic compounds that develop notes of fruit, honey and flowers. SELECTYS® LA PERSANE is well suited to the vinification of grape varieties rich in terpenes. It is also of great interest in the development of aromatic complexity of white grape varieties such as Chardonnay, Melon de Bourgogne, Marsanne, etc...

PACKAGING: 500 g    DOSAGE: 20 g/hL



SELECTYS® is OENOFRANCE®'s research and innovation programme for the selection, knowledge and conservation of yeast strains. The primary objective of SELECTYS® is to better understand and select specific regional strains through institutional and private partnerships. Each type of yeast has its own character and expresses it under certain conditions. SELECTYS® works to understand these phenomena...



### SELECTYS® L'ÉCLATANTE

SELECTYS® L'ÉCLATANTE is *Saccharomyces cerevisiae galactose* yeast selected to produce aromatic white and rosé wines with very intense aromas that are stable over time. The aroma profile of wines vinified with SELECTYS® L'ÉCLATANTE is complex, combining both varietal and fermentation aromas. It enables optimal expression of thiol and terpene varietal aromas thanks to its pool of enzyme activities. SELECTYS® L'ÉCLATANTE also develops fruity and floral aromas during alcoholic fermentation and is therefore suitable for a wide variety of neutral or aromatic grape varieties. It is the phenolic maturity of the grapes that will point the wine's aroma profile towards fresher, vegetal aromas or more exotic, ripe aromas.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL



### SELECTYS® LA CEREVISIAE

SELECTYS® LA CEREVISIAE is *Saccharomyces cerevisiae* active dry yeast (ADY), selected in France by the INRA of Narbonne. SELECTYS® LA CEREVISIAE is very vigorous and achieves safe, regular and complete fermentations. It respects the characteristics of the grape variety and imparts body and suppleness to the wines. SELECTYS® LA CEREVISIAE is valued when making base wines for sparkling wines.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL

Complies with European regulations in force for the production of organic wine

Complies with U.S. National Organic Program (NOP) regulations



UE  
NOP



## SELECTYS® LA FRUITÉE

SELECTYS® LA FRUITÉE is a *Saccharomyces cerevisiae* yeast selected for the production of aromatic white and rosé wines. SELECTYS® LA FRUITÉE is particularly well known for its ability to produce fermentation esters with aromas of yellow-fleshed fruit, white-fleshed fruit and flowers. The wines obtained with SELECTYS® LA FRUITÉE are well-balanced and have great aromatic freshness. It is recommended when making wines from neutral or aromatic grape varieties.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL

UE  
NOP



## SELECTYS® L'ÉLÉGANTE

SELECTYS® L'ÉLÉGANTE is a selection from Burgundy created in collaboration with the Burgundia Oenologie Laboratory. SELECTYS® L'ÉLÉGANTE is *Saccharomyces cerevisiae* from a terroir renowned for its great white wines (Meursault 1<sup>er</sup> Cru). SELECTYS® L'ÉLÉGANTE expresses itself with intensity and complexity combining fruity (yellow flesh fruits, citrus fruits), floral (white flowers, honey) and mineral (flint) notes. On the palate, these wines possess a lovely balance of freshness, volume and persistence. SELECTYS® L'ÉLÉGANTE is recommended for producing white wines of remarkable quality, combining aromatic and gustatory finesse with a good potential for longevity.

PACKAGING: 500 g

DOSAGE: 20 g/hL

UE  
NOP



## SELECTYS® SR

SELECTYS® SR is a *Saccharomyces cerevisiae* yeast selected for the production of rosé wines with a profile of rich, tangy red berries. It is suitable for the different processes of direct-press rosé or saignée rosé, and is highly resistant to the difficult conditions (low T°, clarified musts) often encountered in this type of vinification.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL

UE Complies with European regulations in force for the production of organic wine

NOP Complies with U.S. National Organic Program (NOP) regulations

UE  
NOP



## SELECTYS® LA BAYANUS

SELECTYS® LA BAYANUS is a *Saccharomyces cerevisiae galactose* (the new name for *bayanus*) yeast. It is highly resistant to alcohol and has excellent fermentation performance, ensuring a perfect alcoholic fermentation process while preventing deviations. SELECTYS® LA BAYANUS is very versatile and can be used to make all kinds of wine.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL

UE  
NOP



## SELECTYS® L'AUTHENTIQUE

SELECTYS® L'AUTHENTIQUE is natural yeast selected in Burgundy (*Saccharomyces cerevisiae*) in the exceptional terroir of the Côte de Nuits in collaboration with the Burgundia Oenologie Laboratory. In addition to its good fermentation behaviour and tolerance to high levels of alcohol (15% Vol.), SELECTYS® L'AUTHENTIQUE is remarkable for its organoleptic properties which help produce top-quality red wines. SELECTYS® L'AUTHENTIQUE is characterised by a lovely aromatic complexity, developing silky, coated tannins. SELECTYS® L'AUTHENTIQUE is recommended for expressive, terroir red wines with longevity potential.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL

UE  
NOP



## SELECTYS® LA DÉLICIEUSE

SELECTYS® LA DÉLICIEUSE is *Saccharomyces cerevisiae* yeast recommended for the production of aromatic red wines with a fresh and fruity profile and a medium tannin structure. It has very good fermentation capacities, can be used for traditional or technological vinification and is suitable for a number of grape varieties: Merlot, Cabernet Sauvignon, Syrah, Pinot Noir and Mourvèdre.

PACKAGING: 500 g

DOSAGE: 20 g/hL

# Yeasts

UE  
NOP

VEGAN



## SELECTYS® LA RAFFINÉE

SELECTYS® LA RAFFINÉE is *Saccharomyces cerevisiae* yeast selected for its ability to produce fruity, complex red wines, whether they are meant for ageing or not. SELECTYS® LA RAFFINÉE helps reduce the vegetal notes of grape varieties rich in methoxypyrazines. It is therefore particularly recommended for Merlot, Cabernet Franc, Cabernet Sauvignon and in general for grapes harvested at low to average maturity.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL

UE  
NOP

VEGAN



## SELECTYS® LA CROQUANTE

SELECTYS® LA CROQUANTE (*Saccharomyces cerevisiae*) is yeast selected for its ability to increase the aromatic freshness and vivacity of white and rosé wines. It is particularly recommended to limit the alcoholic character of certain southern wines and to enhance the liveliness of wines with a high pH. The aroma profile is intense, fresh, and inclined to sweet citrus notes (lemon, grapefruit).

PACKAGING: 500 g

DOSAGE: 20 g/hL

UE  
NOP

VEGAN



## SELECTYS® ITALICA CR1

The SELECTYS® ITALICA CR1 strain was isolated in 2008 in Italy from red raised grapes of the Corvina from the best vineyards of the Valpolicella region intended for the production of Amarone wine. SELECTYS® ITALICA CR1 is a very vigorous *Saccharomyces cerevisiae* (ex r.f. *bayanus*.) strain that ensures a quick start and complete fermentation even under very difficult conditions.

PACKAGING: 500 g

DOSAGE: 20 g/hL

UE  
NOP

VEGAN



## SELECTYS® K

SELECTYS® K is a strain of *Saccharomyces Cerevisiae* var *bayanus* that adds safety and finesse (respect for the terroir) to all types of wines. It has a killer factor allowing a very good implantation, whichever indigenous population may be present. SELECTYS® K is highly resistant to alcohol, so that alcoholic fermentation can go ahead even under difficult conditions.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL

UE  
NOP

VEGAN



## SELECTYS® LA MARQUISE

SELECTYS® LA MARQUISE is *S. Cerevisiae galactose* yeast selected for its ability to produce sparkling wines. SELECTYS® LA MARQUISE also has excellent qualities for producing still wines. It has a good capacity for implantation and good fermentation speed, enabling AF to evolve well even at high levels of contamination (high pH, poor sanitary state, etc.). It is resistant to high levels of alcohol (15.5%) and difficult conditions (low temperature, over-clarified must, etc.), and enables great wines to be obtained, both red and white. In addition, its low capacity to produce SO<sub>2</sub> makes it the ideal strain to produce wines with a controlled sulfite content, or even sulfite-free. When used to resume fermentation in synergy with VIVACTIV® ECORCES, it enables extreme situations to be better managed by reducing volatile acid.

PACKAGING: 500 g and 10 kg

DOSAGE: 20 g/hL



OENOFRANCE® PRODUCTS AUTHORIZED  
FOR THE PRODUCTION OF ORGANIC WINES

Expression of aromas

UE  
NOP



VIVACTIV® ARÔME

VIVACTIV® ARÔME is a nutrient composed of yeast derivatives, which provides yeast with amino acid-rich nutrition that is ideal for producing fermentation aromas and expressing varietal aromas during alcoholic fermentation. Due to its composition, VIVACTIV® ARÔME also allows alcoholic fermentation to be carried out under good conditions and the production of pure, high-quality wines.

PACKAGING: 1 kg and 10 kg

DOSAGE: 20 to 40 g/hL

Protection and multiplication

UE



VIVACTIV® PREMIER

VIVACTIV® PREMIER is a nutrient formulated from thiamine and autolysates of yeasts rich in vitamins, amino acids and survival factors. It allows yeasts to optimise their metabolism (multiplication, growth, protection against inhibitors) and ensures that alcoholic fermentation proceeds without deviations, even under difficult conditions.

PACKAGING: 1 kg and 10 kg

DOSAGE: 20 to 40 g/hL

Nitrogen nutrition

UE



VIVACTIV® PERFORMANCE

VIVACTIV® PERFORMANCE is a complex nutrient composed of DAP and yeast derivatives. This formulation, rich in nitrogen and amino acids, allows AF to be activated effectively while ensuring the excellent organoleptic quality of the wines.

PACKAGING: 1 kg and 10 kg

DOSAGE: 20 to 40 g/hL

UE



VIVACTIV® ACTION

VIVACTIV® ACTION is a complex nutrient consisting of thiamine, diammonium phosphate and yeast hulls. It is authorised for use in the production of organic wine in order to control alcoholic fermentation.

PACKAGING: 1 kg

DOSAGE: 20 to 40 g/hL

## Controlling fermentation completion

UE  
NOP



### VIVACTIV® CONTRÔLE

VIVACTIV® CONTRÔLE is a nutrient formulated from yeast autolysates and yeast hulls. Due to its nutritive and detoxifying action, it ensures fast and high-quality completion of fermentation. It is recommended during AF to prevent sluggish AF or stuck fermentation.

PACKAGING: 1 kg and 10 kg

DOSAGE: 20 to 40 g/hL

UE  
NOP



### VIVACTIV® ECORCE

VIVACTIV® ECORCE is a nutrient consisting exclusively of yeast hulls. These hulls are the result of plasmolysis of a specific strain of *Saccharomyces cerevisiae*. Due to its high adsorption capacity, VIVACTIV® ECORCE eliminates the various inhibitors of alcoholic fermentation, detoxifies the must and promotes yeast development.

PACKAGING: 500 g

DOSAGE: 10 to 40 g/hL

## The Essentials

	POSITIONING	For an addition of 20 g/hL			NITROGEN	THIAMINE	SURVIVAL FACTOR
		ORGANIC YAN	MINERAL YAN	TOTAL YAN			
THIAMINE <b>UE</b>	Yeast propagation factor					●●●	
PHOSPHATE DIAMMONIQUE <b>UE</b>	Mineral nitrogen - Yeast growth factor		42 mg/L	42 mg/L	●●●		
NUTRIMENT P <b>UE</b>	Fermentation activator		42 mg/L	42 mg/L	●●●	●	

**OENOFRANCE® PRODUCTS AUTHORIZED  
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**UE**  
**NOP**

**VEGAN**



**PHYLIA® LF**

PHYLIA® LF is a preparation of yeast hulls rich in mannoproteins and polysaccharides. PHYLIA® LF helps control the reduction and oxidation phases through which the wine passes during ageing. The wine is thus protected from derivatives that reduce (leading to mercaptans) or oxidise (which can result in ethanal). In addition to enabling natural, protected ageing, PHYLIA® LF is a high-quality tool for correcting organoleptic defects such as reduction or oxidation.

**PACKAGING:** 500 g

**DOSAGE:** 10 to 30 g/hL

**UE**  
**NOP**

**VEGAN**



**PHYLIA® EXEL**

PHYLIA® EXEL is a polysaccharide complex from yeast (mannoproteins) and vegetable (gum arabic) origin. PHYLIA® EXEL interacts strongly with the wine matrix, reducing tannin hardness in red wines and acidity in white and rosé wines. When used in the wine finishing phase, PHYLIA® EXEL quickly develops volume and fat in the mouth (in less than a week, compared to ageing on lees for several months). PHYLIA® EXEL also contributes to the aromatic expression of wines: they gain complexity, freshness and fruitiness.

**PACKAGING:** 500 g

**DOSAGE:** 5 to 30 g/hL

**UE**  
**NOP**

**VEGAN**



**PHYLIA® CYS**

PHYLIA® CYS is composed of specific inactivated yeasts rich in amino acids, as well as small reducing peptides. Thanks to its antioxidant power, when added before the onset of AF PHYLIA® CYS effectively protects flavours from oxidation. PHYLIA® CYS also prevents premature ageing of white and rosé wines. In effect, the aromatic development of aromas is slower and thus freshness is preserved.

**PACKAGING:** 1 kg

**DOSAGE:** 15 to 30 g/hL

*Cellulose-free*

**UE**  
**NOP**

**VEGAN**



**PHYLIA® AR**

PHYLIA® AR is a yeast product rich in amino acids and reducing peptides. Used early in the winemaking process, PHYLIA® AR is a very effective tool for protecting the aromatic compounds and colour of white and rosé wines. PHYLIA® AR reinforces the natural resistance of musts to oxidation.

**PACKAGING:** 1 kg and 10 kg

**DOSAGE:** 25 to 35 g/hL

**UE**  
**NOP**

**VEGAN**



**PHYLIA® EPL**

PHYLIA® EPL is the result of several years' research aimed at fining musts and wines exclusively with yeast proteins. PHYLIA® EPL is based on an innovative industrial process that allows the extraction, concentration and preservation of these proteins that are native in yeast. PHYLIA® EPL is used for fining musts as well as white, red and rosé wines. PHYLIA® EPL eliminates the tannins responsible for bitterness and helps clarify and refine wines in a respectful manner. Also, due to its origin PHYLIA® EPL is an allergen-free fining product, i.e., it does not fall under allergen labelling regulations.

**PACKAGING:** 500 g

**DOSAGE:** for whites and rosés: 0.5 to 5 g/hL  
for red wines: 5 to 30 g/hL

*100%  
Natural Origin*

## OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES

UE  
NOP



### OENOVEGAN® PURE

OENOVEGAN® PURE is pea protein obtained by a specific production process that optimises the fining properties of this vegetable protein. OENOVEGAN® PURE enables must clarification to be obtained during a static or flotation process while preserving the varietal characteristics of the must. It can also be used for fining wines.

**PACKAGING:** 1 kg and 10 kg

**DOSAGE:** Static settling and flotation: 10 to 20 g/hL

Wine fining: 5 to 50 g/hL depending on the levels of turbidity and oxidation encountered.

New

UE  
NOP



### OENOVEGAN® EPL

Thanks to the experience acquired since the end of the 2000s (University of DIJON - Thesis in Gesenheim) on yeast protein extracts, the OENOFRANCE® development and application department has created a new solution for fining musts and wines. OENOVEGAN® EPL is a synergistic association between pea protein and yeast protein extracts to optimise fining.

**PACKAGING:** 1 kg

**DOSAGE:** Static settling and flotation: 5 to 10 g/hL

Wine fining: 5 to 30 g/hL depending on the levels of turbidity and oxidation encountered.

Maximum legal dose according to European regulations in force: 60 g/hL

UE  
NOP



### CASEINE SOLUBLE

CASEINE SOLUBLE is composed of casein, a protein that treats and prevents oxidation of musts and white wines. Its action against yellowing and maderisation is curative but can also be preventive.

**PACKAGING:** 1 kg, 5 kg and 25 kg

**DOSAGE:** 20 to 100 g/hL

OENOFRANCE® PRODUCTS AUTHORIZED  
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Clarification

UE  
NOP



LYSIS® ELITE

LYSIS® ELITE is a liquid preparation of pectinases. Thanks to its cellulase and hemicellulase secondary activities, it facilitates the clarification and settling of difficult juices resulting from thick-skinned grape varieties or intense pressing.

PACKAGING: 100 mL and 1 L

DOSAGE: 2 to 4 mL/hL

UE  
NOP



LYSIS® UC

LYSIS® UC has a high concentration of pectinase activities. It acts fast and improves the compaction of lees. It is also used for flotation.

PACKAGING: 50 g, 100 g and 1 kg

DOSAGE: 0.3 to 2 g/hL

UE  
NOP



LYSIS® IMPACT

LYSIS® IMPACT is a liquid preparation which improves the clarification and filterability of press wines or juices resulting from thermovinification. It is also used in flotation. This preparation has significant cellulase and galactanase secondary activities.

PACKAGING: 120 mL and 1 L

DOSAGE: 2 to 4 mL/hL

UE  
NOP



LYSIS® ULTRA

LYSIS® ULTRA is a liquid enzyme preparation highly concentrated in pectinase activities and secondary activities of THE cellulase and hemicellulase type. This enzyme enables the viscosity and turbidity of musts to be quickly reduced and acts at low temperatures (<10°C) and low pH (of 2.8). LYSIS® ULTRA is used on white musts which are difficult to clarify, with thick skins and low in maturity. LYSIS® ULTRA is also recommended for flotation.

PACKAGING: 100 mL and 1 L

DOSAGE: 0.3 to 1 mL/hL

UE  
NOP



LYSIS® GRENAT

LYSIS® GRENAT is a micro-granulated preparation of pectolytic enzymes. LYSIS® GRENAT is intended for the clarification of ORGANIC juices or red wines.

PACKAGING: 100 g

DOSAGE: 1 to 4 g/hL

UE  
NOP



LYSIS® SPÉCIAL R

LYSIS® SPECIAL R is a liquid enzyme preparation for clarifying and settling rosé juices. Thanks to its adapted spectrum of enzyme activities, it optimises the settling of rosé juices that are difficult to clarify. LYSIS® SPECIAL R enables fast and high-quality clarification of musts at settling time, improved settling of the lees and easier filtration of rosé wines.

PACKAGING: 100 mL and 1 L

DOSAGE: 3 to 4 mL/hL

UE  
NOP



## LYSIS® ACTIV 60

LYSIS® ACTIV 60 is a liquid enzyme preparation to clarify and settle musts containing solid matter from thermal treatment or from grape varieties that are difficult to clarify.

**PACKAGING:** 1 L, 10 L and 20 L

**DOSAGE:** 2 to 5 mL/hL

NOP



## LYSIS® ALLEGRO

LYSIS® ALLEGRO is a micro-granulated enzyme preparation consisting of pectinases and specific secondary activities. LYSIS® ALLEGRO is intended for the clarification and settling of white and rosé musts. It is a versatile and highly effective enzyme.

**PACKAGING:** 100 g

**DOSAGE:** 1 to 4 g/hL

NOP



## LYSIS® MPC

Pre-fermentation hot maceration (MPC) makes it imperative to use pectinases because heat denatures the enzymes in the grapes. LYSIS® MPC facilitates the clarification of musts and wines treated by MPC and improves pressing yield.

**PACKAGING:** 100 g and 1 kg

**DOSAGE:** 2 to 4 g/hL

## Extraction

NOP



## LYSIS® COULEUR

LYSIS® COULEUR is an enzyme preparation with strong pectinase, cellulase and hemicellulase activities. LYSIS® COULEUR enables additional colour extraction. This enzyme also extracts the silky tannins necessary for colour stabilisation and harmonious tasting.

**PACKAGING:** 100 g and 1 kg

**DOSAGE:** 1.5 to 4 g/hL in rosé  
2 to 5 g/100 kg in red

NOP



## LYSIS® FIRST

LYSIS® FIRST improves colour extraction and stability. It is intended for wines naturally rich in tannins because, thanks to its secondary activities, it imparts roundness while attenuating the astringency and hardness of the tannins.

**PACKAGING:** 100 g

**DOSAGE:** 2 to 5 g/100 kg

## Specific Processes

**NOP**



### LYSIS® ELEVAGE

LYSIS® ELEVAGE acts on polysaccharides, particularly glucans contained in wines made from botrytised grapes, improving the filterability of such wines. It also facilitates the hydrolysis of glucans from the yeast cell walls while ageing on lees.

**PACKAGING:** 100 g

**DOSAGE:** 2 to 4 g/hL

**NOP**



### LYSIS® FILTRAB

LYSIS® FILTRAB is a liquid enzyme preparation specifically for the clarification and filtration of musts and wines. This enzyme enables the rapid regeneration of filtration membranes with no risk of alteration.

**PACKAGING:** 1 L and 10 L

**DOSAGE:** 3 to 5 mL/hL

## Aromatic Intensity

**NOP**



### LYSIS® ESSENTIA

LYSIS® ESSENTIA reveals the aroma fractions naturally present in the must. These fractions, made up of terpenes, are linked to glucoses which make them sensorially inactive. The secondary enzyme activities associated with its pectolytic activities promote the degradation of these pectins, thus releasing the aromas.

**PACKAGING:** 100 g

**DOSAGE:** 2 to 4 g/hL

**NOP**



### LYSIS® INTENSE

LYSIS® INTENSE is a special preparation of pectinases, with secondary protease and cellulase activities. Positioned in pellicular maceration, it optimises the extraction of aroma precursors and the expression of aromas. It also improves clarification and facilitates pressing.

**PACKAGING:** 100 g

**DOSAGE:** 2 to 4 g/100 kg

## OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES

UE  
NOP



### BACTÉLIA® CRESCENDO

BACTELIA® CRESCENDO is a direct-seeding *Oenococcus oeni* bacterium. BACTELIA® CRESCENDO can be used in co-inoculation or in sequential seeding for the malolactic fermentation of both red and white wines. This bacterium adapts well to low pH and high alcohol conditions. The addition of VIVACTIV® MALO leads to optimised results.

UE  
NOP



### BACTÉLIA® ALTA

Isolated in Piedmont, BACTELIA® ALTA is an *Oenococcus oeni* lactic bacterium selected to ensure the fast conversion of malic acid and to withstand the unfavourable conditions of great red wines (high concentrations of alcohol and tannin). It ensures a rapid and complete process. BACTELIA® ALTA guarantees an intense and persistent aromatic kit, especially if used during the refining process.

UE  
NOP



### BACTÉLIA® TEMPO

BACTELIA® TEMPO is an *Oenococcus oeni* lactic acid bacterium selected for the malolactic fermentation of particularly acidic and low-pH wines. It ensures good fermentation speeds, as well as fresh, distinct aromas. The use of a single selected strain of *Oenococcus oeni* guarantees the rapid reduction of malic acid, preventing unpleasant odours from developing.



OENOFRANCE® PRODUCTS AUTHORIZED  
FOR THE PRODUCTION OF ORGANIC WINES

UE  
NOP



## OENOTANNIN STABRED

OENOTANNIN STABRED is a blend of grape-seed and chestnut tannins. This tannin is very reactive with polyphenols, and it preserves and stabilises the colour. OENOTANNIN STABRED also helps precipitate part of the unstable proteins.

**PACKAGING:** 500 g and 5 kg

**DOSAGE:** 10 to 30 g/hL

UE  
NOP



## OENOTANNIN OENOGAL

Pure gallnut tannin extract with alcohol. This fining adjuvant promotes settling and helps eliminate excess protein. OENOTANNIN OENOGAL also has antioxidant and anti-laccase properties which are beneficial when used on altered harvests.

**PACKAGING:** 1 kg

**DOSAGE:** 2 to 20 g/hL

UE  
NOP



## OENOTANNIN MIXTE MG

OENOTANNIN MIXTE MG is a purified extract of micro-granulated chestnut tannins used during the vinification process. It is very reactive with proteins and also plays an antioxidant role. Added to the must and/or the wine before fining, OENOTANNIN MIXTE MG improves the fining process by preventing thinning down of the wine.

**PACKAGING:** 1 kg, 5 kg and 12,5 kg

**DOSAGE:** 10 to 50 g/hL

UE  
NOP



## OENOTANNIN PERFECT

Extracted from grape seeds, OENOTANNIN PERFECT is made up of tannins with a low level of polymerisation, very reactive with wine tannins. This strong reactivity enables it to initiate polymerisation in the wine and to stabilise the colour in the long term. It has a strong anti-radical activity, limits oxidation, and protects the colour.

**PACKAGING:** 500 g

**DOSAGE:** 5 to 20 g/hL

UE  
NOP

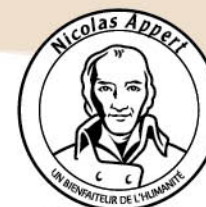


## OENOTANNIN VB 105

OENOTANNIN VB 105 is a pure oak tannin which is an aid to wine ageing. It promotes the slow and gentle oxidation of tannins and other wine compounds. It also contributes to the stability of the colouring matter and the structure of the wines.

**PACKAGING:** 500 g

**DOSAGE:** 2 to 20 g/hL



**Chevalier-Appert**

Founded in 1812 by Nicolas APPERT,  
a specialist in oenological tannins

UE  
NOP



## OENOTANNIN VB TOUCH

Resulting from an innovative manufacturing process, OENOTANNIN VB TOUCH is a pure oak tannin. Used during ageing, it adds volume to the wine while reinforcing its aromatic potential.

**PACKAGING:** 500 g

**DOSAGE:** 2 to 20 g/hL

UE  
NOP



## OENOTANNIN VELVET

OENOTANNIN VELVET is a tannin extracted from grape seeds. It is made up of proanthocyanins with medium-level polymerisation which, added during or at the end of the ageing process, reinforce the wine's structure as well as its ageing potential. OENOTANNIN VELVET is rapidly involved in the stabilisation of the colouring matter.

**PACKAGING:** 500 g

**DOSAGE:** 5 to 20 g/hL

UE  
NOP



## OENOTANNIN FRAÎCHEUR

OENOTANNIN FRAÎCHEUR is a tannin complex specially formulated to improve and maintain the aromatic freshness of wine over time. The combination of condensed, gallic and ellagic tannins curbs the oxidation of wines by consuming dissolved oxygen, and maintains freshness by decreasing the oxidation-reducing potential. OENOTANNIN FRAÎCHEUR can be used on all types of wines while ageing or before bottling.

**PACKAGING:** 250 g

**DOSAGE:** 1 to 5 g/hL

UE  
NOP



## OENOTANNIN INITIAL

OENOTANNIN INITIAL is a tannin extracted from grape seeds. In vinification, it makes up for tannin deficits while imparting structure and remarkable volume. When added at the start of the ageing process, it erases grassy notes and green tannins while adding suppleness.

**PACKAGING:** 500 g

**DOSAGE:** 5 to 20 g/hL

UE  
NOP



## OENOTANNIN CÉLESTE

OENOTANNIN CÉLESTE is a tannin complex specifically formulated to meet the needs of winemakers wishing to make up for a lack of structure in white and rosé wines without adding bitterness or hardness. Its complex formulation enables it to act on the organoleptic balance of the wine and thus rebalance the structure of wines that are diluted or judged to be thin in the mouth. OENOTANNIN CÉLESTE acts quickly and can have a delayed corrective action.

**PACKAGING:** 500 g

**DOSAGE:** 1 to 20 g/hL

**OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES**

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NOP

VEGAN

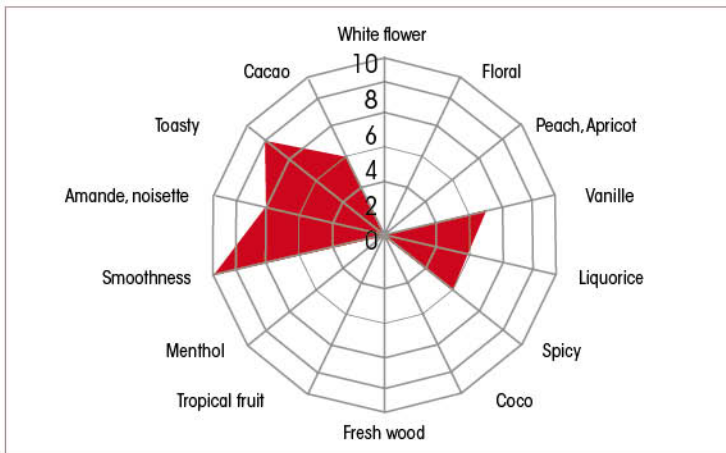


**NO QUERCUS®**

NOQUERCUS® is a blend designed to protect against oxidation the polyphenols resulting from low quality grapes, or to conserve their potential. It is an alternative to using of Fresh Wood.

PACKAGING: 500 g and 5 kg

DOSAGE: 0.2 to 0.6 g/L



UE  
NOP

VEGAN

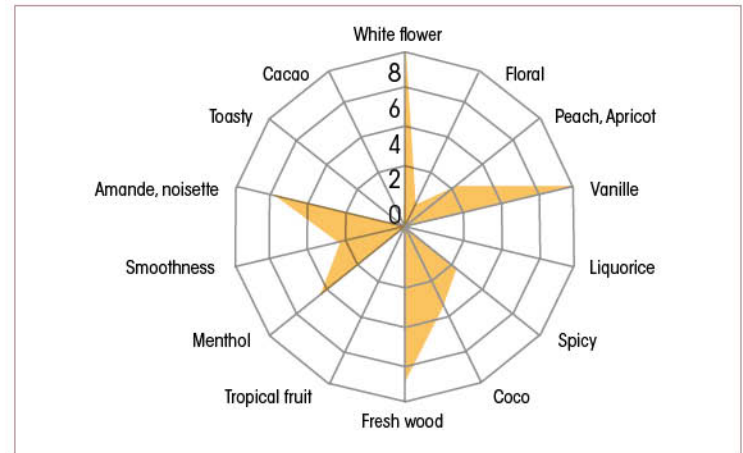


**NO QUERCUS® BLANC**

NOQUERCUS® BLANC reduces white wines' sensitivity to oxidation and enhances aromatic freshness. This blend can be an alternative to the fresh wood used in fermentation.

PACKAGING: 500 g and 5 kg

DOSAGE: 0.05 to 0.2 g/L



UE  
NOP

VEGAN



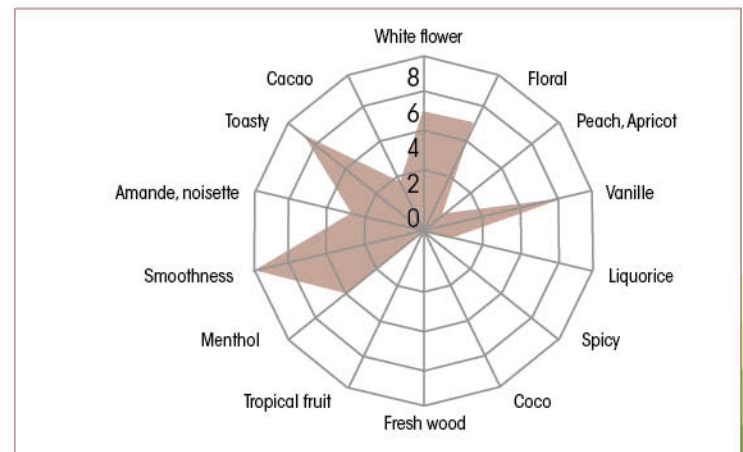
**NO QUERCUS® DOUCEUR**

NOQUERCUS® DOUCEUR is a blend specifically developed to impart more volume and roundness while increasing the sweetening sensation of the wine, characterised by «smoothness» and rich notes.

PACKAGING: 500 g and 5 kg

DOSAGE: On red wine: 0.15 to 0.50 g/L

On white wine: 0.05 to 0.20 g/L



## OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES

UE

### COLLE DE POISSON OF



COLLE DE POISSON OF is made from proteins of high molecular weight. It is a specific clarifier of white wines. It imparts unequalled brilliance, with excellent organoleptic results.

**PACKAGING:** 1 L and 10 L / 250 g

**DOSAGE:** 1 L for 5 to 10 hL of white wine

UE  
NOP

### IS 15



IS 15 is a cold-soluble gelatine. 80% of its proteins have a molecular weight of 15,000 daltons. It is highly reactive with bitter and astringent tannins, and is intended for wines rich in such tannins.

**PACKAGING:** 1 kg

**DOSAGE:** 6 to 12 g/hL

UE  
NOP

### AFFIMENTO



AFFIMENTO was formulated from specific gelatines to refine and clarify red wines, similarly to ADAGI'O. It gently erases astringency and is the allergen-free alternative to ADAGI'O.

**PACKAGING:** 1 L and 5 L

**DOSAGE:** 5 to 15 cL/hL

UE  
NOP

### GÉLATINE N



Intended for red wines, GÉLATINE N preserves their tannin structure. It uses less tannins than COLLE H to precipitate, and gently improves tannin structure. 80% of its proteins have a molecular weight of over 80,000 daltons. It is very effective when clarifying in association OENOGEL 30 silica gel. It is also recommended when settling musts by flotation.

**PACKAGING:** 1 L, 5 L, 20 L, 120 L and 1000 L tanks

**DOSAGE:** 3 to 10 cL/hL

UE  
NOP

## COLLE H



More hydrolysed than GÉLATINE N, containing proteins with molecular weights between 50,000 and 75 000 Da. COLLE H eliminates astringent tannins.

**PACKAGING:** 1 L and 20 L

**DOSAGE:** press wine: 5 cl/hL  
free-run wine: 2 cl/hL

UE

## COLLOGEL



COLLOGEL, composed of slightly hydrolysed gelatine and fish collagen, clarifies white and rosé wines. Its proteins are involved in the formation of insoluble complexes, ensuring fast and efficient fining without the risk of over-fining, and preserving the organoleptic capital of the wines.

**PACKAGING:** 10 L

**DOSAGE:** 3 to 10 cl/hL

UE  
NOP

## OENOGEEL 30



OENOGEEL 30 is composed of silica sol. When added before gelatine or fish glue, it improves the settling of lees, accelerates clarification and prevents over-fining. Unlike tannins, it does not harden white wines.

**PACKAGING:** 1 L and 20 L

**DOSAGE:** 3 to 10 cl/hL

UE  
NOP

## PHYLIA® EPL



PHYLIA® EPL is the result of several years of research aimed at fining musts and wines using proteins solely from yeast. PHYLIA® EPL is based on an innovative industrial process that enables these yeast proteins to be extracted, concentrated and preserved. PHYLIA® EPL is used to fine musts as well as white, red and rosé wines. PHYLIA® EPL eliminates the tannins responsible for bitterness and helps clarify and refine wines in a respectful manner. Also, due to its origin, PHYLIA® EPL is an allergen-free fining product, i.e., it does not fall under allergen labelling regulations.

**PACKAGING:** 500 g

**DOSAGE:** 5 to 30 g/hL

100%  
Natural Origin

## OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES

### Protein stabilisation

UE



#### PERFORMA

Selected among the purest activated sodium bentonites used for pharmaceuticals or cosmetics, PERFORMA develops a very high absorption surface. This property considerably reduces the doses needed to eliminate proteins from wines, thus limiting organoleptic impact.

PACKAGING: 1 kg, 5 kg and 10 kg

DOSAGE: 5 to 10 g/hL

UE



#### BENTONITE S

BENTONITE S is an activated sodium bentonite. Due to its highly efficient removal of proteins from musts and wines, it can be used at lower doses than standard bentonites, thus limiting organoleptic impact.

PACKAGING: 1 kg, 5 kg and 25 kg

DOSAGE: 20 to 80 g/hL

### Tartaric stabilisation

UE  
NOP



#### BITARTRATE DE POTASSIUM

POTASSIUM BITARTRATE (E336), also known as cream of tartar or acid potassium tartrate, is used in the cold treatment of wines. Used at doses of 400 g/hL, it serves as a seed to the crystallisation of tartaric acid salts. Crystallisation is then faster and more complete.

PACKAGING: 5 kg and 25 kg

DOSAGE: 400 g/hL

UE



#### BITARTRYL

This metatartaric acid is manufactured under the control of OENOFRANCE® to obtain a product of uniform quality. It is effective against tartaric precipitation and its very low reversibility rate gives it prolonged action.

PACKAGING: 500 g and 1 kg

DOSAGE: 10 g/hL

### Microbiological stabilisation

UE



#### OENOVEGAN® MICRO

OENOVEGAN® MICRO is a plant-based product specifically formulated to control the development of *Brettanomyces bruxellensis* and other spoilage microorganisms. This fining product with no animal derivatives is perfectly suited to the Vegan approach.

PACKAGING: 100 g and 500 g

DOSAGE: 2 to 10 g/hL depending on the microbiological risks.

## Colloidal stabilisation

UE  
NOP



## GOMME SR

GOMME SR is a preparation based on Seyal gum arabic and SO<sub>2</sub>. It is ultra-filtered and can be added just before bottling with no risk of clogging. Used to stabilise wines against precipitation and turbidity, this product has also been shown to erase hardness and impart sweetness to wines.

**PACKAGING:** 5 L and 20 L, 1000 L tank available on request

**DOSAGE:** 10 to 40 cL/hL

UE  
NOP



## KORDOFAN

KORDOFAN is a preparation based on Verek gum arabic and SO<sub>2</sub>. Its name, KORDOFAN, refers to an African region renowned for the purity of its gum arabic. This protective colloid prevents clouding and deposits of a colloidal nature in wine. Due to its origin and quality, KORDOFAN has remarkable stabilising properties for all types of wine.

**PACKAGING:** 1 L, 5 L, 10 L, 20 L and 120 L, 1000 L tank available on request

**DOSAGE:** 2.5 to 10 cL/hL

UE  
NOP



## INSTANT GUM

INSTANT GUM is gum arabic powder obtained from Acacia Verek. It is instantly soluble, easy to use and, unlike liquid gums, does not contain SO<sub>2</sub>. INSTANT GUM stabilises all types of wine that risk of precipitation in the bottle.

**PACKAGING:** 1 kg

**DOSAGE:** 5 to 20 g/hL

UE  
NOP



## GOMME FRAÎCHEUR

GOMME FRAÎCHEUR is a preparation based on high quality gum arabic. This gum makes it possible to obtain an almost colourless solution with a very low turbidity. GOMME FRAÎCHEUR participates in the colloidal stabilisation of wines by preventing the formation of colloids that can lead to the formation of turbidity in wines. It also allows late correction while giving roundness and freshness. GOMME FRAÎCHEUR has a very low impact on the clogging index of wines, so it can be added either before or after membrane filtration.

**PACKAGING:** 1 L, 20 L and 1000 L available on request

**DOSAGE:** 10 to 40 cL/hL

UE



## ARABINA

ARABINA is a preparation based on Seyal gum arabic and SO<sub>2</sub>. It is composed of stable macromolecules and prevents clouding in wine. ARABINA thus reduces the risk of precipitation of colouring matter in red and rosé wines, the risk of precipitation of potassium bitartrate and the risk of iron casse. ARABINA makes it possible to safely bottle wines that are at moderate risk of precipitation.

**PACKAGING:** 5 L and 1000 L tank available on request

**DOSAGE:** 5 to 10 cL/hL

UE  
NOP



## STABICOLOR

















STABICOLOR is a complex stabilisation product composed of Acacia Verek gum arabic and citric acid. STABICOLOR thus protects red wines from all physicochemical disorders: iron, copper and protein casse and deposits of colouring matter.

**PACKAGING:** 1 kg

**DOSAGE:** 10 to 20 g/hL

## Specific treatments











### OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES


PRODUCT NAME		PROPERTIES	DOSAGE	PACKAGING
 <b>CHARBON GOTA</b> 		Mesoporous carbon which is very effective in removing mycotoxins such as Ochratoxin A, or in lowering geosmin levels that impart an earthy or mushroom taste.	20 to 40 g/hL	2.5 kg and 10 kg
 <b>DELICARBONE GRAINS</b> 		Activated carbons used to destain musts and white wines.	100 g/hL (legal max)	1 kg and 5 kg
 <b>CHARBON SUPER D</b> 		Highly absorbent carbon used to destain musts and white wines.	100 g/hL (legal max)	5 kg
 <b>CHARBON ULTRA D</b> 		Carbon with a very high capacity for discoloration.	100 g/hL (legal max)	1 kg, 5 kg and 12.5 kg
 <b>ACIDE ASCORBIQUE</b> 		Limits the effects of enzyme oxidation. Used on grape harvests or white musts, or before bottling, it completes the action of SO <sub>2</sub> enabling doses to be reduced. Improved the preservation of fruitiness and freshness in wines.	5 to 15 g/hL	250 g, 500 g, 1 kg and 25 kg
 <b>ACIDE CITRIQUE</b> 		Prevents iron casse in white and rosé wines so that no treatment with potassium ferrocyanide is required. It enables the formation of a soluble complex between the citrate anion and ferric iron.	on must or grapes: 1 g/L (legal max)	1 kg, 5 kg and 25 kg
 <b>CITRATE DE CUIVRE 2%</b> 		Copper citrate is a food product providing cupric ions to neutralise the sulphur compounds responsible for reduced notes.	3.5 to 14 g/hL	1 kg
 <b>REDOXINE</b> 		A product based on ascorbic acid and citric acid that protects wines against all oxidative phenomena. It also prevents iron casse. Refreshes wine before bottling.	10 to 30 g/hL	1 kg



OENOFRANCE® PRODUCTS AUTHORIZED  
FOR THE PRODUCTION OF ORGANIC WINES










The Essentials

PRODUCT NAME	PROPERTIES	DOSAGE	PACKAGING
<p><b>ACIDE METATARTRIQUE V40</b> </p>	Prevents crystallisation of potassium bitartrate	10 g/hL (legal max)	500 g, 1 kg, 25 kg
<p> <b>ACIDE TARTRIQUE</b>  </p>	Acidification. Can be used to clear cement vats.	On must or grapes: 150 g/hL (legal max) On wine: 250 g/hL (legal max)	1 kg, 5 kg and 25 kg
<p> <b>ACIDE LACTIQUE</b> </p>	Acidification of musts and wines	On must or grapes: 1.8 g/L (legal max) On wine: 3 g/L (legal max)	5 kg and 25 kg
<p> <b>BICARBONATE DE POTASSIUM</b> </p>	Deacidification	1 g/L (legal maximum)	1 kg, 5 kg and 25 kg
<p> <b>CARBONATE DE CALCIUM</b>  </p>	Very powerful deacidification	Depending on the level of deacidification required (see data sheet)	500 g, 1 kg, 25 kg

 Complies with European regulations in force for the production of organic wine

 Complies with U.S. National Organic Program (NOP) regulations

## OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES

PRODUCT NAME	PROPERTIES	DOSAGE	PACKAGING
 <b>METABISULFITE DE POTASSIUM</b> 	Antiseptics, antioxidasics and antioxidants	Depending on the desired SO <sub>2</sub> dose (see data sheet)	1 kg and 25 kg
 <b>EQUATION G</b> 	Sulfiting of musts and wines	Depending on the desired SO <sub>2</sub> dose (see data sheet)	EQUATION 2G, 40 packets EQUATION 5G, 25 packets
 <b>BAKTOL®</b> (Potassium bisulfite) <i>Les Essentiels</i>  	Sulfiting of musts and wines	Depending on the desired SO <sub>2</sub> dose (see data sheet)	1 L, 5 L, 10 L and 20 L. Packed in 1000 L tanks on request
 <b>PASTEURIL/ PASTEURIL FLASH</b> 	Sulfiting of more stable wines, prevents SO <sub>2</sub> from being released into the atmosphere. Prevents stinging and refermentation	See regulations in force	500 g / 267 g

## CONSULT THE COMPLETE LIST OF OENOFRANCE® PRODUCTS AUTHORIZED FOR THE PRODUCTION OF ORGANIC WINES\*:

	UE	NOP	page		UE	NOP	page		UE	NOP	page
ACIDE ASCORBIQUE	x	x	24	LYSIS® ALLEGRO		x	14	PERFORMA	x		22
ACIDE CITRIQUE	x	x	24	LYSIS® COULEUR		x	14	PHOSPHATE DIAMMONIQUE	x		10
ACIDE LACTIQUE	x		25	LYSIS® ELEVAGE		x	15	PHYLIA® AR	x	x	11
ACIDE METATARTRIQUE V40	x		25	LYSIS® ELITE	x	x	13	PHYLIA® CYS	x	x	11
ACIDE TARTRIQUE	x	x	25	LYSIS® ESSENTIA		x	15	PHYLIA® EPL	x	x	11
AFFIMENTO	x	x	20	LYSIS® FILTRAB		x	15	PHYLIA® EXEL	x	x	11
ARABINA	x	x	23	LYSIS® FIRST		x	14	PHYLIA® LF	x	x	11
BACTÉLIA® ALTA	x	x	16	LYSIS® GRENAT	x	x	13	REDOXINE	x	x	24
BACTÉLIA® CRESCENDO	x	x	16	LYSIS® IMPACT	x	x	13	SELECTYS® L'AUTHENTIQUE	x	x	7
BACTÉLIA® TEMPO	x	x	16	LYSIS® INTENSE		x	15	SELECTYS® ITALICA CR1	x	x	8
BAKTOL®	x	x	26	LYSIS® MPC		x	14	SELECTYS® K	x	x	8
BENTONITE S	x		22	LYSIS® SPÉCIAL R	x	x	13	SELECTYS® L'ÉCLATANTE	x	x	6
BICARBONATE DE POTASSIUM	x		25	LYSIS® UC	x	x	13	SELECTYS® L'ÉLÉGANTE	x	x	7
BITARTRATE DE POTASSIUM	x	x	22	LYSIS® ULTRA	x	x	13	SELECTYS® LA BAYANUS	x	x	7
BITARTRYL	x		22	METABISULFITE DE POTASSIUM	x		26	SELECTYS® LA CEREVISIAE	x	x	6
CARBONATE DE CALCIUM	x	x	25	NOQUERCUS®	x	x	19	SELECTYS® LA CROQUANTE	x	x	8
CASEINE SOLUBLE	x	x	12	NOQUERCUS® BLANC	x	x	19	SELECTYS® LA DÉLICIEUSE	x	x	7
CITRATE DE CUIVRE 2%	x		24	NOQUERCUS® DOUCEUR	x	x	19	SELECTYS® LA FRUITÉE	x	x	7
CHARBON GOTA	x	x	24	NUTRIMENT P	x		10	SELECTYS® LA MARQUISE	x	x	8
CHARBON SUPER D	x	x	24	OENOGEL 30	x	x	21	SELECTYS® LA PERSANE	x	x	6
CHARBON ULTRA D	x	x	24	OENOTANNIN CÉLESTE	x	x	18	SELECTYS® LA RAFFINÉE	x	x	8
COLLE DE POISSON OF	x		20	OENOTANNIN FRAÎCHEUR	x	x	18	SELECTYS® BIO	x	x	5
COLLE H	x	x	21	OENOTANNIN INITIAL	x	x	18	SELECTYS® SR	x	x	7
COLLOGEL	x		21	OENOTANNIN MIXTE MG	x	x	17	SELECTYS® THIOL	x	x	6
DELICARBONE GRAINS	x	x	24	OENOTANNIN OENOGAL	x	x	17	STABICOLOR	x	x	23
EQUATION G	x		26	OENOTANNIN PERFECT	x	x	17	THIAMINE	x		10
GÉLATINE N	x	x	20	OENOTANNIN STABRED	x	x	17	VIVACTIV® ACTION	x		9
GOMME FRAÎCHEUR	x	x	23	OENOTANNIN VB 105	x	x	17	VIVACTIV® ARÔME	x	x	9
GOMME SR	x	x	23	OENOTANNIN VB TOUCH	x	x	18	VIVACTIV® CONTRÔLE	x	x	10
INSTANT GUM	x	x	23	OENOTANNIN VELVET	x	x	18	VIVACTIV® ECORCE	x	x	10
IS 15	x	x	20	OENOVEGAN® EPL	x	x	12	VIVACTIV® PERFORMANCE	x		9
KORDOFAN	x	x	23	OENOVEGAN® MICRO	x		22	VIVACTIV® PREMIER	x		9
KORDOFAN BIO	x	x	5	OENOVEGAN® PURE	x	x	12				
LYSIS® ACTIV 60	x	x	14	PASTEURIL/ PASTEURIL FLASH	x		26				

The list of products authorised by organic winemaking regulations (EU, NOP (USA)) is available on our website [www.oenofrance.com](http://www.oenofrance.com) and on the Ecooert website.



# *Notes*

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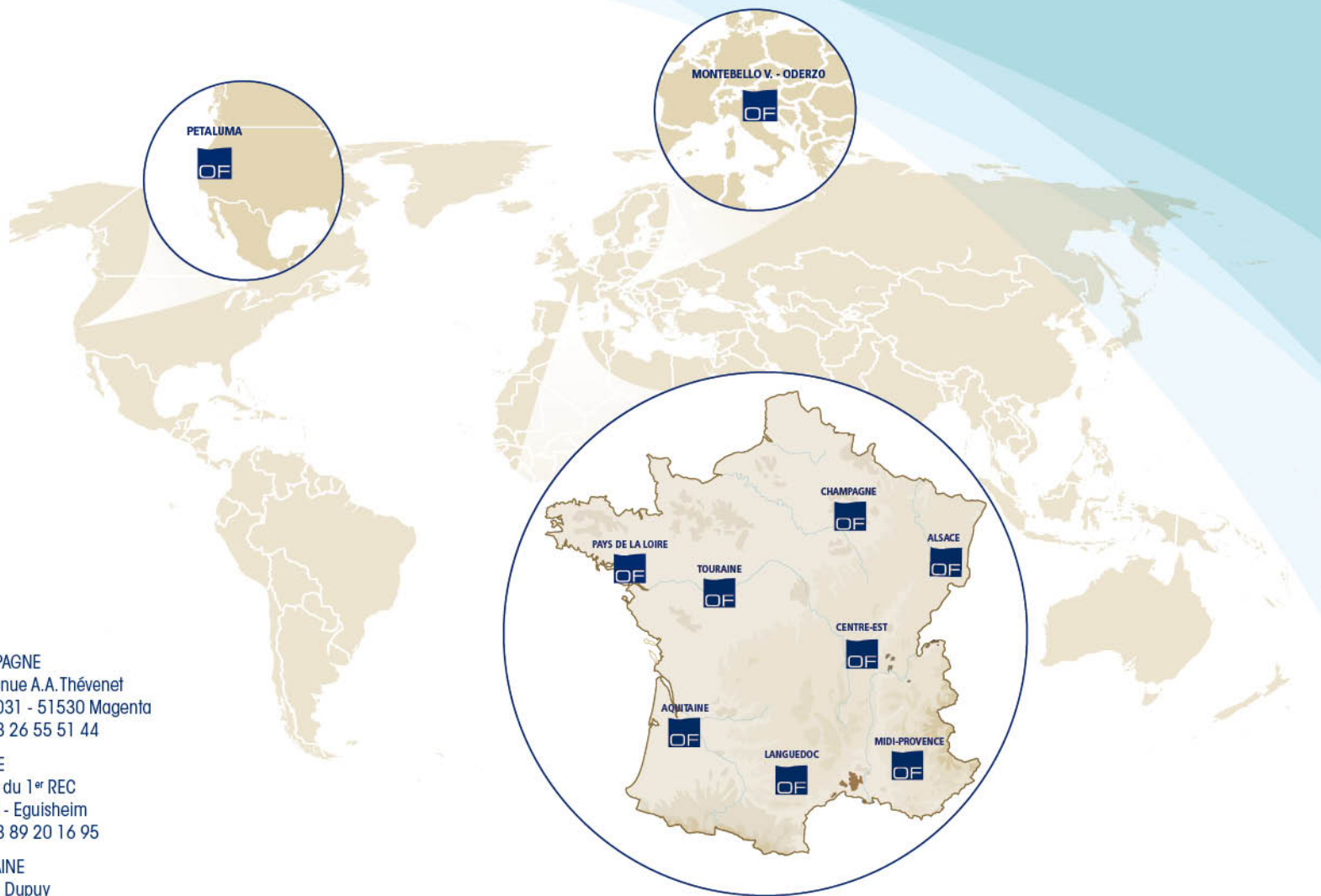
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