



LALVIN RC212[™]

Saccharomyces cerevisiae
var. *cerevisiae*

Applications

Lalvin RC212[™] (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 RC212[™] established itself as the reference yeast for the elaboration of Pinot Noir "for ageing".

Lalvin RC212[™] 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 RC212[™] develops red fruits and spices aromas.

Colors and structure of Pinot Noir

Terroir selection

Vignoble BURGUNDY

General microbiological and œnological properties

Technical characteristics:

- ✓ *Saccharomyces cerevisiae* var. *cerevisiae*
- ✓ Sensitive to the competitive factor K2
- ✓ Average requirement in assimilable nitrogen
- ✓ Average production of volatile acidity: around 0.30 g/l eq H₂SO₄
- ✓ Low SO₂ production
- ✓ No foam production
- ✓ Low parietal absorption of polyphenols

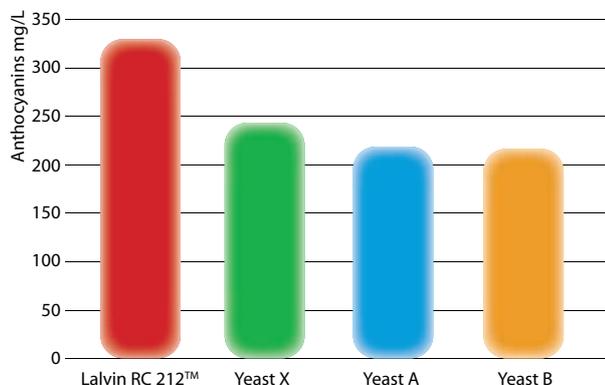


Wine styles

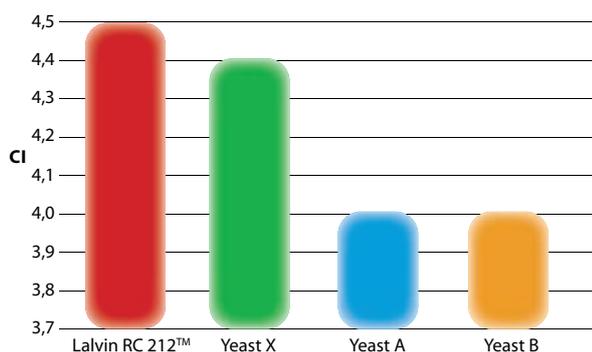
Varietal red wine
Pinot noir style

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)



Instruction for use

**For red winemaking conditions:
20 to 40 g/hL**

- 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)** Total rehydration duration should never exceed 45 minutes.
- 4)** It is essential to rehydrate the yeast in a clean container.
- 5)** The rehydration in must is not advisable.

Packaging and storage

- Available in 500 g and 10 kg pack.
 - To be stored at cool and dry place.
 - To be used once opened.

Distributed by:

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