



Winemakers throughout the world have been putting their trust in FERMIVIN yeasts since the 1970s. They can be used to produce all styles of wine, meeting market and consumer demands.

OENOBRANDS is proud of this heritage and draws on over 40 years' accumulated experience to continue developing new fermentation solutions. FERMIVIN yeasts are selected in collaboration with wine growers and technical institutes. They are then cultivated, dried and checked in our factories to ensure their authenticity, high performance and quality.

FERMIVIN

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

# CHAMPION

(Fermichamp)  
Saccharomyces cerevisiae var. bayanus  
# 67J - SELECTION INRA - FRANCE

## THE BEST FRUCTOPHILIC YEAST FOR RESTARTING STUCK FERMENTATIONS



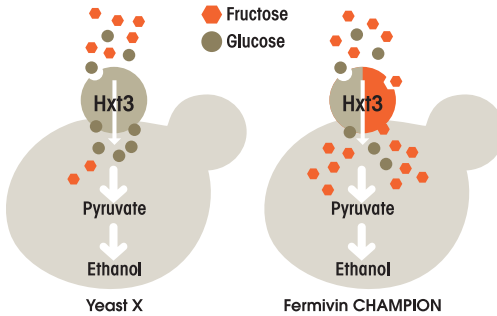
### WINEMAKING

Fermivin® CHAMPION is a fructophilic yeast. It has a very high alcohol tolerance and establishes quickly in fermentation media. When added at mid-fermentation, it ensures complete fermentation of potentially slow musts (high potential alcohol, toxic compounds, etc.) and prevents sluggish fermentation. If fermentation stops, Fermivin CHAMPION can restart it even in the toughest situations (low sugar content, high alcohol content and low temperature). Fermivin CHAMPION is even more effective if added after must has been detoxified using Extraferm®, once fermentation has stopped. Yeast hulls remove toxic compounds from wine that impede alcoholic fermentation.



### SCIENCE & TECHNOLOGY

Fermivin CHAMPION is a fructophilic yeast with a unique hexose carrier (HXT3 version of Fermivin CHAMPION), which has higher fructose affinity. This improves the strain's ability to ferment glucose and fructose.



### TASTING NOTES

Completing alcoholic fermentation with Fermivin CHAMPION ensures quality wine that respects each grape variety's typical features.



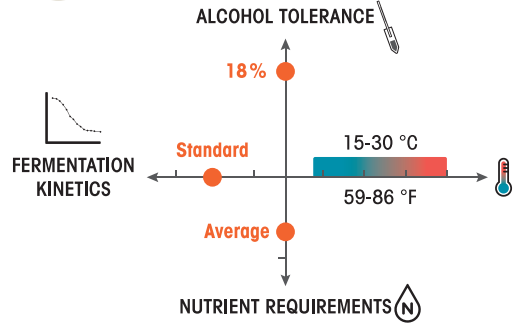
### A TESTIMONIAL

« At the end of harvesting, I found myself with three tanks resulting from spontaneous fermentation that had stopped with a residual sugar content of more than 15 g/l. Extraferm treatment followed by inoculation with 30 g/hl of Fermivin CHAMPION, enabled me to complete alcoholic fermentation and obtain the year's best white wines. »

A winemaker from La Mancha, Spain.



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	5 – 7 g/l
Volatile acid production	< 0.37 g/l
Acetaldehyde production	60 mg/l
H <sub>2</sub> S production	Average
Killer factor	Neutral



### HISTORY & DEVELOPMENT

Strain 67J was selected and validated by INRA (French National Institute for Agricultural Research) in the Corbières region (Languedoc - France) in 1967. It was first marketed by Gist-Broccades in 1978.



### DOSE & PACKAGING

Fermivin CHAMPION contains more than 10 billion active dry yeast cells per gram. Recommended dose: 20 g/hl. Packaging: 500 g and 10 kg vacuum-sealed packets. Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

## OENOBRANDS SAS

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