



OENOFRANCE

La Persane

Yeast for the elaboration of floral white wines

New range of yeasts

Presentation

CHARACTERISTICS:

- **La Persane** results from the crossing of *Saccharomyces cerevisiae galactose* (for its aromatic properties)– and *Saccharomyces uvarum* (for its fermentation capacity).
- **La Persane** is particularly suited for the elaboration of aromatic white wines. Indeed, **La Persane** favours the production of complex and refined aromas by releasing floral notes such as roses.

APPLICATION FIELD:

- Elaboration of aromatic white wines .
- Develops the aromatic expression of white grape varieties rich in aroma precursors such as Gewurztraminer, Riesling, Muscat, Pinot gris, etc.
- Develops complex aromas in wines made with white grape varieties such as Chardonnay, Melon de Bourgogne, Marsanne etc.

Fermentation characteristics

- OF Species: *Saccharomyces cerevisiae* x *Saccharomyces uvarum*
- OF Fermentation kinetics: short lag phase, smooth fermentation
- OF Optimum range of fermentation temperatures: 12 to 24°C .
- OF Alcohol tolerance: up to 14 % Vol.
- OF Volatile acidity production: very low.
- OF Nitrogen requirements: average.
- OF H₂S production: low.

Organoleptic properties

- Significant production of aromatic (phenyl) compounds (2-phenylethanol, ethylphenylacetate, 2-phenylethylacetate) that develop rose, honey and floral aromas respectively.

Fermentation characteristics

•Production of volatile acidity in g/l of H₂SO₄

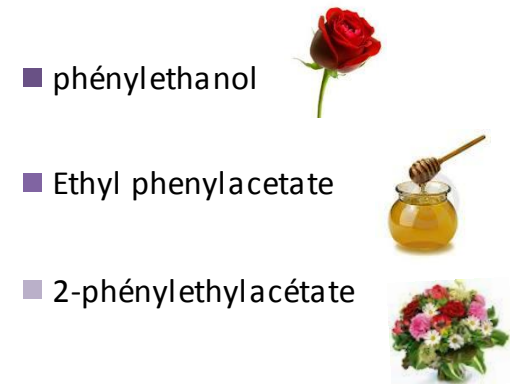
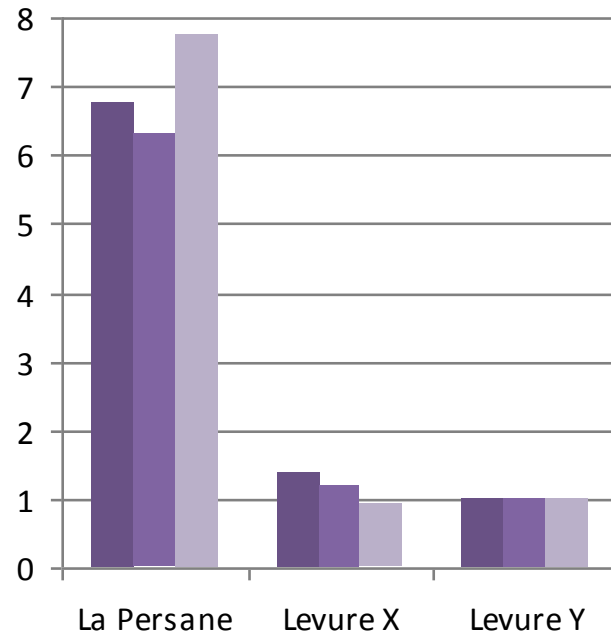
	Picpoul	Sauvignon Lgc	Sauvignon Bdx
La Persane	0,07	0,07	0,05
Yeast X	0,35	0,28	0,25
Yeast Y	0,29	0,35	0,32

La Persane, thanks to its crossing with a *Saccharomyces uvarum*, produces very little amount of volatile acidity compared to the other yeasts.

Organoleptic properties

■ Analysis of aromatic compounds: The values express the concentrations found in the wine treated with yeast Y (Piquepoul blanc 2011, France).

La Persane produces 6 to 7 times more compounds with rose, honey and flower aromas than the other yeasts.



CONCLUSION

La Persane

- OF A hybrid yeast for the elaboration of aromatic white wines
- OF A crossing between *Saccharomyces cerevisiae* and *Saccharomyces uvarum* yeasts
- OF Very low production of volatile acidity
- OF Allows to produce very elegant aromatic white wines with dominant notes of flowers, specifically roses.
- OF Recommended for the elaboration of white wines made from aromatic grape varieties such as Gewurztraminer, Riesling, Muscat or more neutral grapes such as Chardonnay, Melon de Bourgogne, Marsanne ...