

SACCHAROMYCES CEREVISIAE  
CEREVISIAE

LALVIN®

FOR EASY  
TO DRINK RHÔNE  
STYLE WINES

TERROIR SELECTION

*Vignoble*

CÔTES DU  
RHÔNE  
MÉRIDIONALES

LALVIN®  
ICV GRE®



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

In 1992, the Institut Coopératif du Vin (ICV) selected Lalvin ICV GRE® from the Cornas area of the Rhône Valley among 180 various yeasts coming from this region.

This strain is suitable for red, rosé and white wines. In reds, it contributes up front fruit to easy-to-drink Rhône style wines. Lalvin ICV GRE® is used with short skin contact regimes (3 to 5 days) to reduce vegetal and undesirable sulfur components in varieties like Merlot, Cabernet, Grenache and Syrah.

***“A steady fermentation with Lalvin ICV GRE®, since 1999.***

*I've had Grenache fermentations that reached 16% alcohol without any problems! With 125 hectares to manage, I don't have time to waste with sluggish fermentations! Lalvin ICV GRE® reveals soft aromas of grenadine in Grenache wines that have been blend. It is exactly the fruit characteristics that I am looking for the round, full-bodied rosés that express the terroir d'Uchaux.”*

Pierre Chaupin, Château Joanny,  
Côtes du Rhône (France)

In fruit focused whites like Chenin blanc, Riesling, and Viognier, Lalvin ICV GRE® results in stable fresh fruit characteristics and delivers a big fore-mouth impact.

## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

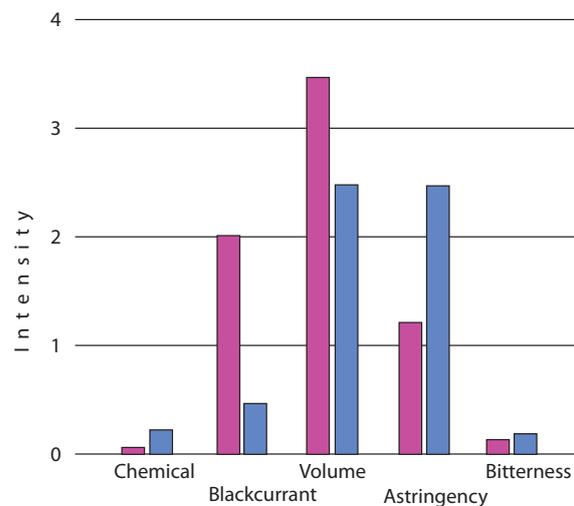
- *Saccharomyces cerevisiae* var. *cerevisiae*
- Active with competitive factor K2
- Alcohol tolerance up to 15%
- Moderate average lag phase
- Moderate fermentation rate
- Optimum temperature range: between 15°C to 30°C
- Moderate nitrogen needs
- A good aeration at the end of exponential yeast growth phase (about 1/3rd

- sugar depletion) is recommended especially for clear juice.
- Moderate production of volatile acidity
- Low SO<sub>2</sub> production
- Low H<sub>2</sub>S production
- Low production of acetaldehyde and other SO<sub>2</sub> binding compounds
- Lowers T.A. 0.050 on average than other wine yeasts

## AROMAS AND MOUTHFEEL



Lalvin ICV GRE® effect on the concentration of sulphur volatile components in Grenache 1993 (source R&D ICV)



Lalvin ICV GRE® effect on the sensory profile of Merlot 1998, 5 days of maceration with 4 delestages (source R&D ICV)

## DOSAGE

White, Red and Rosé winemaking: 20 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 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.

**LALLEMAND**

*Natural solutions that add value to the world of winemaking*

*Distributor*

B.P. 59

31702 Blagnac CEDEX

tel: +33(0)5 62 74 55 55

fax: +33(0)5 62 74 55 00

[www.lallemmandwine.com](http://www.lallemmandwine.com)