

1895
2015
120 YEARS
OF INNOVATIONS

120 YEARS OF INNOVATIONS IN OENOLOGY

1895



1895 // Creation of the LAFFORT® company by Jean LAFFORT.



1958 // Increase esterification index and improve product solubility of metatartaric acid using production under vacuum - POLYTARTRYL®.



1994 // Identification of the aromas of Sauvignon Blanc and yeast expression of thiols - ZYMAFLORE® VL3.



1996 // Purification of enzymes to eliminate cinnamoyl esterase activity - LAFASE® HE GRAND CRU.



1999 // First winemaking product manufacturer to be certified ISO 9002.



2000 // Instant Dissolving Process (IDP): tannin granulation to facilitate instant dissolution into must or wine - TANIN VR SUPRA®.



2004 // Organoleptic impact of sapid peptides and their protein origins (Hsp12) - OENOLEES® & OENOLEES® MP.



2004 // Non-GMO breeding of specific isolated yeast strains - ZYMAFLORE® X5.



2006 // Mannoproteins for protein and tartrate stability in wine - MANNOSTAB®.



2006 // Development of the exclusive production process 'PreAc®' to shorten lag phase and improve bacteria survival rate - LACTOENOS 450 PreAc®.



2014 // Allergen-free potato-based vegetal protein for fining - VEGECOLL®.

2015