

PRIVILÈGE NOIR™

PRIVILÈGE™, Blends of tannins haut de gamme

The **PRIVILÈGE™** tannin range of IOC, is the result of a refined selection of natural raw materials. These raw materials are sourced from stave-quality timber, and extracted with respectful means towards the wood materials. They undertake an original process of extraction, being submitted to series of controlled pressure conditions under low temperatures ; then blended according to their best organoleptic combinations. This range follow very rigorous and accurate tests on each batch in order to ensure a constant and secure quality. **These specific conditions signifies that the only tannins extracted are the ones contributing to the complexity of each wine and revealing the grape-variety notes and aromas so specific to each varietal.**

Our tailor-made tannin blends will help you to choose the blend adapted to your winemaking needs and will perfectly answer your requirements.

COMPOSITION

PRIVILÈGE NOIR™ is a blend of cherry and ellagic tannins of originated from French pedunculate oak tree (*Quercus robur*), being extracted in careful conditions towards the raw materials.

OENOLOGICAL APPLICATIONS

PRIVILÈGE NOIR™ can be used on Red or Rosé wines. Along with its structuring and anti-oxidizing action, **PRIVILÈGE NOIR™** deeply contributes to emphasize the red fruit and ripe fruit notes; thus revealing the balance and wide range of a wine's qualities. Depending on the stage of addition, it can help to clarify.

DOSAGE

- 1-10 g/hL [cf. attached template].

It is highly recommended to carry out laboratory tests so as to refine and adjust the dosage according to the style of your wine as well as to reach the final consumers' needs and requirements. When considering wines that are rich in polyphenols, structured and full-bodied, those tests must absolutely be undertaken to anticipate and forecast the technical and sensorial effects of **PRIVILÈGE NOIR™** over the initial backbone of the wine.

IMPLEMENTATION INSTRUCTIONS

Dissolve 1 volume of tannins into 10 volumes of hot water (35°C) and add to the wine while pumping over (stirring), preferably with a Venturi pipe system.

Add **PRIVILÈGE NOIR™** to the wine at the Pre-bottling stage, at least 48h before the final microfiltration. Lengthen this duration to 1 week in case of wines rich in polyphenols and full-bodied.

PACKAGING AND STORAGE CONDITIONS

- Bags of 250 g.

Before opening: Store the tannin bags in a cool, dry and well-ventilated area; odor-free at a temperature between 5°C and 25°C

After opening: Seal the bag thoroughly after use and store it as indicated here-above. Once opened, the content must be used quickly. Once dissolved the preparation must be used within the day.

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TECHNICAL NOTES

In Oenology, the use of tannins answers several requirements according to their effect and interaction with various components:

Organoleptic requirements and mouthfeel sensation; tannins' structuring role: Through their interaction with the saliva proteins, wine tannins are responsible for the astringency during tasting. A moderated and delicate astringency contributes into creating an impression and a feeling of structure as well as volume and persistency in the mouth. In addition, the formation of complexes between tannins and polysaccharides conveys a smooth and generous sensation. Tannins will thus help your wine to evolve towards much more volume and roundness.


Wines fining: Young wines may be subject to unstable color and green sensations while tasting, astringent or even bitter. Those defaults can be weakened during the fining process, during which tannins contribute as adjuvants: by combining themselves to the wine proteins, they contribute to the clarification and stabilization of the wines, or avoid the effect of an "over-fining".

Colour stabilization: condensed tannins can form stable complexes through interaction with the wine anthocyanins (co-pigmentation phenomenon such as stacking). The ellagic tannins get an anti-laccase action which avoids the browning of the wine. All those different interactions contribute into stabilizing the wine color while ageing.

Aromatic requirement and effects on Sulphur compounds: some Sulphur compounds create and convey unpleasant aromas. In red wines, tannins combine with those substances, so as to reduce negative impacts.

Antioxidant Action: tannins get antioxidant properties; they can stop oxidation chain reactions due to free radicals. Thus, acting in synergy with the SO₂ and/or ascorbic acid, tannins offer to the winemakers a better control on the RedOx parameters of the wine during the fining stage.

FINING		PRE-BOTTLING	
White / Rosé	Red	White / Rosé	Red
Average doses in g/hL			
<small>Please contact your local agent or the oenological team of the IOC to determine the sensorial and technical effects of the tannin and optimize its dosage</small>			

Privilège Bleu™	1 - 5	5 - 15	1 - 5	1 - 15	Recommended for pre-bottling phase
Privilège Noir™ 	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Barrel™	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Progress™	1 - 5	5 - 15			Improve structure, stabilizes color
Essential OAK Strong™	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Sweet™	1 - 5	5 - 15	1 - 5	1 - 15	Recommended for pre-bottling phase
Essential Passion™	1 - 5	5 - 15			Antioxidant effect, strengthen varietal and fruity notes

To get a direct and quick evaluation of our tannins' effect on your wine, you should contact your local agent and the commercial IOC team. We are at your disposal to undergo assays at the cellar or in laboratory; in order to identify the tannin which suits best to your winemaking process, and its optimal dosage, so as to reach the result you aim.