

SACCHAROMYCES CEREVISIAE  
CEREVISIAE



THE YEAST FOR  
TOP-OF-THE-RANGE  
CHARDONNAYS  
TERROIR SELECTION  
*Vignoble*  
**BURGUNDY**

**LALVIN<sup>®</sup>  
CY3079**



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<sup>®</sup> alcoholic fermentation – which optimizes the reliability of fermentation off-flavours. YSEO<sup>®</sup> yeasts are 100% natural and non-GMO.

#### APPLICATIONS

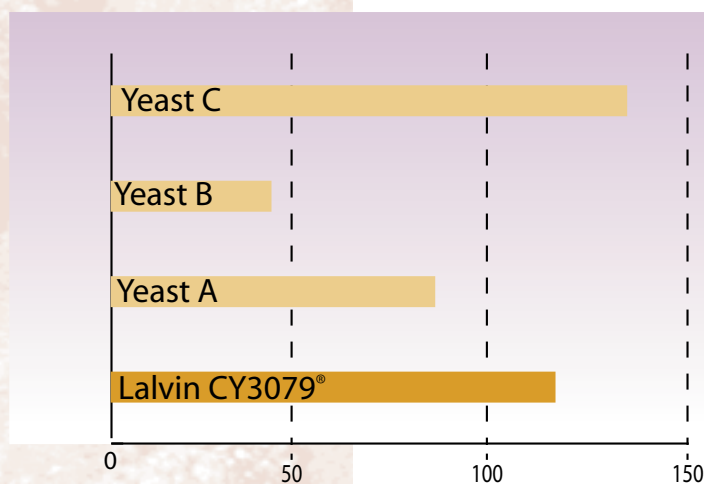
The Chardonnay is for sure the universal noble white grape variety. As such, it is normal it has pride of place in so many various wine-growing regions such as Chablis, Burgundy, Languedoc, Trentino, California, Chile, Argentina, Australia etc... The diversity in the soil types, the different ways of wine-making (like the “Australian method” or a more classic one like Burgundy or Chablis), and the number of clones make that Chardonnay wines offer a great aromatic variety. The aging on lees in barrels allows to bring an additional aromatic complexity to the wines. For Chardonnay, this way of growing was born in Burgundy. The Lalvin CY3079<sup>®</sup> yeast has been selected by the B.I.V.B (Bureau Interprofessionnel des Vins de Bourgogne) with the purpose to enhance the qualitative potential and the aromatic expression of the Chardonnay on Burgundy soils. Throughout its utilization and the years of experience, Lalvin CY3079<sup>®</sup> established itself as the reference yeast for the “barrel Chardonnay”. Aromas usually released by this yeast during autolysis (butter, toasted bread, yeast) reinforce the aromas coming from the barrel: oak wood, vanilla, toasted. Moreover, thanks to the substantial and early (as soon as the alcoholic fermentation ends) release of parietal polysaccharides, Lalvin CY3079<sup>®</sup> yeast gives to Chardonnay wines a rich hint which allows to balance and melt the wood tannins. Since the utilization of this yeast has spread to the top-of-the-range white wines in the world, used alone or together with other yeasts, it contributes to the aromatic complexity of wines.



## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Neutral towards the competitive factor K2
- Good tolerance to alcohol : between 15 and 16%
- Average lag phase
- Moderate fermentation rate
- Slow end of fermentation due to an early autolysis phenomenon favoring roundness
- Optimum temperature range: 15 to 25°C
- High requirement in assimilable nitrogen
- Sensitive to O<sub>2</sub> deficiencies
- Low production of volatile acidity
- Average SO<sub>2</sub> production
- Low foam formation
- Makes the malolactic fermentation easier
- Good sedimentation of the lees

## POLYSACCHARIDES PRODUCTION AND TYPES OF CHARDONNAY



Total polysaccharides (mg/l)  
Release of total polysaccharides by different yeasts during alcoholic fermentation.

## DOSAGE

White, rose and 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 Lallemant).
- 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  
produced by:

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