

**Production of
complex wines
for ageing**

Levuline BRG YSEO

Saccharomyces cerevisiae
Natural selected yeast

Isolated in the Burgundy terroir by Professor Feuillat's team from the UIVV in Dijon (reference UP3OY5). This yeast was selected for its positive fermentation qualities and its ability to develop the aromatic and organoleptic expression in quality white and red wines.

Microbiological characteristics :

- Neutral to the K2 killer protein
- Fermentation speed : **fast**
- Lag phase : **medium**
- Sugar/alcohol ratio : **medium** (16,5 g/1% alcohol)
- Alcohol resistance : **high** (up to 15%)
- Fermentation temperature range : 18 to 35°C (65 to 95 °F)

Enological properties :

- Medium requirement for available nitrogen
- Low survival factor need (sterols and fatty acids)
- Production of volatile acids : **low** (approx. 0,15 g/L eq. H₂SO₄)
- Production of polysaccharides : **action on the texture and volume of the wines**

YSEO process :



YSEO process (*Yeast Security Optimization*) is based on research carried out by Lallemand and allows to improve the production conditions of selected yeasts by supplying minerals and vitamins during their multiplication. The rapid bio-availability of the vitamins and minerals supplied during this phase allows the yeasts to restart their metabolism faster after rehydration. Consequently, they establish themselves in the must rapidly, thus reducing the lag phase, a period during which the must is not protected against oxidation.

Since the natural selected yeasts establish themselves more easily, the indigenous flora has more difficulties to develop thus preventing the risk of production of metabolites, which may mask aromas or lead to organoleptic deviations.

Moreover, the vitamins supplied during yeast production allow the yeasts to limit the production of H₂S once in the must.

The YSEO process allows to elaborate cleaner and more expressive wines.

Winemaker's notes :

Levuline BRG has a complete and steady fermentation speed with a good implantation rate. To maintain a strong fermentation without the risk of developing H₂S off-flavors, it is essential to have a yeast nutritional program in place. Measuring and correcting the available nitrogen level is recommended by adding a complete yeast nutrient (**Helper, Milieu Total**).

There is a synergistic effect between temperature and alcohol concentration in wines. It is therefore advisable to limit the temperature at the end of fermentation to avoid prematurely killing the yeast and leaving a high residual sugar.

Use rate :

Rosé and white wines	20 – 25 g/100 L
Red wines	25 – 30 g/100 L

Usage :

Re-hydrate the yeast in 10 times its volume of water (1kg / 10L). The re-hydration temperature must be 30-35°C. Let stand for 15 minutes, then stir occasionally and gently for 15 minutes, slowly adding some must.

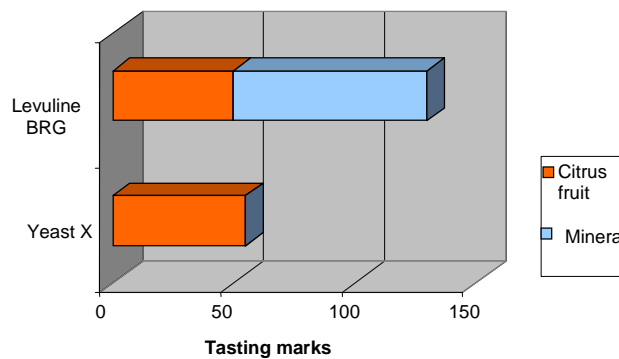
-Never re-hydrate for more than 45 minutes.

-The difference in temperatures between re-hydration media and the must should NEVER exceed 10°C (preferably less) at the time of use.

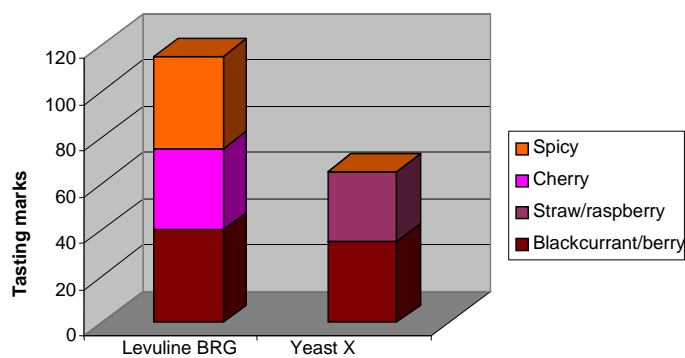
-It is essential to re-hydrate using clean equipment

-Using the must to re-hydrate the yeast is **not** recommended

Production of complex wines for ageing :



Yeast comparison on Chardonnay, vintage 1996 (BIVB).



Yeast comparison on Pinot noir, vintage 1993 (BIVB).