SACCHAROMYCES CEREVISIAE
CEREVISIAE

LALVIN

COLORS
AND STRUCTURE
OF PINOT NOIR

TERROIR SELECTION
Vignoble
BURGUNDY

LALVIN RC212®

YSEO® PROCESS
Yeast Security Optimization

For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO® process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

APPLICATIONS

Lalvin RC 212 (Bourgorouge)® yeast has been selected by the BIVB (Bureau Interprofessionnel des Vins de Bourgogne) with the purpose to enhance the qualitative potential, especially on the polyphenol level, of the Pinot Noir on the Burgundy soil types. The winemakers in Burgundy have played a big role in the choice of this yeast : various tasting have been treated statistically.

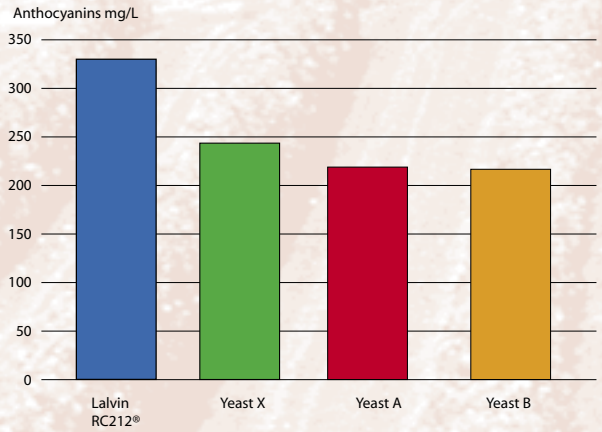
This type of grapes is nowadays planted on different soils around the world (Oregon, Australia, South Africa, Spain…). It can present the characteristic of producing wines with little color and weak structure. Throughout its utilization and the years of experience, Lalvin RC 212® established itself as the reference yeast for the elaboration of Pinot Noir “for ageing”.

Lalvin RC 212® enhances the polyphenolic content of types of grapes such as Gamay, Zinfandel and Grenache. But also, the utilization of this yeast has now spread to the Bordeaux grapes where the will is to reinforce these tannic hints for maturing.
Besides, Lalvin RC 212® develops red fruits and spices aromas.

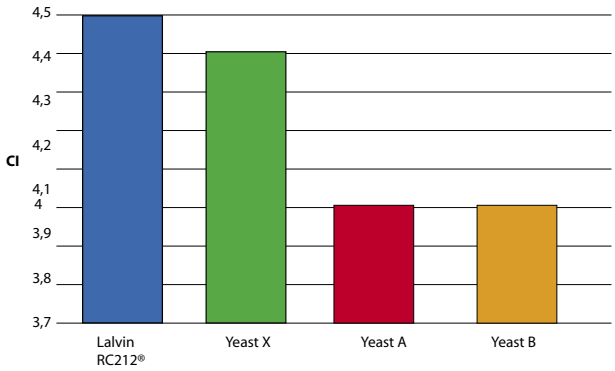
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Sensitive to the competitive factor K2
- Tolerance to alcohol : up to 15%
- Average lag phase
- Moderate fermentation rate
- Optimum temperature range : 18 to 30°C
- Average requirement in assimilable nitrogen
- Average production of volatile acidity : around 0.30 g/l eq H_2SO_4
- Low SO_2 production
- No foam production
- Low parietal absorption of polyphenols

POLYPHENOL CONTENT



Comparison of the action of different yeasts on the anthocyanin content in a Pinot Noir (technical report BIVB, 1991)



Comparison of the action of different yeasts on the color intensity of a Pinot Noir (technical report BIVB, 1991)

DOSAGE

Red winemaking: 20 to 40 g/hL

INSTRUCTIONS FOR USE

1°/ Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
2°/ Dissolve carefully by gentle stirring and wait for 20 minutes.
3°/ Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
4°/ The total rehydration duration should never exceed 45 minutes.
5°/ It is essential to rehydrate the yeast in a clean container.
6°/ The rehydration in must is not advisable.

Selected and producted by:
LALLEMAND
Natural solutions that add value to the world of winemaking
B.P. 59
31702 Blagnac CEDEX
tel: +33(0)5 62 74 55 55
fax: +33(0)5 62 74 55 00
www.lallemandwine.com

Distributor