

SACCHAROMYCES CEREVISIAE
CEREVISIAE



ROUNDNESS
AND AROMATIC
COMPLEXITY

SELECTION TERROIR

Vignoble

CÔTES DU RHONE
MERIDIONALES

LALVIN
I C V
D47®



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.

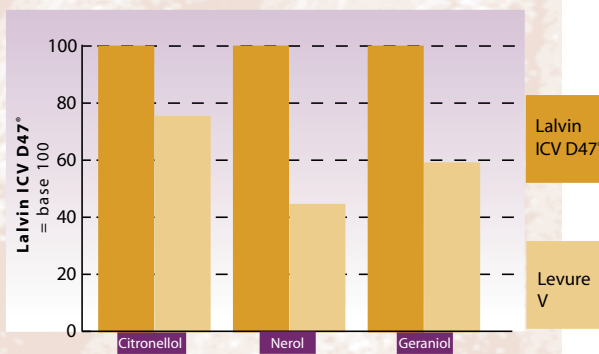
APPLICATIONS

Lalvin ICV D47® is a Côtes du Rhône isolated from Suze-la-Rousse for the production of full-bodied barrel fermented Chardonnay and other white varieties. When left on lees, ripe spicy aromas with tropical and citrus notes are developed. Lalvin ICV D47® is a high polysaccharide producer known for its accentuated fruit and great volume. On most of the white grape varieties, this yeast elaborates wines with ripe stable fruits or jam-like aromas. Due to these aromas, the cuvées fermented with the Lalvin ICV D47® are a good source of complexity in the blends. In addition, Lalvin ICV D47® contributes to the wines silkiness and persistence. Excellent results are obtained for the production of top-of-the-range Chardonnay fermented in barrels.

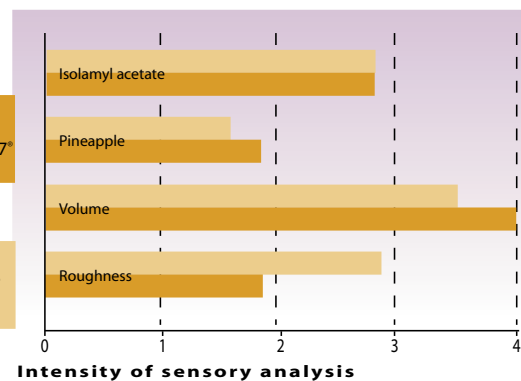
MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Competitive factor
- Average alcohol tolerance up to 14% but will ferment higher when good fermentation practices are used
- Short lag phase
- Moderate fermentation rate
- Optimum temperature range: 15 to 30°C
- Sensitive to low temperatures (<15°C) in clarified juices
- Positive interactions with *Oenococcus oeni* bacteria
- Low requirement in assimilable nitrogen
- High polysaccharide producer during fermentation
- Low production of H₂S acetaldehyde: better SO₂ efficiency
- Low production of volatile acidity: 0.25g/L acetic as an average
- SO₂ production : very low final level at the end of fermentation
- Low production of H₂S
- Low foam formation
- Yeast lees sediments well, forming a compact layer
- Average requirement in O₂ (for the synthesis of survival factors)

AROMAS AND ROUNDNESS



Effect of Lalvin ICV D47® on the concentration in varietal volatile terpene compounds, Muscat 1991 (R&D ICV)



Effect of Lalvin ICV D47® on the mouthfeel and aromatic profile of white wines, Chardonnay 1996 (R&D ICV)

DOSAGE

White 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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