

SACCHAROMYCES CEREVISIAE  
VAR. BAYANUS



FOR SPARKLING  
WINES

LALVIN  
DV10®



## APPLICATIONS

### ORIGIN

Lalvin DV10® was selected by the SOEC in the Champagne region and is approved by the CIVC in Epernay. Lalvin DV10® has strong fermentation kinetics over a wide temperature range and low nitrogen demands. Lalvin DV10® is famous for its ability to ferment under stressful conditions of low pH (2.8-2.9), high total SO<sub>2</sub> and low temperature and may be used for restarting stuck fermentations. Lalvin DV10® is considered a clean fermenter that respects varietal character and avoids bitter sensory contributions of other one-dimensional 'workhorse' strains such as Prise de Mousse.



## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *bayanus*
- Competitive factor K2
- Alcohol tolerance up to 18% (v/v)
- Short lag phase
- Fast fermentation rate
- Optimal fermentation temperature: 10 to 35°C
- Low requirement in assimilable nitrogen
- Low production of volatile acidity: 0.2g/L eqH<sub>2</sub>SO<sub>4</sub> as an average
- SO<sub>2</sub> production: low to moderate
- Production of H<sub>2</sub>S: low
- Low foam formation
- Moderate requirement in O<sub>2</sub> (necessary for the synthesis of survival factors)

Temperature °C	pH	Free SO <sub>2</sub>	Secondary fermentation (days)	Residual Sugars (g/L)
10	2,9	10	75	0
10	3,1	10	67	0,4
13	2,9	10	37	0,2
13	3,1	10	34	0
16	2,9	10	28	0,2
16	3,1	10	20	0

Secondary fermentation performance of DV10® in pH 3.3, 11% alcohol and 50 mg/L SO<sub>2</sub>  
(ref. C. Gerland, SOEC, Epèrny 1994)

## DOSAGE

25 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.

Produced by:

**LALLEMAND**

*Natural solutions that add value to the world of winemaking*

*Distributor*

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