

SACCHAROMYCES CEREVISIAE
CEREVISIAE



THE YEAST FOR
PRIMEUR WINES

TERROIR SELECTION

Vignoble
BORDEAUX

LALVIN
71B[®]



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[®] alcoholic fermentation – which optimizes the reliability of fermentation off-flavours. YSEO[®] yeasts are 100% natural and non-GMO.

APPLICATIONS

The Primeur-type wines or “nouveaux” wines represent a significant part of the wines produced in the world. Generally they are made from varieties which aromatic potential is weak. At the time of elaboration, it is then advisable to favor the production of fermentative aromas with the yeast, in order to reinforce the fruity aromas.

These wines have to also be easy to drink, which involves a light tannic structure for red wines.

Lalvin 71B[®] yeast has been isolated and selected by the Pr. Maugenet's team at the INRA Narbonne in this prospect.

Its owes its success to its abilities to produce amyl ester (isoamyl acetate), which allows to reinforce the aromatic profile of wines elaborated from neutral varieties. It metabolizes also a part of the malic acid contained in the musts rich in acid, thus diminishing their strong character. Combined with other yeasts it allows, by melting, the composition of the aromatic range the winemaker looks for.

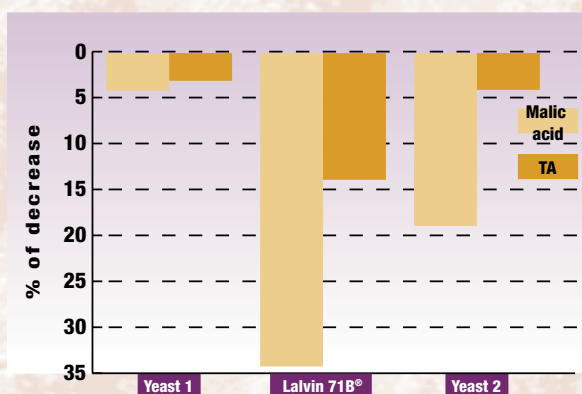
Finally Lalvin 71B[®] has the property to adsorb a part of the polyphenolic compounds on its cellular wall, thus limiting the tannic structure of primeur red wines.



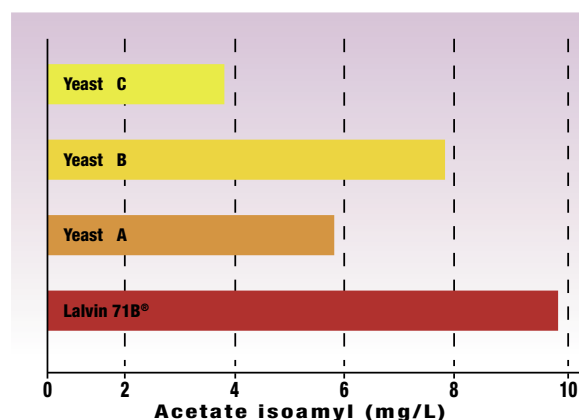
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Sensitive to the competitive factor K2
- Tolerance to alcohol : up to 14%
- Short lag phase
- Fast fermentation rate
- Optimum temperature range: 15 to 30°C
- Metabolizes between 20 to 40% of the malate contained in the musts
- Very low requirement in assimilable nitrogen
- High requirement in survival factors in O₂-deficient musts
- High amyl-ester production (acetate isoamyl)
- Average production of volatile acidity
- Glycerol production : between 3.2 and 3.8g/100g of fermented sugar
- Low SO₂ production
- Facilitates the malolactic fermentation

MALIC ACID METABOLISM AND AMYL-ESTER PRODUCTION



Decrease of the concentration in malic acid and of the titrable acidity. Comparison between different yeasts on Chardonnay must. (Pilone, 1994)



Acetate isoamyl production by different yeast on synthetic must at 20°C.

DOSAGE

White, red and rosé winemaking: 25 to 40g/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 Lallemmand).
- 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:

LALLEMAND

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