



Jean-Michel SALMON
Technology and operations director



Jean-Michel SALMON, research director at INRA since 2003, and manager of the Pech Rouge experimental unit since 2011 is the author of more than 80 publications, book chapters and numerous oral communications in congresses.

As a major partner of Oenobrand's development and innovations, what did you think the first time you were presented the ILR dual technology?

J-M S: If the initial idea of direct yeast inoculation seemed surprising at first, but it quickly became clear that the complementary effect between the ILR machine and yeast recipe ILR could allow online musts inoculation.

From a technical stand point, what is your opinion after 3 years of ILR collaboration?

J-M S: Three years of intense collaboration actually solved various issues allowing us to obtain a satisfactory technical solution for the direct inoculation of grape musts. Today, the proposed dual technology is reliable and reproducible.

What are the advantages you see to use this technology in wineries?

J-M S: The speed of implementation as well as the reliability of the yeast inoculations are the two major benefits of this technology winemakers will benefit from.



Céline SPARROW
Brand Manager In-Line Ready

"Some years ago in one of our technical meetings, Alan, our president, shared his experience of direct yeast addition in distillery. We all jumped on the idea! I thought to myself, if this can be applied to winemaking it will be a life changer! I immediately could see the revolution and I was going to be part of it!

Looking back on the past 3 years of being the brand manager for this project, everything has not always been easy. As any radical innovation we have had our ups and downs, situations we had not foreseen... After all we are biotech experts with great winemaking experience but not equipment specialists and Silverson our partner is used to the aseptic environment of other industries. We had to adjust, learn, listen observe... but what most counted to keep our faith and enthusiasm was fermentations never failed!

Our partnerships, many exchanges with INRA and Silverson as well as the many trials around the globe allowed us to make broad recommendations and write good practices. These recommendations include the use of our specially designed In-Line Ready® yeasts for which the production skim and recipe were fine tuned as well as proper machine set up.

I can now proudly say that I took part in a radical change in winemaking practices. Winemakers have seen the many possibilities of our dual technology, revolution has started the enthusiasm is spreading!"



Bernard MOCKE
Technical Consultant

"I felt privileged to conduct winery demonstrations with the ILR technology. I walked, drove and flew to more than 15 cellars in 5 different countries, including South Africa, France, Germany, Spain and Italy... Taking an active part in real innovation and witnessing the change does not happen every day!

Although the machine seemed complicated at first, I quickly learned how to operate it and optimise its use. I was easily able to carry over my experience and knowledge to winemakers as well as anyone else interested.

We all know that yeast rehydration is a lengthy process: lack of temperature control or insufficient cellar hands training can seriously influence yeast viability and performance. The ILR technology eliminates these problems!

Everyone having seen the machine in action was very impressed with the speed of inoculation and was eager to play with this new machine! Another part of my job was monitoring the fermentations, to prove that down the line fermentation kinetics remained unchanged."