



For more than 25 years, Lallemant has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemant to develop a new production process for these natural yeasts - the YSEO® process - which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO® yeasts are 100% natural and non-GMO.

CROSS



EVOLUTION®

SACCHAROMYCES CEREVISIAE

Reveal the unique nature of your white and rosé wines.

Applications

The yeast **CROSS EVOLUTION®** enhances the aromatic potential of must while supporting and balancing the structure of all white and rosé wines including chardonnay and sauvignon. It is also a very good fermenter under low nitrogen conditions and high alcohol potential.



Oenological and microbiological properties



High aromatic: good balance between fresh fruits and vegetal aromas



Long mouthfeel: good balance between volume and acidity



High alcohol tolerance



Low nitrogen needs



Optimal fermentation temperature: 14 to 16°C



Steady alcoholic fermentation speed



Low SO₂ production



Killer factor

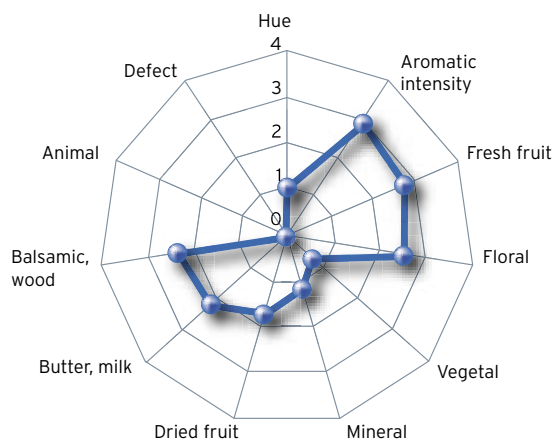
Natural crossing

The many years of research from the Institute for Wine Biotechnology, University of Stellenbosch (Republic of South Africa) supported by Lallemant have resulted in the finding of **CROSS EVOLUTION®**, recommended for aromatic white and rosé wines with a definite structure. Breeding is an accelerated phenomenon of what happens in nature but usually at a slower pace.

This yeast is the result of a natural cross (breeding) between *Saccharomyces cerevisiae* strains selected for specific winemaking properties. This technique is used in order to optimize the performance of the resulting yeast strains without affecting its biological nature as well as increase our biodiversity.

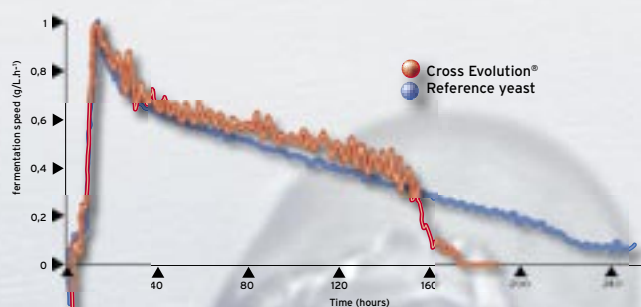
An original sensory profile

Trial on chardonnay - Burgundy (France 2005)



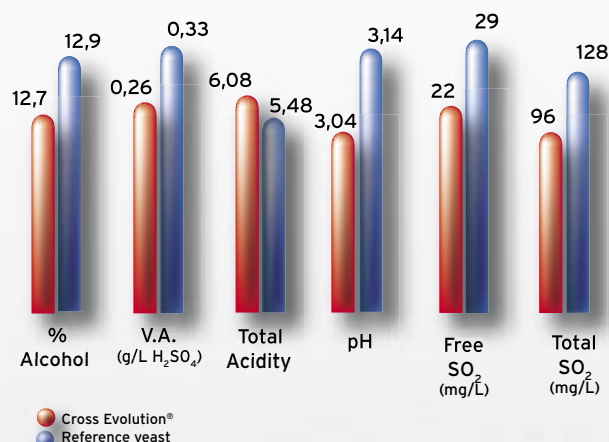
Good ability to ferment

Alcoholic fermentation: kinetics on a deficient Yeast
Assimilable Nitrogen must (100 mg/L YAN - 200 g/L sugar)

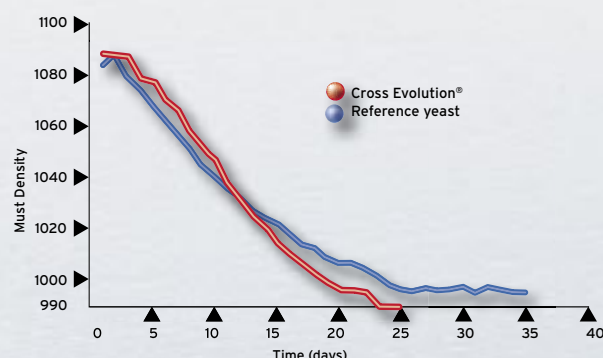


Good œnological properties

Trial on verdejo (Spain 2005)



Alcoholic fermentation: kinetics on sauvignon - Bergerac
16°C (France 2005)



Testimony



Sam Harrop

During a tasting of verdejo grape variety (Cooperativa Agrícola Castellana, La Seca, D.O Rueda (Valladolid), Spain), the wine fermented with the yeast CROSS EVOLUTION®, was described by two wine experts, Dominique Delteil (consulting enologist) and Sam Harrop, 2003 Master of Wine: *"the wines have a very good balance between the vegetal notes and the distinctive fruity aromas of Sauvignon blanc. There is an integration of the varietal and fermentative aromas. The volume and acidity are very well balanced."*

Uses advices

- 25 to 30 g/hL according to the must sugar range and sanitary state of the grapes and winery
- 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



Natural solutions that add value to the world of winemaking

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