Effervescence

Since 1971

OENOLOGY

SERVICE PROVISION

grapeworks CONSUMABLES

SŒC 1971

STATION ŒNOTECHNIQUE DE CHAMPAGNE

STATION
ŒNOTECHNIQUE
DE CHAMPAGNE

Creator of effervescence

The STATION ŒNOTECHNIQUE DE CHAMPAGNE® is the only brand in the world today exclusively dedicated to the marketing of products for the production of sparkling wines. With a team of oenologists working in the field, the Station Œnotechnique de Champagne® offers winemakers personalized consulting based on analytical expertise, and provides services for stabilization, filtration, tirage and disgorging operations. The Research and Development department of the Station Œnotechnique de Champagne® has developed two ranges of oenological products, for the Traditional Method and the Charmat Method.

We invite you to discover our range. Together, we create the sparkling wines of the future.

50 years of history
Since 1971

From the Traditional Method to the Charmat Method

1971 **STATION ŒNOTECHNIQUE DE CHAMPAGNE®**
founded by Pierre Martin (bottlers) and Georges Hardy (winemaker) in Magenta.

1972 **Birth of the GYROPALETTE®**
The founders of the STATION ŒNOTECHNIQUE DE CHAMPAGNE® join forces with Jacques Ducoin and Claude Cazals, winegrowers and owners of the patent for the future Gyropalette®, to develop the famous automated riddling system, which revolutionized the champagne riddling process.The first alginate-based riddling additive for sparkling wines, designed for automated riddling.

1983 **ADJUVANT 83**
The first extremely pure bentonite-based stirring aid for sparkling wines, designed for automated stirring.

1984 **The STATION ŒNOTECHNIQUE DE CHAMPAGNE® opens in Bar-Sur-Seine**

1990 **The SITEVI gold medal is awarded to MOSALUX**,
a system for measuring the foaming properties of wine.

1993 **SOEC® joins the SOFRALAB® group**

1995 **STATION ŒNOTECHNIQUE DE CHAMPAGNE® opens in Reims**

2005 **OENOTILUS®**, an internal aphrometer.
Measures the pressure and temperature inside the bottle.
It is used to monitor second fermentation during vinificationof sparkling wines.

2009 **ISO 22000 certification**
SOEC is ISO 22000 certified for the production and packaging of oenological products.
A guarantee of quality and food safety, and an integral part
of our constant efforts to improve our products.

2012 **SP® ORGANIC**
Yeast from the Champagne vineyards certified to comply with EU CE 834/2007 - RUE 203/2012 regulations and US regulations for organic farming (NOP).

2016 **ORIGIN F-MAX**
Latest generation fining agent for clarification and treatment of musts.

2018 **The first plant-based substitute for isinglass CRISTALGREEN /CRISTALSOL**
Fining additives specially formulated for sparkling wines.

2021 **SOEC® 1971 & START Y® FRESH**
Elegance and freshness:
an ideal duo for your sparkling wines!

SOEC® celebrates its 50th anniversary!

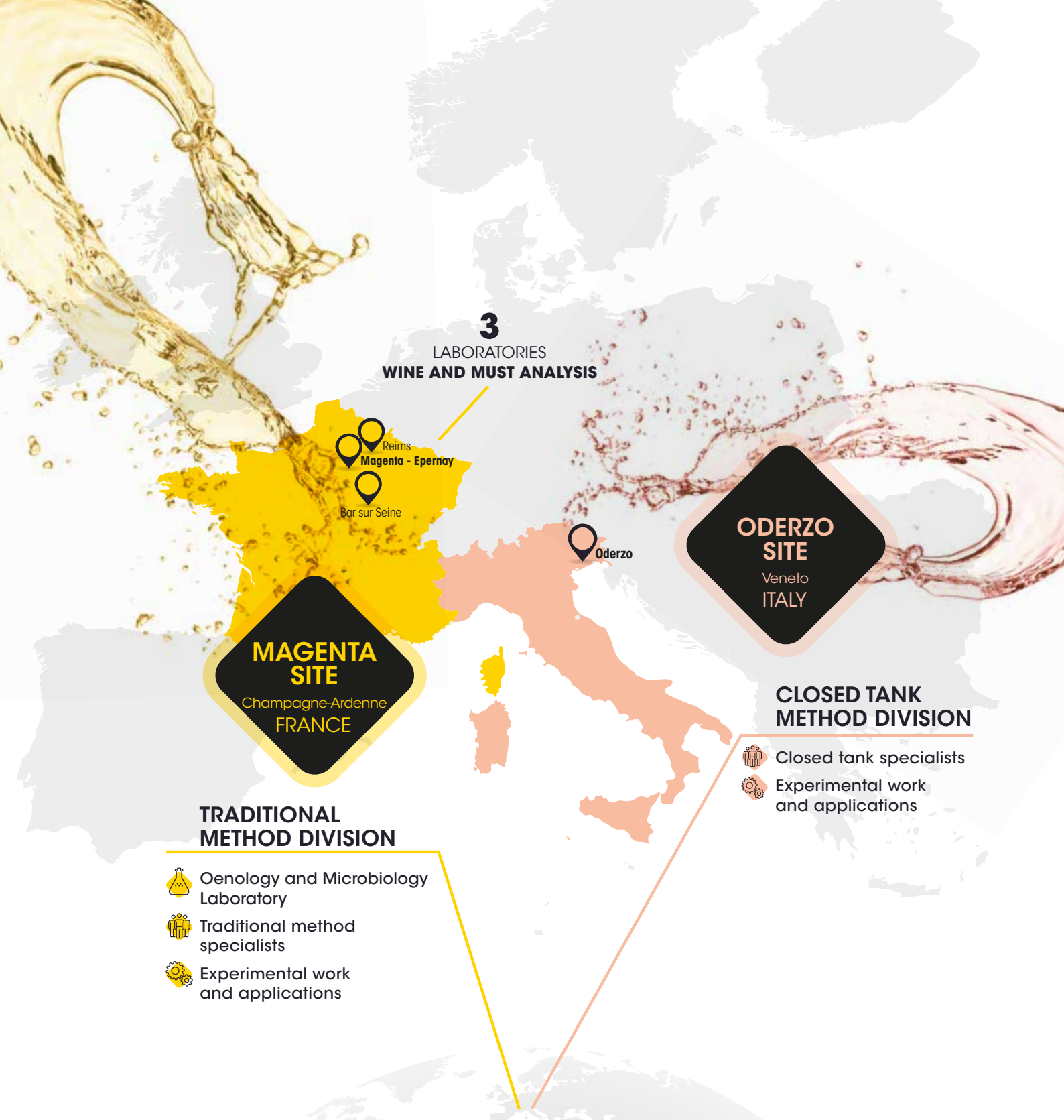
Effervescence Since 1971

OENOLOGY

- Oenological products
- Analyses
- Tasting
- Advice/Help
- Special services

SERVICE PROVISION

- Filtration
- Tartrate stabilization
- Tirage
- Disgorging



TRADITIONAL METHOD DIVISION

- Oenology and Microbiology Laboratory
- Traditional method specialists
- Experimental work and applications

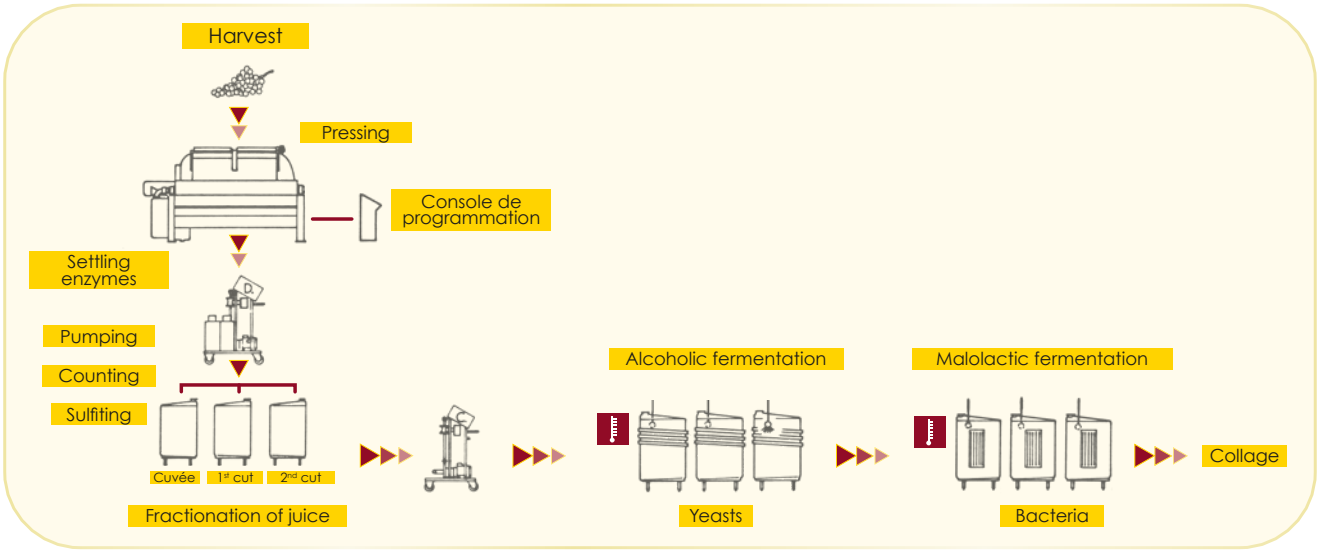
CLOSED TANK METHOD DIVISION

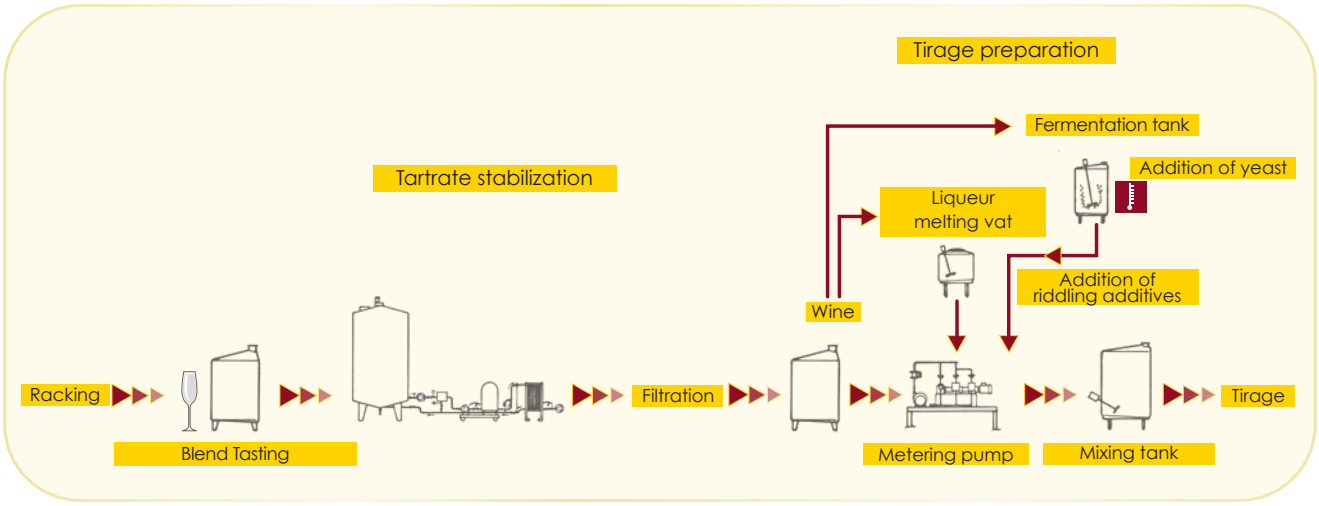
- Closed tank specialists
- Experimental work and applications

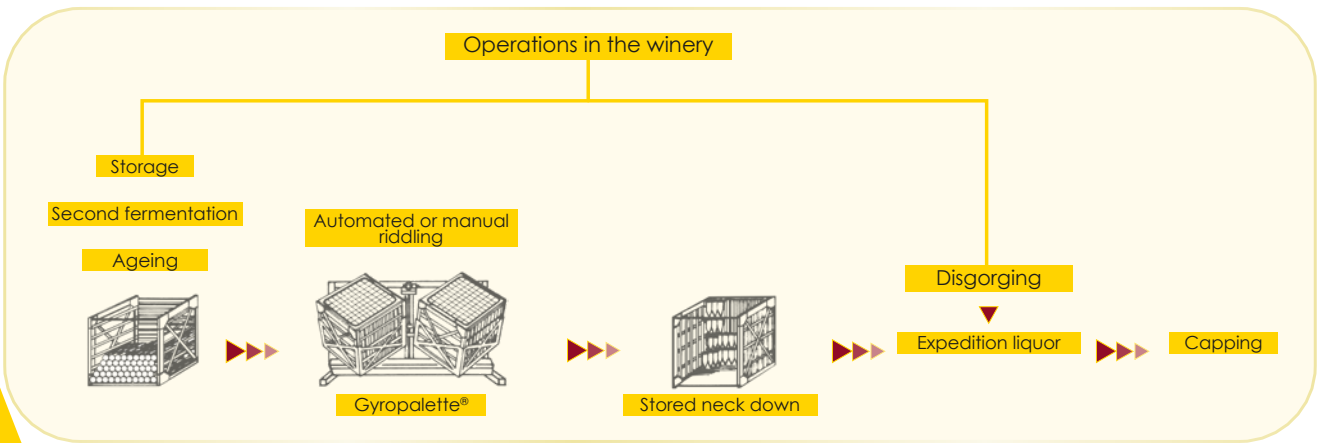
The strength of a team! A human adventure that began 50 years ago

Traditional Method technological procedure

by the Station Œnotechnique de Champagne®

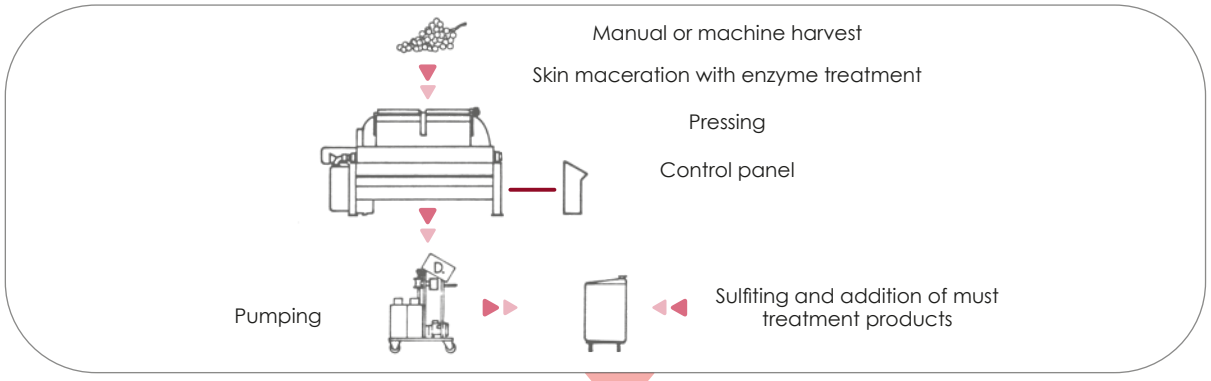




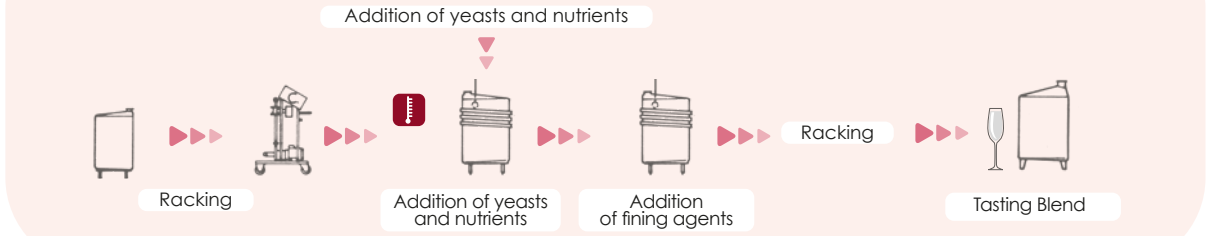


Charmat Method technological procedure used for Prosecco

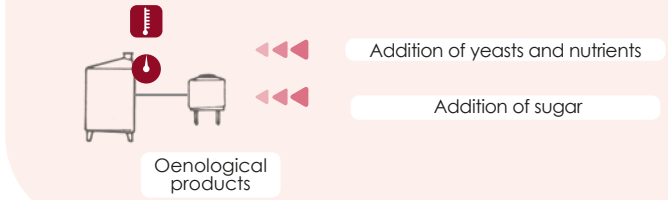
Pre-fermentation operations



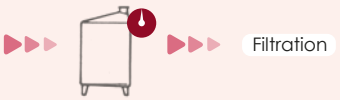
Production of base wine



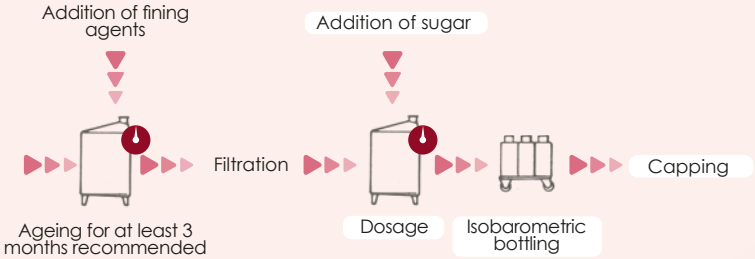
Second fermentation



Tartrate stabilization



Ageing and bottling



Contents

Key

For use in the Traditional Method

For use in the Closed Tank Method

Vegan

For use in EU Organic / NOP
Products authorized for the production of organic wines according to European regulation ECE 834/2007 - RUE 203/2012. AND / OR complying with NOP (National Organic Program) Regulations. See details for each product on page 42.

Allergen-Free

Australian Certified Organic

Yeast

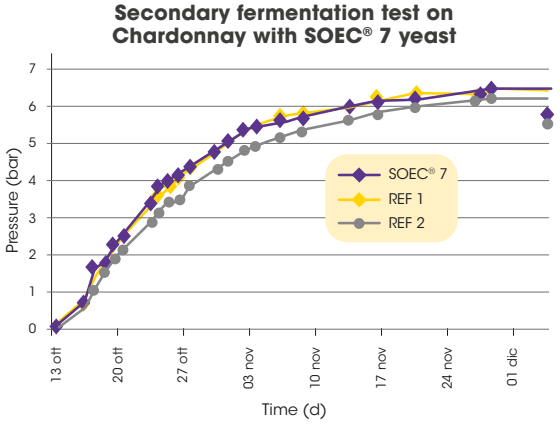
SOEC® 7

Yeast from the vineyards of Champagne-Ardenne. *Saccharomyces cerevisiae galactose* - (*ex bayanus*) selected for its fermentation capabilities and organoleptic qualities, required for the production of high-quality sparkling wines. It performs well regarding fermentation under difficult conditions (low pH, low turbidity, high pressure). Recommended for alcoholic fermentation and secondary fermentation. Enables you to obtain wines with great aromatic finesse and optimum gustatory balance.

Dosage: 10 g/hL

Packaging: 500 g and 10 kg

LEVUR0005



SOEC® 7 enables optimum secondary fermentation. The follow-up is identical to that of the two other reference yeasts used in secondary fermentation

SOEC® 1971

The production of fresh, fruity sparkling wines corresponds to constantly growing consumer requirements in many sparkling wine markets worldwide.
SOEC® 1971 is a strain of *Saccharomyces cerevisiae galactose* with:

- excellent fermentation properties that are necessary for the essential steps of sparkling wine production.
- fruity, fresh and balanced sparkling wine profiles.

SOEC® 1971 is a strain selected, tested and approved by the microbiology laboratory of the CIVC's technical and environmental division.

Dosage: 20 g/hL

Packaging: 500 g and 10 kg

LEVUR0083 (500 g)

LEVUR0084 (10 kg)

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SOEC® 39

Yeast for the production of sparkling wines produced by the Charmat Method (closed tank). Combination of killer yeasts (*Saccharomyces cerevisiae galactose* – and *Saccharomyces cerevisiae*) developed and selected for their fermentation potential and ability to generate fresh floral aromas.

Dosage: 20 g/hL

Packaging: 500 g

LEVUR0025

SOEC® 49

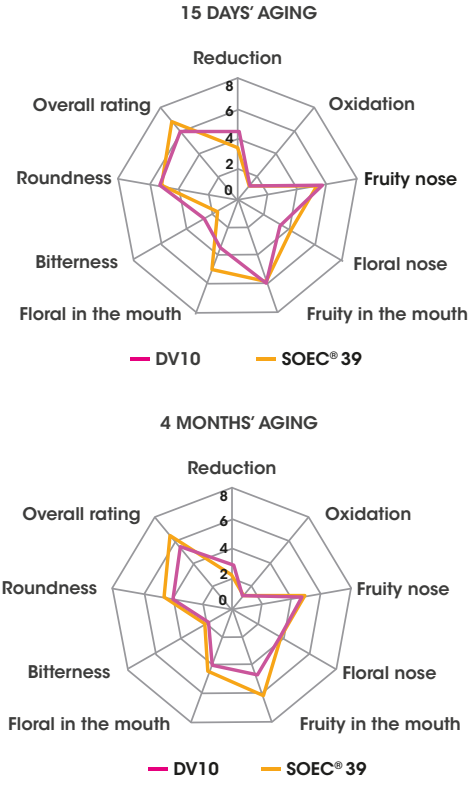
Yeast for the production of sparkling wines produced by the Charmat Method (closed tank). Combination of yeasts developed and selected for their fermentation potential and ability to generate fresh and fruity aromas.

Dosage: 20 g/hL

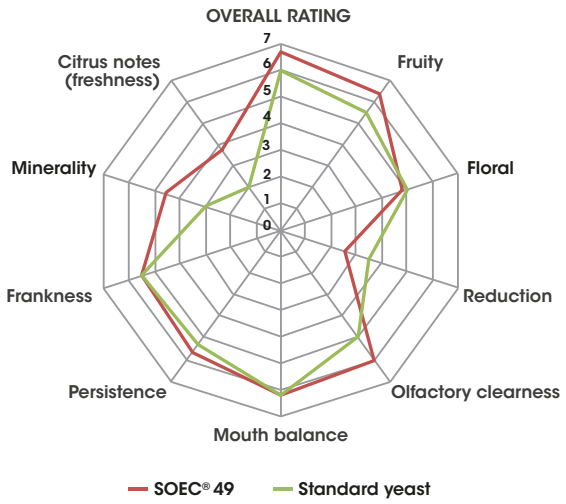
Packaging: 500 g

LEVUR0026

Impact of SOEC® 39 compared to a classic champagne yeast



Organoleptic profile



SOEC® 39 adds more aromas in the mouth (fruity and floral) and limits the reduction, enabling better expression of the aromas. The SOEC® 39 modality is preferred to the DV10 modality.

Nutrients

Protective nutrients

START Y® SP

Nutrient supplement for the reactivation of yeasts used in creating yeast starters for sparkling wines.
When added during rehydration, it makes yeast more resistant under difficult conditions at secondary fermentation (CO_2, low pH, alcohol).

Dosage: depends on the application - see technical data sheet (EU legal maximum: 260 g/hL)

Packaging: 1 kg

START0001

Organic nutrients

START Y® FRESH

A 100% organic nutrient based on yeast derivatives, ensuring good nutrition (it provides amino acids, vitamins, trace elements) for the yeasts, but also contributing to the lifespan of the aromas and the freshness of the wines.
Designed for the production of sparkling wines, it guarantees a good start to the alcoholic fermentation of base wines and good nutrition during secondary fermentation.
It ensures good fermentation performance, supplying a complete range of amino acids, vitamins and trace elements that are rapidly assimilated by the yeast. It improves the organoleptic profile of wines, preserving freshness and the persistence of fruity notes over time.

Dosage:
For the production of base wines: 10 to 30 g/hL
For secondary fermentation: 5 to 20 g/hL

Packaging: 1 kg and 10 kg

START0006 (1 kg)

START0005 (10 kg)

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Nutrient Starters / FA Supplement

CHARM® ACTIV

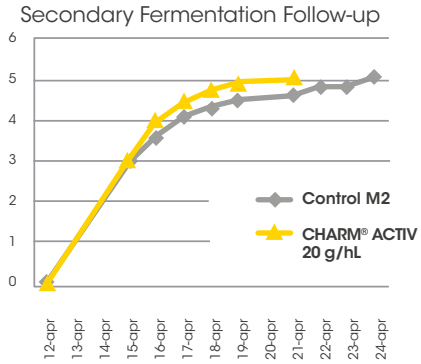
Nutritional supplement for yeasts, providing all the necessary elements to optimize multiplication and maintain optimum viability while preparing yeast starters and during secondary fermentation using the Charmat (Closed Tank) Method.

Dosage: 15 to 20 g/hL

Packaging: 1 kg

CHARM0005

Impact of a complex nutrient on secondary fermentation



With CHARM® ACTIV, secondary fermentation is more regular and saves 2 days compared to the control.
The CHARM® ACTIV modality is the best-rated in terms of aromatic intensity in the nose and in the mouth, and in the overall rating, with less marked bitterness.

PHOSPHATE COMPOSÉ

Nutrient complex for yeasts, consisting of diammonium phosphate and thiamine. Helps prevent sluggish or stuck fermentations. Especially recommended when preparing tirage leaven for secondary fermentation in the bottle.

Dosage: up to 12 g/hL

Packaging: 1 kg and 5 kg

PHOSP0000 (1 kg)

PHOSP0001 (5 kg)

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Range of Nutrients

Name	Positioning	Nutrients supplied by 20 g/hL						
		Assimilable organic nitrogen	Assimilable mineral nitrogen	Total assimilable nitrogen	Assimilable nitrogen	Thiamine	Survival factor	Multiplication support
PROTECTIVE NUTRIENTS								
START Y® SP	Nutrient supplement for yeast reactivation	7 mg/L		7 mg/L	◆		◆◆	
ORGANIC NUTRIENTS								
START Y® FRESH	Organic nutrient to preserve wines' freshness	8 mg/L		8 mg/L	◆	◆		
NUTRIENTS FOR STARTERS / AF SUPPLEMENTS								
PHOSPHATE COMPOSÉ	Mineral nitrogen as a growth factor for yeast		42 mg/L	42 mg/L	◆◆◆	◆		
CHARM® ACTIV	Complex nutrient supplement for alcoholic fermentation and the preparation of tirage leaven in the Closed Tank Method	4,2 mg/L	16,6 mg/L	20,8 mg/L	◆◆	◆		◆

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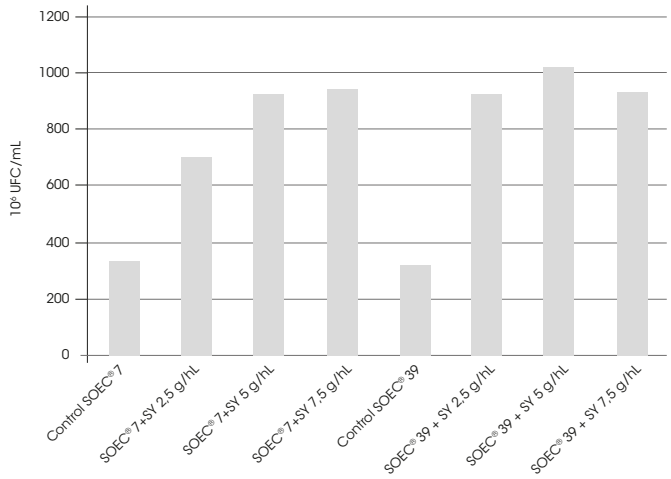
Optimization of the production of tirage leaven with START Y® SP

Tirage leavening is a crucial step for the success of the secondary fermentation. This leavening generally takes place in 3 stages: the rehydration phase, 1st multiplication phase and 2nd multiplication phase, during which Active Dry Yeasts (ADY) are gradually adapted to the characteristics of the base wine (particularly alcohol concentration and pH).

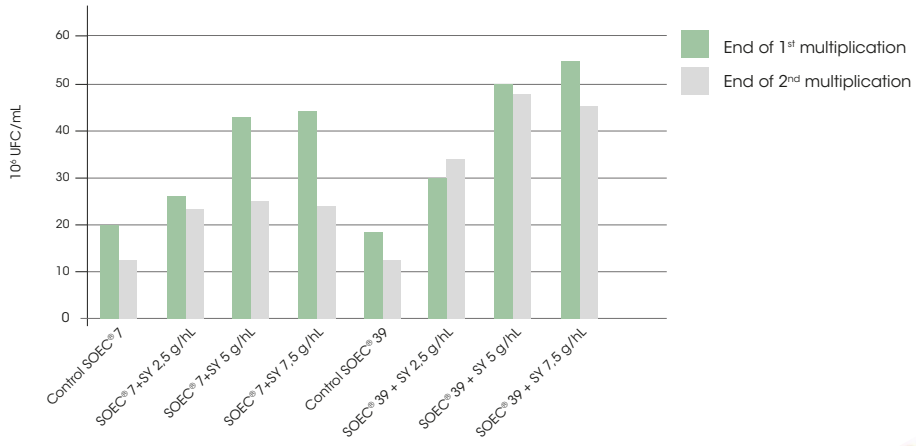
The choice of yeast, as well as the addition of specific nutrients such as **START Y® SP**, is extremely important in order to optimize multiplication and acclimatize the yeasts under good conditions.

Determining the optimal dose of START Y® SP to be added during the preparation of tirage leaven. Tests carried out with SOEC® 7* and SOEC® 39* yeasts at 5 g/hL

Yeast count at the end of the rehydration phase



Yeast count at the end of the 1st and 2nd multiplication phases



The necessary and sufficient dose of START Y® SP for 5 g/hL of Active Dry Yeast (ADY) is 5 g/hL. In effect, the yeast population after rehydration is multiplied by an average factor of 3; at the end of the 1st multiplication phase, the population is multiplied by a factor of 2 to 3; and at the end of the 2nd multiplication phase, the population is multiplied by a factor of 2 to 4.

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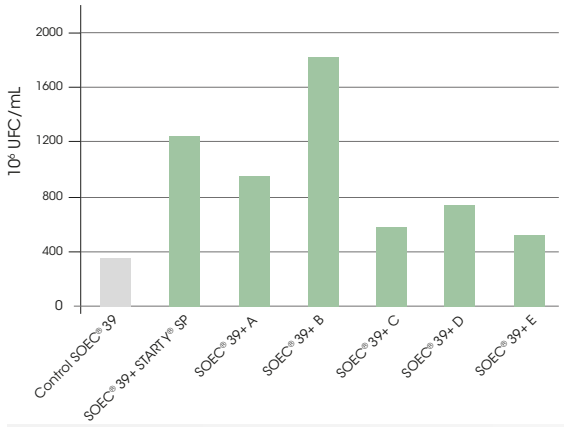
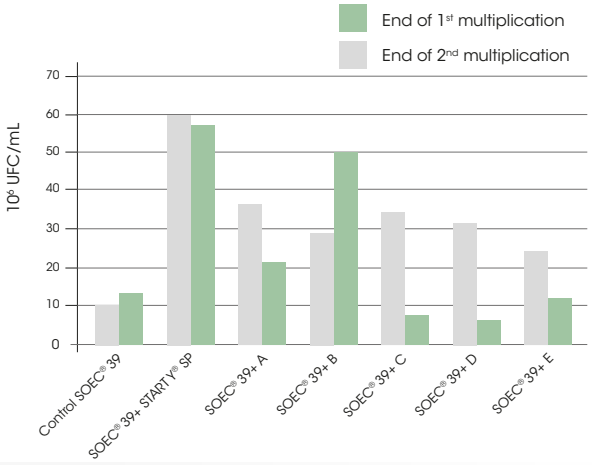
Comparison of the impact of different reactivators (at 5 g/hL) on yeast population during the production of tirage leaven. Tests performed with SOEC® 39* yeast at 5 g/hL

Yeast count at the end of the rehydration phase



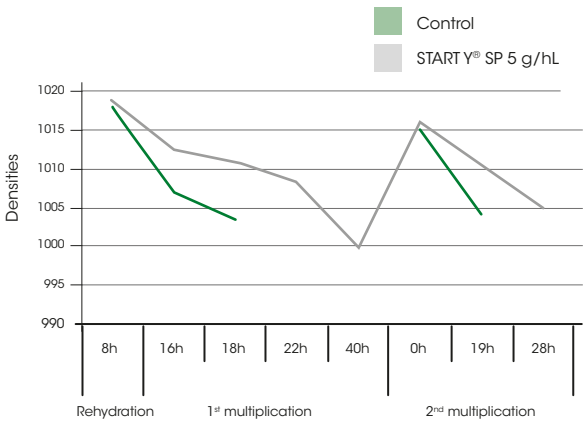
Yeast count



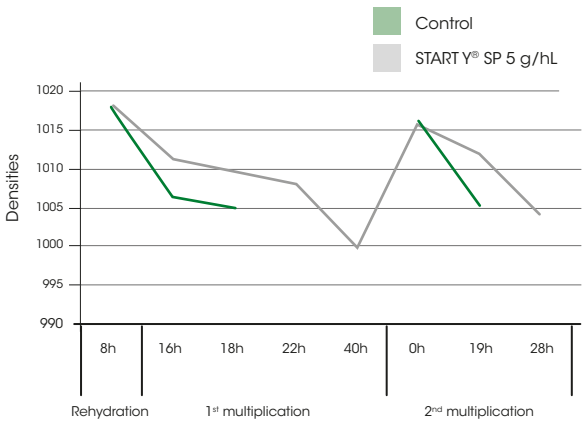
All of the reactivators enable you to obtain larger yeast populations at the end of the rehydration and 1st multiplication phases, compared to the control without reactivators.
At the end of 2nd multiplication, some reactivators no longer show any significant results (C, D and E).
START Y® SP is the one that provides the highest population at the end of 2nd multiplication.
This last phase is decisive because it builds up the active population that will accomplish secondary fermentation.

Impact of START Y® SP (at 5 g/hL) on the development of the yeast starter. Tests carried out with SOEC® 7* and SOEC® 39* yeasts at 5 g/hL

Evolution of densities while producing the SOEC® 7 yeast starter



Evolution of densities while producing the SOEC® 39 yeast starter



With START Y® SP at 5 g/hL, approximately 12 to 13 hours are gained during 1st multiplication, and 9 hours during 2nd multiplication.
This represents a gain of 21 to 22 hours compared to the protocol without reactivators.
This time saving can be decisive for the good management of wine tirage.

* dose calculated on the total volume of wine to undergo secondary fermentation

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Fining additives specifically formulated for base wines intended for the production of sparkling wines

The first 100% plant-based substitute for fish glue

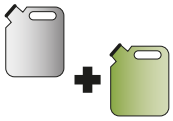
- Obtain brighter, more limpid wines
- Improve flocculation and sedimentation
- Reduce bitter finish in the mouth.
- Refining wines before stabilization

Fining additives specifically formulated for sparkling wines. Working in synergy, **CRISTALGREEN** and **CRISTALSOL** refine organoleptic characteristics and improve clarity and filterability.

Dosage: pair of products to be used together. Please refer to the technical data sheet.

Packaging: 10 L and 20 L

CRISTALSOL CRISTALGREEN

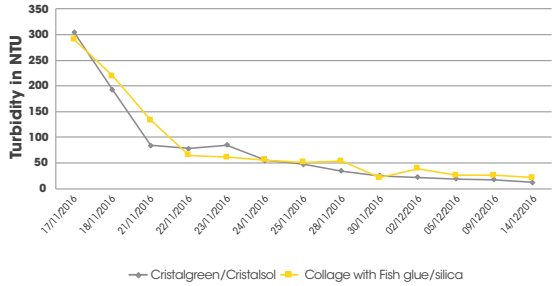


CRISTALSOL and CRISTALGREEN are products to be used together for optimum efficiency.

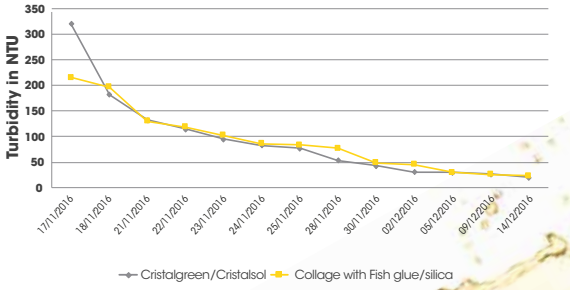
The impacts

Products	Total SO_2	Free SO_2	DO280	DO320	DO420	DO520
Cristaline® / Silica	51	26	7,7	3,5	0,092	0,033
Cristalgreen / Cristalsol	52	23	7,2	3,6	0,091	0,032

Evolution of turbidity at the top of the tank
(tests performed on different Wolfberger base wines)



Evolution of turbidity at the level of the tank's tasting faucet
(tests carried out on various Wolfberger base wines)



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Fining

ORIGIN F-MAX

ORIGIN F-MAX is a next-generation fining product consisting of different active ingredients that act in synergy for the clarification and treatment of oxidation in musts and white and rosé wines. **ORIGIN F-MAX** is recommended for the treatment of press must or pressing juice must using traditional methods, and to rejuvenate developed wines.

Dosage: For sparkling wines: For cuvée juice: 30 to 50 g/hL
For pressing juice: 75 to 100 g/hL

Packaging: 1 kg and 5 kg

ORIGI0001

CRISTALGREEN / CRISTALSOL

100% plant based substitute for isling glass. Fining additive specially formulated for sparkling wines. Acting in synergy, **CRISTALGREEN** and **CRISTALSOL** refine organoleptic characteristics and improve clarity and filterability. Must be used together for maximum efficiency.

Dosage: 20 to 120 g/hL

Packaging: 1 kg and 5 kg

CRISTALGREEN CRIST0019

CRISTALSOL CRIST0022

CARBINE T GRANULE

De-odorizing and decontaminating of musts and white wines. Remove stains from musts and white wine. Effective against geosmin.

Dosage: For sparkling wines: For cuvée juice: 30 to 50 g/hL
For pressing juice: 75 to 100 g/hL

Packaging: 1 kg and 5 kg

CARBI0000 (1 kg)

CARBI0003 (5 kg)

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Protein stabilizers

EFFICOL

Association of oenological bentonite selected for its high deproteinizing power and a specific protein glue that preserves the foaming qualities of sparkling wines. Eliminates unstable proteins from white and rosé base wines. Forms compact lees that settle fast.

Dosage: 20 to 100 g/hL

Packaging: 1 kg

EFFIC0000

Tartaric stabilizers

STABICa

On all types of wines, **STABICa** eliminates excess calcium that can cause crystallization in the bottle. It promotes the formation of racemic calcium tartrate which is insoluble in wine whatever the ambient temperature. **STABICa** alters neither the pH nor the total acidity of wines.

Dosage: depending on the amount of calcium to be precipitated. A dose of 5 g/hL removes 10 mg/L of calcium from the treated wine.

Packaging: 5 kg

STABI0008

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Tannins

SUBLITAN TIRAGE

Association of tannins, inactivated yeast and yeast hulls. Contributes significantly to the organoleptic improvement of sparkling wines. Adds brilliance to the wine, improves foam retention, and enhances the structure and roundness in the mouth of sparkling wines.

Dosage: 5 g/hL

Packaging: 500 g

SUBLI0013

CHARM® REDOX T

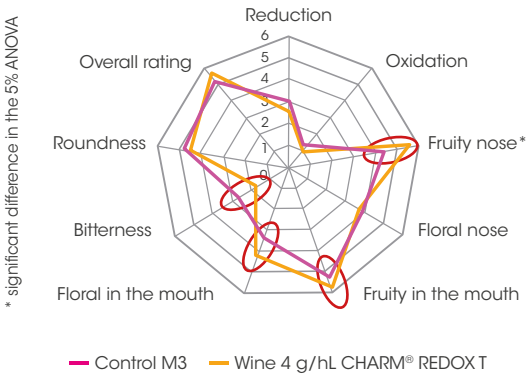
Complex of proanthocyanic and gallic tannins for the production of sparkling wines in the Charmat (closed tank) method. The aims of **CHARM® REDOX T** are to reinforce the antioxidant power of wines, rapidly consume the oxygen that may be present in wines, eliminate polyphenol oxidases responsible for wine oxidation, and prevent or eliminate reduction notes in wines.

Dosage: for must: 5 to 15 g/hL; for wine: 2 to 10 g/hL

Packaging: 1 kg

CHARM0004

Impact of tannins after 15 days' aging



After 15 days' aging, CHARM® REDOX T at 4 g/hL enables you to obtain more fruity notes in the nose and mouth and more floral notes in the mouth. It is also the least bitter of the modalities.

SUBLI CHARM®

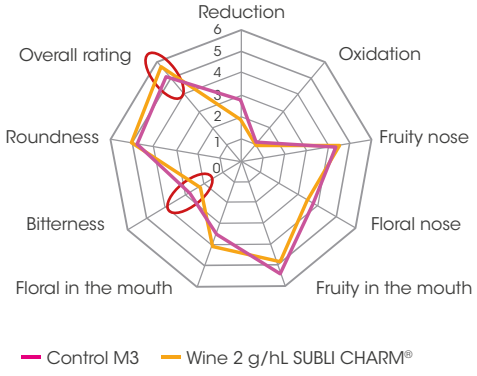
Complex of proanthocyanic tannins for the production of sparkling wines in the Charmat (closed tank) method. The aims of **SUBLI CHARM®** are to reinforce the antioxidant power of wines, add volume and substance to the wine, prevent or eliminate reduction notes in the wines, preserve and emphasize the fruity or floral character of the wines, and round out the finish while eliminating slightly bitter notes.

Dosage: for must: 5 to 15 g/hL; for wine: 0.5 to 5 g/hL

Packaging: 1 kg

SUBLI0007

Impact of tannins after 15 days' aging



After 15 days' aging, SUBLI CHARM® at 2 g/hL obtains the best overall score. It is clearly less reduced than the other modalities and less bitter than the control.

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Additives

ADJUVANT 92

Riddling additive consisting of selected alginates and bentonites. Helps to form a compact deposit that can easily and quickly be assembled by riddling. Suitable for automated Gyropalette®-type riddling. In manual riddling, the movements must be gentle to prevent the deposit from breaking up. Handling is unhelpful and even detrimental. Can be used a on its own, or combined with **CLAR T TIRAGE** or **CLAR T SPECIAL TIRAGE** and **COMPLEXE A.N.**

Dosage: 3 to 4 g/hL

Packaging: 1 kg

ADJUV0014

ADJUVANT MC

Blend of different grades of pharmaceutical bentonites. During bottling, it coats the glass and forms an insulating layer between the glass and the yeast, a heavy deposit that easily settles back into place after the bottle is moved. After riddling, this deposit is compacted, which prevents the formation of frozen chunks too large to disgorge.

Dosage: 3.5 to 5.5 g/hL

Packaging: 1 kg, 1 L and 10 L

ADJUV0027 (1 kg)

ADJUV0039 (1 L)

ADJUV0024 (10 L)

Bacteria

VITILACTIC® STARTER BL01

VITILACTIC® STARTER BL01 is a lactic bacteria strain selected in Champagne Ardennes for carrying out malolactic fermentation on very acidic white wine. **VITILACTIC® STARTER BL01** likewise contributes to producing white wine of great finesse in due respect with the typical character of vine varieties. Implementation requires prior acclimatization (starter culture).

Dosage: 20 to 100 g/hL

Packaging: Sachets of 25 g, 100 g

VITIL0008

VITIL0009

Grapeworks T: +61 3 9555 5500 **E:** info@grapeworks.com.au **W:** grapeworks.com.au

Yeast products

CHARM® AGE

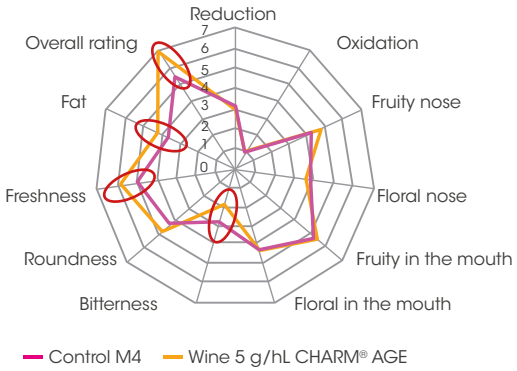
Complex of yeast products rich in polysaccharides and reducing compounds to optimize the Charmat (closed tank) method over long aging periods.

Dosage: 10 to 20 g/hL

Packaging: 1 kg

CHARM0002

Impact of yeast products after 15 days' aging



After 15 days' aging, CHARM® AGE at 10 g/hL produces fresher, fatter and less bitter wines.

CHARM® ELEVAGE

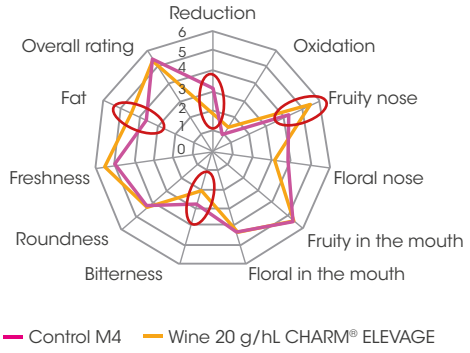
Complex of yeast products rich in parietal polysaccharides for the production of sparkling wines with short aging periods in the Charmat (closed tank) method.

Dosage: 15 to 30 g/hL

Packaging: 1 kg

CHARM0003

Impact of yeast products after 15 days' aging



After 15 days' aging, CHARM® ELEVAGE at 20 g/hL produces wines with more fruitiness in the nose, more fat, less reduction and less bitterness.

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Products authorized in organic farming

The Station Œnotechnique de Champagne® has a range of products authorized for the production of organic wines in accordance with European regulation 834/2007 - RUE 203/2012 and/or US NOP (National Organic Program) regulations.

	UE	NOP	page
ADJUVANT 92	◆		21
CARBINE T GRANULE	◆	◆	18
CHARM® AGE	◆	◆	22
CHARM® ELEVAGE	◆	◆	22
CHARM® REDOX T	◆	◆	20
EFFICOL	◆		19
PHOSPHATE COMPOSÉ	◆	◆	13
SOEC® 1971	◆	◆	10
SOEC® 39	◆	◆	11
SOEC® 49	◆	◆	11
SOEC® 7	◆	◆	10
STABICa		◆	19
START Y® FRESH	◆		12
START Y® SP	◆	◆	12
SUBLI CHARM®	◆	◆	20
SUBLITAN TIRAGE	◆	◆	20
VITILACTIC® STARTER BL01	◆	◆	21

These products are certified by the Ecocert certification body.

See the list of Station Œnotechnique de Champagne products authorized for use in the production of organic wines on the Ecocert website, www.ecocert.com

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Charmat Method protocol

Treatment of base wines

CHARM® ELEVAGE
20 g/hL to improve the taste profile by providing more volume and fatness, and by removing hardness and dryness.

« Short ageing » strategy

« Premium » strategy

SUBLI CHARM®
1 g/hL to improve the balance of the wine, remove bitterness and increase floral-type aromatic potential.

Ageing

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Yeasts

Standard strategy

SOEC® 7
Aromatic finesse
and sharpness.

Aromatic intensity strategy

SOEC® 39
Terpene white (Muscat),
thiol white (Prosseco, Sauvignon, Bacchus)
and thiol rosé.

SOEC® 49
Fruity rosé (Gamay),
Red (Brachetto,
Shiraz, Lambrusco).

Nutrients

Yeast starter

START Y® SP

- 1 kg for 1 kg of yeast to strengthen yeast cell walls and improve resistance to alcohol.
- Improves growth and viability of yeast during the various stages of the yeast starter process and optimization of the duration of the yeast starter process.

Second fermentation

CHARM® ACTIV
Nitrogen requirements are low for **SOEC® 39** and average for **SOEC® 49**.
However, it is normally recommended for reduction in the closed tank method.
Trials showed that addition of 20 g/hL provides a better flavour compared to simply adding DAP (diammonium phosphate).

CHARM® ACTIV is a compound product that provides the DAP required by the yeast for its growth stage (beginning of fermentation). Amino nitrogen for the second phase of second fermentation when the yeast needs to reactivate the transport of sugars by synthesizing new membrane proteins.

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Certification ISO 22000

SOFRALAB® - STATION ŒNOTECHNIQUE DE CHAMPAGNE® has for many years followed a quality approach based on recognized standards. After being certified ISO 9001 in 1999, a quality management system, **SOFRALAB® - STATION ŒNOTECHNIQUE DE CHAMPAGNE®** decided in 2009 to step up to ISO 22000, a food safety management system in the food chain. The goal of **SOFRALAB® - STATION ŒNOTECHNIQUE DE CHAMPAGNE®** was to better meet its customers' expectations with regard to food safety, by demonstrating its control of potential hazards and by permanently providing safe, satisfactory products.

As a result, production, packaging and storage of **STATION ŒNOTECHNIQUE DE CHAMPAGNE®** oenological products are now certified **ISO 22000**.

Quality - Safety - Environment at the heart of our commitment

A genuinely proactive policy drives our strong commitment:

- renewal of our **ISO 22000 certification** since it was first obtained in 2009
- achievement of Organic certification by ECOCERT for our organic products
- up-to-date investment in production, logistics and IT to optimize conditions of hygiene, preservation and traceability

Our teams' training and information

All the men and women who make up our teams, and especially those working in production, are trained in strict rules of hygiene.
In line with **ISO 22000** requirements, we provide them with information about any safety issues that may arise. Our system is also regularly assessed and updated with the collaboration and involvement of all our staff.

Total traceability

STATION ŒNOTECHNIQUE DE CHAMPAGNE® oenological products are managed with total traceability, made possible by batch numbering of finished products and raw materials, and by the power of our ERP software package with regard to traceability. The batch number shown on each product enables in-depth traceability of the entire process: the raw materials used for production, suppliers, production conditions, transit warehouses, etc. Batch numbering of raw materials also enables the traceability of products manufactured from them to be controlled, right down to the end customer.

afaq
ISO 22000
Sécurité des aliments
AFNOR CERTIFICATION
Certification pour la production, le conditionnement et le stockage des produits oenologiques

Key

For use in the Traditional Method

For use in the Closed Tank Method

Vegan

For use in EU Organic / NOP
Products authorized for the production of organic wines according to European regulation ECE 834/2007 - RUE 203/2012. AND / OR complying with NOP (National Organic Program) Regulations. See details for each product on page 42.

Allergen-Free

Australian Certified Organic

STATION
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