

2026 Laffort





- Founded in 1895, family-owned & Bordeaux-based.
- 3 core activities: innovate, produce, market/distribute.
- Dynamic: biggest investor in scientific research.

A **leader** in **innovative**, oenological **technology** with multiple patents and discoveries that are key to the modern wine industry. LAFFORT® leads the pack in **research** and is **invested** in sharing our discoveries with our colleagues in wine.



250 employees

8 Subsidiaries (Australia,
New Zealand, S. Africa,
Italy, Spain, Chile,
Argentina, USA)

Two LAFFORT
production facilities –
France & Spain

XTRAFORT alternative
oak production
facility in Bordeaux
area for Nobile™ Oak

EXCELL Laboratories –
ISO 17025 accredited
wine analysis lab in
Bordeaux

Winery Experimental
Center in Bordeaux



Mouthfeel Mastery

- Tannins
- Mannoproteins
- Plant Polysaccharides



LAFFORT

l'œnologie par nature

U.S.A.

Mouthfeel is Complicated

Not everyone has the same taste buds!!

- Different mix of taste receptors
- Mechanical perception – like mechano-receptors in skin
- Saliva production – not everyone produces same composition or amount
- Fluid behavior of wine
- Trigeminal nerve



Let's dive into mouthfeel

Descriptors for Tactile Sensations

- Volume - upward pressure
- Weight – downward pressure
- Viscosity – viscous vs watery, heavy cream vs skim milk
- High Acidity - sharp, sour, green apple, jagged, SB
- Low Acidity - flabby, soft, round, CHD
- Tannin – rough, drying, sandpaper
- Tannin – soft, velvet, satin
- High Alcohol – heat, burning



Natural Ways to Improve Mouthfeel in White Wines



- Press grapes quickly after receiving can reduce excessive skin contact and color pickup.
- Press gently to reduce over extracting tannins and phenolics which can result in harsh mouthfeel
- Select a yeast that promotes volume
- MLF – malolactic fermentation converts malic acid to lactic a softer acid resulting in a softer mouthfeel
- Barrel aging rounds out the mouth
- Sur lees- aging wine on the lees and batonnage- stirring the lees monthly liberates mannoproteins from yeast cell walls adding a creamy rich texture and roundness to the palate.

Natural Ways Improving Mouthfeel in Red Wines



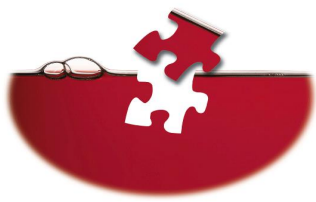
- Cold soak 1 to 3 days to extract color and skin tannins
- Yeast selection for volume
- Punchdown/ pumpover regime impacts the amount of tannin extracted which directly impacts, color, aroma, and structural components that aids in rounding out mouthfeel.
- After primary fermentation how hard the wine is pressed directly impacts the mouthfeel.
- Extended maceration
- MLF – malolactic fermentation converts malic acid to lactic a softer acid resulting in a softer mouthfeel
- Rack and returns can add O₂ which can soften the palate due to the redox reaction which can soften the tannins.

Building Mouthfeel – Aging Tannins

Adjusting mouthfeel during aging: Post-Fermentation Tools

- Aging tannins
- Alternative Oak





Laffort Tannins



- IDP – Instant Dissolving Process
- Laffort's Patented drying process – All Laffort tannins dissolve instantly into your wine.
- Sets us apart from the competition

Reactivity and Source Material



Aging Tannin—

Medium-chain polyphenols—take time to integrate and polymerize
(Soften) but designed to add structure
Combination of Grape and Oak derived tannins

Mouthfeel by Structure

Aging tannins



- **VR SKIN** – grape skin tannins.
- **VR GRAPE** – grape seed and skin tannins.
- **TAN'COR Grand Cru** – ellagic and grape tannins.





Nobile



NOBILE®

STAVES, BLOCKS, & BARREL REFRESH

Whites: 5 - 20% NBE

Reds: 10 - 25% NBE

	PRODUCT	TOAST LEVEL (TYPE)	OAK PROFILE	SWEET IMPACT	STRUCTURE	FRUIT EXPRESSION	OAK AROMATIC INTENSITY
VARIETAL PROFILE	FRESH 7 mm	Light (HT)	Freshness, fruit & structure				
	XBASE 18 mm	Light Long (HT)	Palate weight, fruity without overt oak				
	SENSATION 7 mm	Medium (HT)	Sweetness, vanilla & toasted				
AROMATIC PROFILE	INTENSE 7 mm	Medium + (HT)	Volume, roasted coffee & chocolate				
	DULCE 12 mm	Medium Long (HT)	Sweetness, caramel & dulce de leche				
	XTREME 18 mm	Heavy Long (HT)	Sweetness, mocha/coffee & ripe fruit				
BARREL COMPLEXITY PROFILE	FO REVELATION 7 mm	Medium (GT)	Structure & aromatic complexity				
	AO REVELATION 7 mm	Medium (GT)	Sweetness, spice bread & lactone				
	ELITE 12 mm	Medium (DT)	Toasted, volume, Bordeaux barrel				
	DIVINE 18 mm	Medium (GT)	Texture, extends fruit, Burgundian barrel				

HT: Homogeneous toasting - GT: Gradient toasting - DT: Double toasting.

Stave contribution sqft: 7 mm = 1.15, 12 mm = 2.22, 18 mm = 1.55.

Blocks: 5 kg infusion bags across all profiles.

Barrel Refresh: 20% NBE per 60 gallon.

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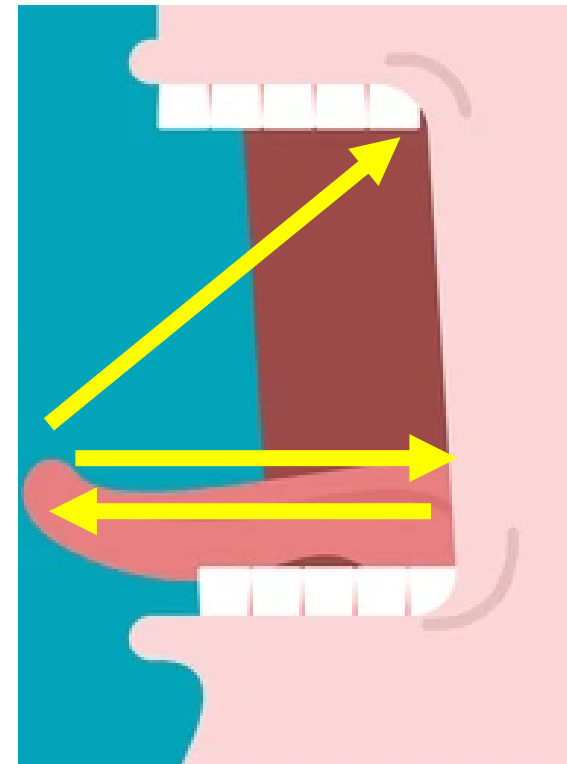
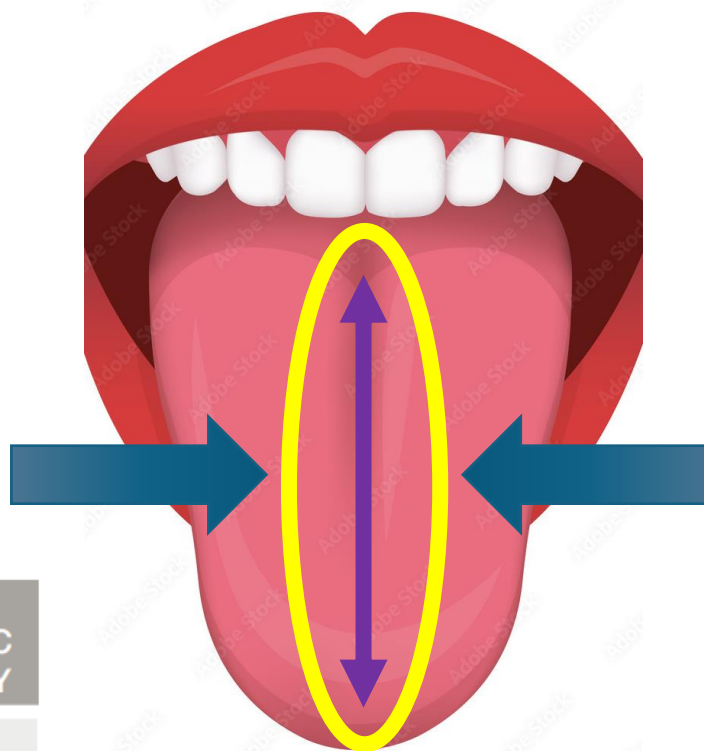
For online ordering in the USA, visit www.laffortusa.com

www.nobile-oenologie.com

Style #1 - Foundational Profile

18mm Divine (Medium)

- Burgundy Barrel Package
- Tightens mid-palate while elongating palate
 - More volume without weight



SWEET
IMPACT

STRUCTURE

FRUIT
EXPRESSION

OAK
AROMATIC
INTENSITY



Style #1 - Aromatic Profile

12mm Dulce (Med-Long)

- Sweetness, Caramel, Dulce de Leche
- Compression and narrowing towards rear
 - Little needed for big impact



SWEET
IMPACT

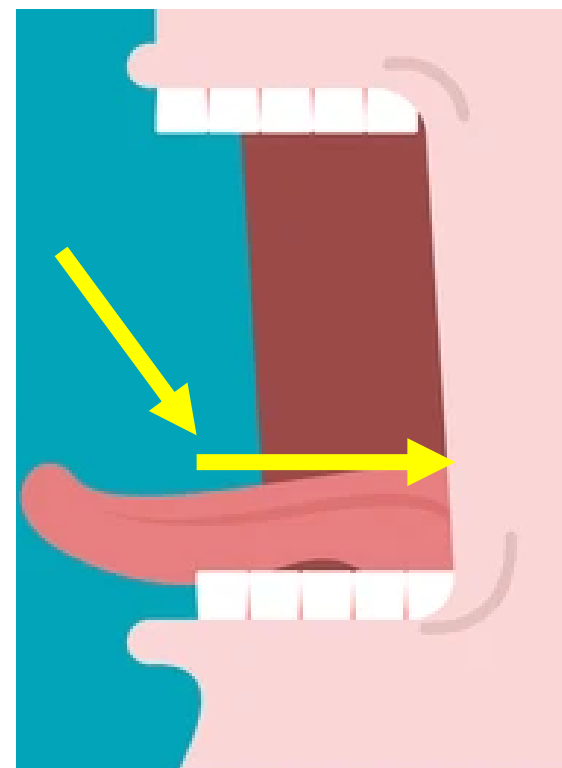


STRUCTURE

FRUIT
EXPRESSION



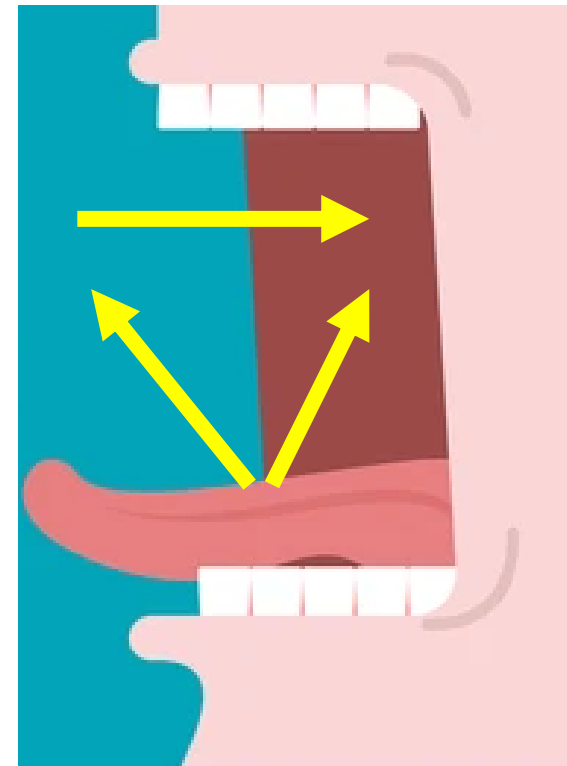
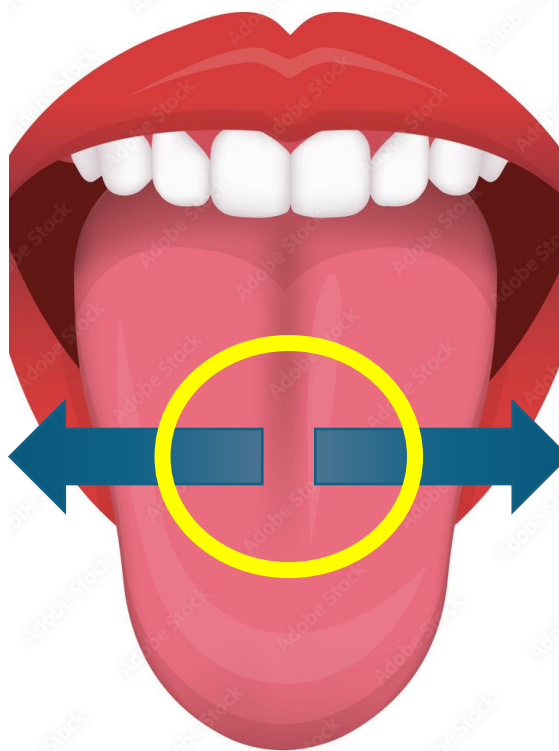
OAK
AROMATIC
INTENSITY



Style #1 - Heads Profile

18mm XBase (L-Long)

- Palate weight, fruity without overt oak
- Pulls from mid-palate to cheeks, volumizing
- Increased intensity of variety & vineyard



SWEET
IMPACT

STRUCTURE

FRUIT
EXPRESSION

OAK
AROMATIC
INTENSITY



Style #1 - Composite

Composite 1

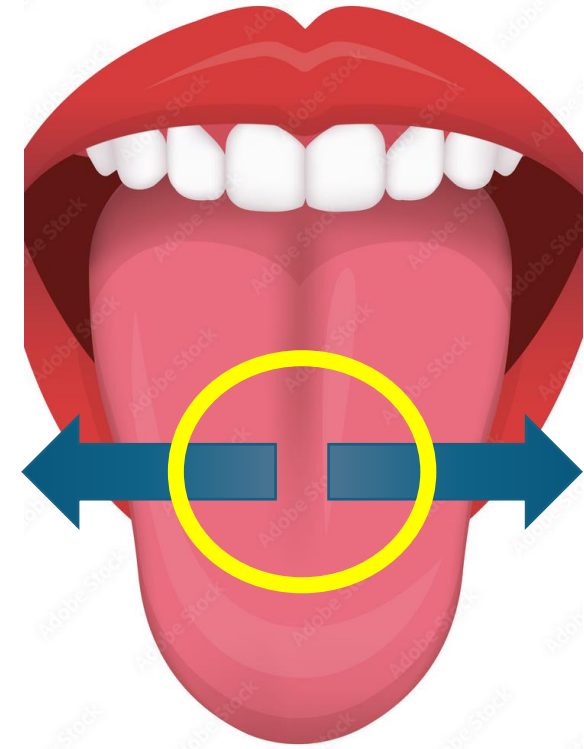
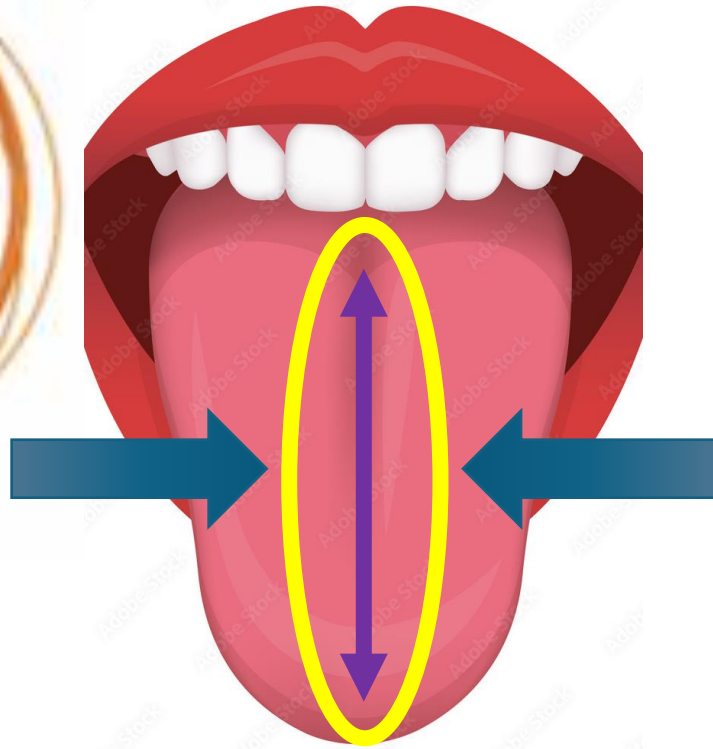
- 3 impact locations working complementary
- 50% Foundation, 25% Aromatic, 25% Heads

18mm Divine

12mm Dulce

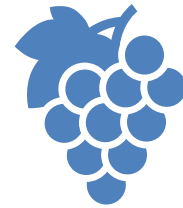
18mm XBase

4





Building Complex Mouthfeel

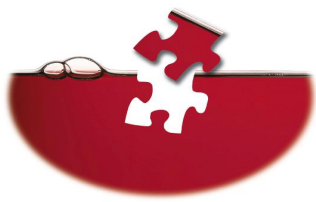


Step 1 – Dial in
your flavors with
finishing tannins



Step 2 – Look at
mid-palate volume
builders





QUERTANIN[®] LINE

Barrell quality oak tannin preparations:

- **Aromatic Profile** - Enhance the wine's aromatic profile, building wine complexity
- **Mouthfeel** - Enhance wine mouthfeel, roundness and palate length.
- **Antioxidant** - Protect wine with regards to oxidation.

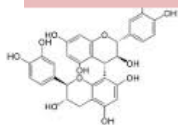


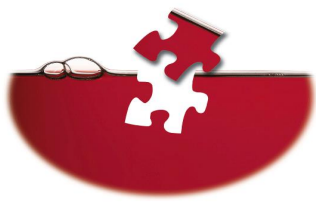


QUERTANIN® LINE



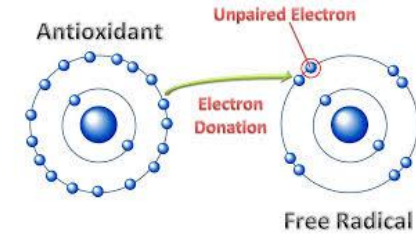
Aromatic Intensity

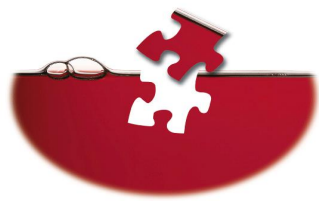




Quertanin

- French Oak – Light Toast
- Anti-oxidant properties to protect wine during aging
- Can eliminate reductive character
- Lifts floral and fruit aromatics
- Traditional (European) and elegant wine profile

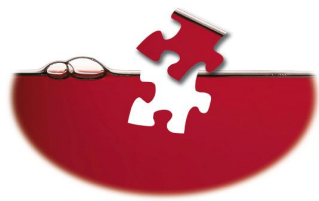




Quertanin Sweet

- French Oak – Medium Toast
- Rich vanilla aromatics
- Gives perception of sweetness
- Lifts red fruit – cherry, red currant, strawberry
- Mask green character

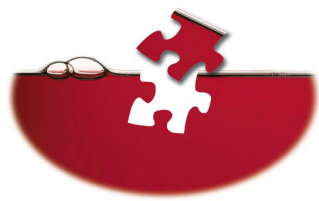




Quertanin Choc

- French Oak – Medium Plus Toast
- Perception of barrel aging
- Lifts flavors of blackberry, plum, and blueberry
- Hints of chocolate
- Gives a sensation of sweetness

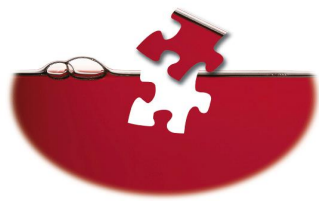




Quertanin Plus

- **American Oak – Medium Plus Toast**
- Lifts red fruit flavors of cherry and raspberry
- Adds a warm spice character
- Gives a sensation of sweetness & masks green character
- Builds mid palate length without adding astringency





Quertanin Intense

- French Oak – Heavy Toast
- Perception of aging in new heavy toast barrels
- Gives a flavor profile of coffee, toasted almonds, spice & clove
- Can mask “off” aromas
- Surprisingly good in Chardonnay

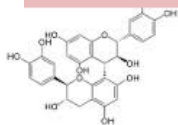




QUERTANIN® LINE



Aromatic Intensity



The Differences? Reactivity and Source Material



Aging Tannin—Tanin VR Grape, Tan'Cor Grand Cru

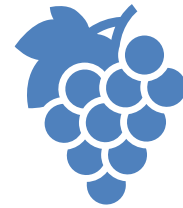
Medium-chain polyphenols—take time to integrate and polymerize
(Soften) but designed to add structure
Combination of Grape and Oak derived tannins

Finishing tannins—Quertanin Range

Long-Chain Polyphenols— hydrolysable tannins
Smaller Tannins in longer chains—soft on palate, less astringent
Lifts Aromatics, balance the palate, contribute structure without
bitterness



Building Complex Mouthfeel



Step 1 – Dial in
your flavors with
finishing tannins



Step 2 – Look at
mid-palate volume
builders





Mouthfeel Products



Mannosweet

- A blend of mannoproteins and plant polysaccharides
- Significantly increases the perception of roundness, volume, and persistence on the palate
- Contributes to tartrate and colloidal stability
- 100% soluble powder
- Can be added at the end of aging or after your last cellar filtration
- Minimal impact on filterability





Oenolees MP (formerly Autolees) is comparable to the sweetness brought by lees aging

- Purified HSP12 protein from yeast cell membranes
- Dissolves into wine
- Gives a rich mouthfeel similar to lees aging
- Add before your cellar filtration





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- Purified Mannoproteins from yeast cell membranes
 - Dissolves into wine
 - Gives a rich mouthfeel similar to lees aging
 - Can be added during aging or after your last cellar filtration.
 - Mannofeel adds midpalate length and smoothness



Stabivin SP – Gum Arabic

- Purified gum Arabic solution
- Builds mid palate length
- Smooth out rough tannins
- Mask perception of high alcohol
- Use on clarified wine just before bottling
- Stabivin SP brings roundness to the wine



Timing & Bench Trials



Sensory Evaluation – Mouthfeel

Important –

- Taste and evaluate with a group
- Train the tasting group to speak a similar language
- Take notes for each blend and bench trial



Mouthfeel Kit



Mouthfeel Kit Items

- 10 - 100 microliter Pipette – Ranin or Eppendorf
- Pipette tips
- 50 or 100ml graduated cylinder
- Scale for weighing 1-5 grams

Total cost around \$350



Bench Trials - calculations

Make a 5% Solution

Measure **2.5g** of granulate (Tannin, Oenolees MP, Fining Agent) and mix in **50mL** of water

PRO TIP! Instead of using water, mix your tannins in a combination of 30% vodka, 70% water. This will give you a solution that's roughly 12% alcohol, it will mimic your wine a little better, and the solution will last longer!

Bench Trials – Quertanins

- Finishing tannins need no integration time
- You can taste immediately.
- We have done the math for you!



Bench Trials - calculations

Dosage	Volume of Wine Sample			
	50 mL	100 mL	250 mL	375 mL
10 ppm	10 µL	20 µL	50 µL	75 µL
20 ppm	20 µL	40 µL	100 µL	150 µL
30 ppm	30 µL	60 µL	150 µL	225 µL
40 ppm	40 µL	80 µL	200 µL	300 µL
50 ppm	50 µL	100 µL	250 µL	375 µL
60 ppm	60 µL	120 µL	300 µL	450 µL
70 ppm	70 µL	140 µL	350 µL	525 µL
80 ppm	80 µL	160 µL	400 µL	600 µL
90 ppm	90 µL	180 µL	450 µL	675 µL
100 ppm	100 µL	200 µL	500 µL	750 µL
125 ppm	125 µL	250 µL	625 µL	940 µL
150 ppm	150 µL	300 µL	750 µL	1125 µL
200 ppm	200 µL	400 µL	1000 µL	1500 µL

* µL = microliters.

Thank you – Mouthfeel Mastery

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