



VITI LEVURE® CHARDONNAY™

YSEO®

Natural selected yeast for vins de garde made from Chardonnay varietals.



a new production process created by Lallemant, yields yeasts that are better adapted to oenological conditions. The process optimizes the reliability of alcoholic fermentation and reduces the risk of organoleptic deviation.



--- APPLICATIONS ---

VITILEVURE CHARDONNAY YSEO, due to its ability to produce a wide variety of fermentative aromas characteristic of Chardonnay (honey, acacia), is used to produce Chardonnay wines with complex and delicate aromas.

This strain is recommended for vins de garde made from quality harvests.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

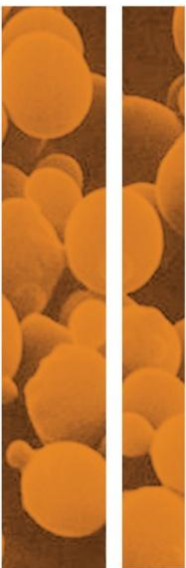
- **Species:** *Saccharomyces cerevisiae* (var *bayanus*).
- **Killer character:** Killer strain. Therefore, this yeast is very well established when inoculated.
- **Alcohol tolerance:** up to 13.5% alcohol vol.
- **Fermentation kinetics:** regular.
- **SO₂ production:** low.
- **H₂S production:** none.
- **Foam production:** moderate.
- **Production of volatile acidity:** very low.
- **Nitrogen needs:** medium. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient ACTIFERM 1-2 addition is recommended.



CHARDONNAY™

LEVURE®

VIT



--- DOSAGE ---

Recommended dosage rate: 20 g/hL

--- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.

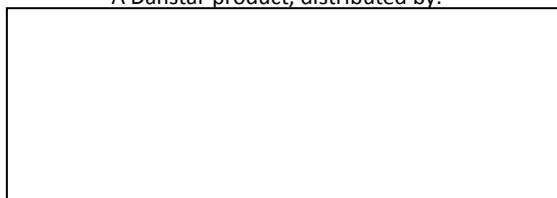
--- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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