

### **II.2.3.4 Treatment with yeast ghosts**

**Classification :**

- Yeast hulls: processing aid

**Definition :**

Addition to the must, to the fermenting must or to the wine of a preparation of yeast ghosts.

**Objectives :**

- To prevent sticking of the alcoholic fermentation
- To facilitate the completion of slow fermentations.
- To treat “stuck” fermentations.

**Prescriptions :**

- Yeast ghosts are added before or at the start of fermentation for objective (a); at the end of the fermentation for objective (b); before the yeast inoculation for objective (c).
- The doses used shall not be greater than 40 g/hl.
- The yeast ghosts shall comply with the prescriptions of the International Oenological Codex

**Recommendation:**

Admitted