

BIOLAFFORT, France

The LAFFORT® story began in 1895. It continues today through innovations in precision enology. Our products are inspired by nature and natural processes designed to reveal and protect the quality of your wines. This precise enological approach is embodied by the natural products while respecting the grape varieties' distinctiveness and the terroir's authenticity.

Determination, intuition, passion, and the search for quality ... These principles inspired the pioneering Jean LAFFORT when he founded the company in 1895. These same principles inspired each generation that followed. What began as family company based in the Bordeaux region, LAFFORT® soon opened to the broader international market. The company established new markets and held steadfast to its core principles as it followed in Pasteur's footsteps making research a top priority in development. This research continues today in laboratories and wineries - in the vineyards and cellars, close to nature and the winemakers - allowing us to watch, listen, understand, and innovate.



LAFFORT

l'œnologie par nature

LAFFORT® has always been committed and engaged in enology. It is the source of numerous discoveries in contemporary enological science, including no less than 18 international patents. The foundational R&D work produces consistent progress in biotechnology and provides targeted curative and preventative products for precision enology. This integrated and natural approach provides vintners worldwide with high-quality products to construct and preserve the best wines for modern wine consumers.

LAFFORT® is a devoted, forward-looking company invested in innovative production facilities to meet its customers' requirements. It has also introduced a rigorous organization combining quality with reliability, safety, and traceability.

Established in over 50 countries, LAFFORT® relies on its employees' more than 120 years of history, enthusiasm, know-how, and entrepreneurial spirit. Today we are shaping the future of enology by continuing to combine industrialization and precision with passion and innovation.

Joining OENOVITI International allows us to have very specific insights into a certain number of fields



Joana Coulon,

R&D Manager Microbiology

"Oenoviti brings us several things: first of all, a global vision of oenology through discussions and research projects carried out with other members of the consortium. Current environmental, societal and scientific issues can also be overviewed. It also represents a platform for exchanges with colleagues, personalities or academic laboratories that we would not necessarily know. My advice for institutions that would like to join the network is as follows: it is important to have a comprehensive view of the architecture of Oenoviti, which is an academic structure and which can sometimes be difficult to understand at first for private structures. It is therefore important to know the different activities, how they are articulated, what are the different parameters that animate the network in order to be able to join relevant activities of the network. This is the best way to contribute effectively to the network and to gain the most benefits from it. We are always very interested in collaborations. A project that could be interesting would be publications on a virtual library, such as a platform that would bring together a certain amount of information. Indeed for industry, access to information can sometimes be more difficult, so it would be beneficial to create a common database for all."