

SACCHAROMYCES CEREVISIAE  
CEREVISIAE

**LALVIN**

—  
MOUTHFEEL,  
CONCENTRATION  
AND RIPE AROMAS

—  
TERROIR SELECTION

*Vignoble*  
CÔTES DU RHÔNE

LALVIN  
I C V  
D254®



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

## APPLICATIONS

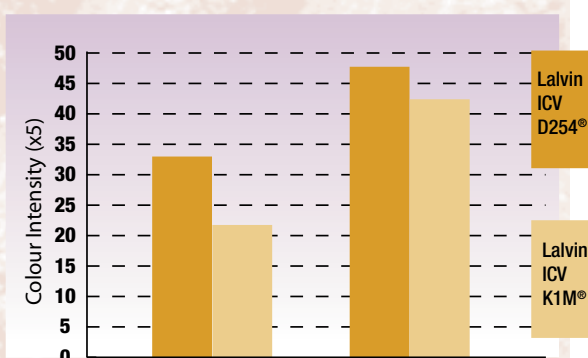
Lalvin ICV D254® was selected by the ICV (Institut Coopératif du Vin) from Syrah fermentations in the Rhône Valley. In red wines, Lalvin ICV D254® promises high fore-mouth volume, big mid-palate mouthfeel, intense fruit concentration, smooth tannins and a mildly spicy finish characterize it. Red wines made with Lalvin ICV D254® may be blended with Lalvin ICV D80® or Lalvin ICV D21® to create more concentrated, fuller bodied wines. As a complement to Lalvin CY3079®, winemakers use Lalvin ICV D254® for fermenting chardonnay with nutty aromas and creamy mouthfeel.



## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

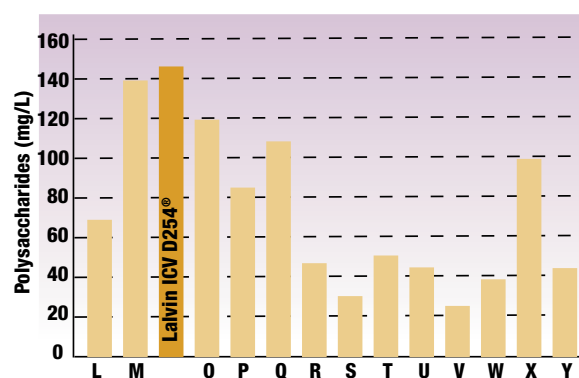
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Neutral towards the competitive factor K2
- Short lag phase
- Moderate fermentation rate
- Alcohol tolerance up to 16% when the fermentation is aerated and the temperature is maintained below 28°C
- Optimum temperature range: 15 to 30°C
- High production of mannoproteins during fermentation
- Especially when used for white fermentations, Lalvin ICV D254® benefits from rehydration with Go-Ferm®. Average requirement in assimilable nitrogen
- High consumption of SO<sub>2</sub> during fermentation
- Average production of volatile acidity: 0.3g to 0.45g/L eqH<sub>2</sub>SO<sub>4</sub>
- Low SO<sub>2</sub> production
- Low production of H<sub>2</sub>S
- Low foam formation

## MANNOPROTEINS AND POLYPHENOLS STABILITY



Effect of the Lalvin ICV D254® yeast on the color and polyphenol stability after 3 years in a 1992 Grenache wine ( R&D ICV)

*Explanation: some polysaccharides produced by the yeast during alcoholic fermentation can combine with polyphenols and increase stability (Saucier et al. 1996) (Escot et al, 2001)*



Comparison in the polysaccharides production between different yeasts in synthetic must (Rosi et al., 1998).

## DOSAGE

Red winemaking: 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 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  
produced by

**LALLEMAND**

Natural solutions that add value to the world of winemaking

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Distributor