

CILYO®



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BE ONE STEP AHEAD

DESIGN YOUR WINE



vivelys

WINE BY DESIGN



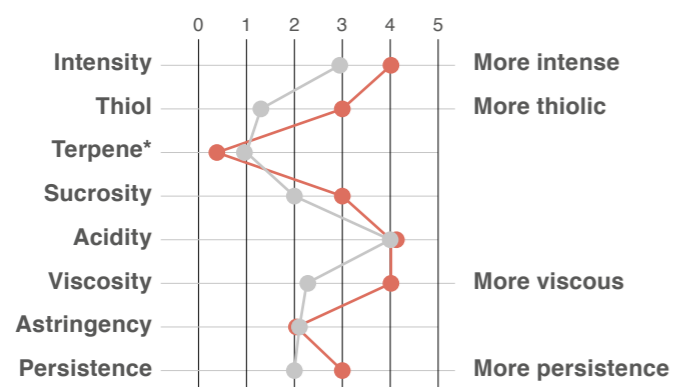
Protect your white and rosé wines, for the greatest delight of your consumers

- Protect** wines against oxidation
- Secure** the ageing potential of white wines
- Strengthen** the aromatics and roundness of your wine
- Reduce** sulfites and intensify the volume and fruit

Cilyo® guarantees that the aromas are preserved and will protect your wines against the risk of oxidation. Your wines will be protected up until the moment they are opened for consumption and will provide your clients with the wines' full potential.

For wines that are more aromatic and full-bodied, with a long finish

Cilyo® helps bring out the ripeness of the fruit, releases the thiols, and reinforces the notes of exotic and citrus fruits in Chardonnay, for example. The aromatic profile is riper and more intense. The wines are rounder, more full-bodied and have a long finish.

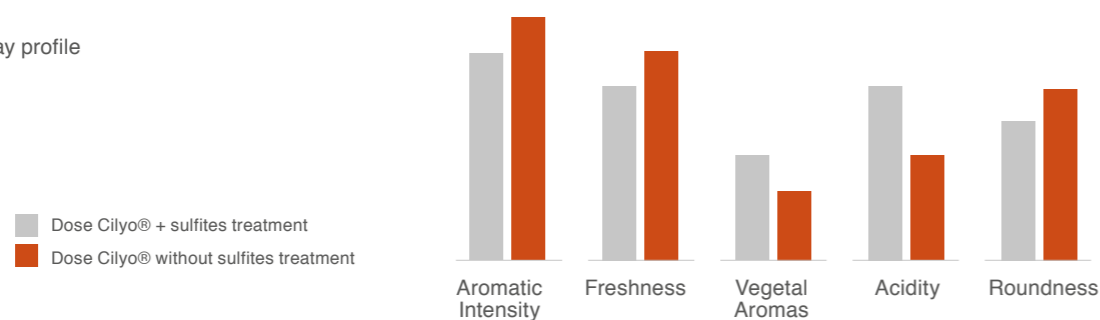


*Terpene: aroma present in the muscat family, as well as in certain grape varieties from Alsace and Germany (Gewürztraminer, Pinot Gris and Riesling...)

Dare to reduce sulfites

Cilyo® makes it possible to reduce sulfites, encouraging the expression of the fruit and the roundness on the palate, both of which correspond to the expectations of consumers.

Example of a Chardonnay profile



In practice

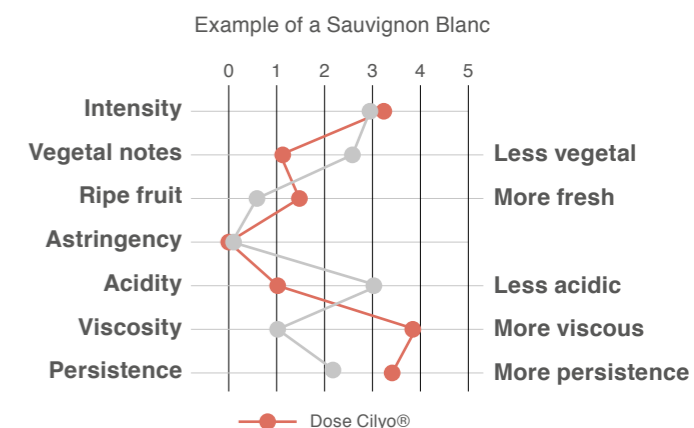
Cilyo® is used for:

- white wines of all grape varieties, regardless of their aromatic profile, including thiolic profiles,
- all rosé wines,
- white and rosé free-run and press wines

Cilyo® measures the exact dose of O₂ to be added. The dose is added using micro-oxygenation equipment (the Visio™ range).

It is easy to use, with just 3 steps:

- 1 Sampling from the settling vat
- 2 Measurement & display of the dose
- 3 Input of Cilyo® dose by Visio™

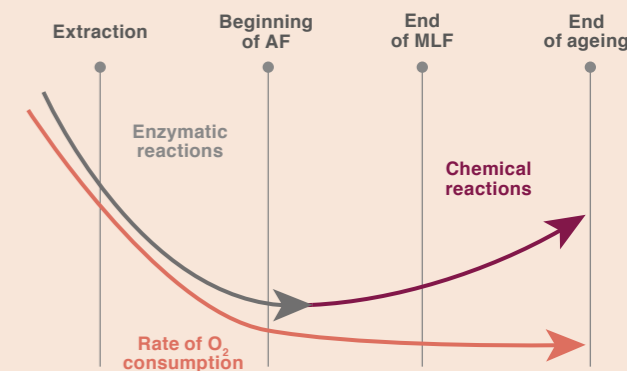


ADDITIONAL INFORMATION

THE CILYO® MEASUREMENT is based on the controlled oxygenation of musts (O₂CM), which consists of determining the exact dose of O₂ to eliminate polyphenols and preserve aromas. It uses a natural enzymatic mechanism.

The precision of the dose produces optimal results. The Visio™ range safely provides a very precise quantity of oxygen.

The dose is calculated in relation to the oxygen consumption rate, which defines the break point between the enzymatic and chemical reactions.



Cilyo®

A prize-winning, cutting-edge tool



“ Vivelys has shown that controlled oxygenation of the musts, in addition to protecting the musts from over-oxidation, has a positive impact on the organoleptic profiles of white wines. ”
VITI LEADERS

“ By using Vivelys' Cilyo, a measurement tool designed to analyze the oxygen needs of white and Rosé musts, Domaine Carneros winemaker Zak Miller has found how to take the brute out of the winery's vintage Brut. ”
WINE BUSINESS MONTHLY

Testimonials



Cilyo's ability to bind unstable polyphenols while preserving the natural aromatics is amazing. I'm especially impressed by the process of testing each block or tank independently. I trialed the process after hearing about the potential and was truly shocked by the results. I have since bought a unit and it has become part of our standard operating procedure. I would recommend the Cilyo to any and everybody in the wine industry. It is truly one of those revolutionary breakthroughs that will become commonplace in the industry once the word gets out.

Zak Miller, Winemaker - Domaine Carneros - Napa, USA



With Cilyo, we really can talk about an enological revolution! What is more natural than splicing oxygen to wine! There are major organoleptic advantages: an increase in the freshness, intensity and purity of the fruit, more body, and the life expectancy of our white wines is extended. The advantages are that Cilyo is very easy to use, the analysis is very quick and the treatment of the tanks is very simple.

Alexandra Gillioz, Winemaker - Les Fils Maye, Switzerland



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