



LALVIN CY3079™

Saccharomyces cerevisiae

The yeast for Premium Chardonnay
with complexity and roundness

DESCRIPTION

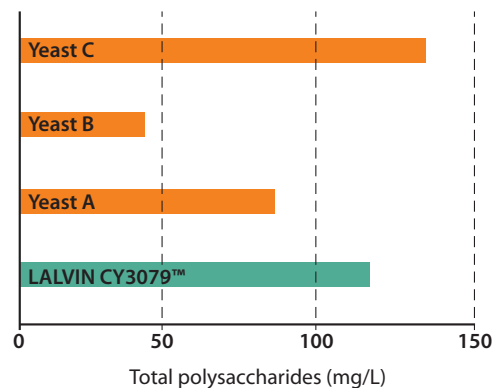
LALVIN CY3079™ has been selected by the B.I.V.B (Bureau Interprofessionnel des Vins de Bourgogne) during the 1990-1991 vintages for the quality potential and the aromatic expression of Chardonnay on Burgundian soils. LALVIN CY3079™ is the reference yeast for premium barrel-fermented Chardonnay.

This yeast is a steady fermenter that tends to slow down considerably towards the end of fermentation, which can be desirable for extended lees contact.



BENEFITS & RESULTS

LALVIN CY3079™ respects the varietal character of the grape. Due to its tendency to undergo early onset autolysis, it contributes characters described as fresh butter, toasted bread, honey, hazelnut, vanilla or almond when left on lees, and results in a wine with complexity and mouthfeel, often described as a smooth and creamy texture. The release of polysaccharides from the yeast during autolysis tends to contribute to mouthfeel, increasing the roundness and weight of the palate. Soil type and the climatic conditions of the vineyard (cool or hot climates) influence the aroma observed.



Release of total polysaccharides by different yeasts during alcoholic fermentation.

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 25 °C
- Alcohol tolerance up to 15% v/v
- Short to moderate lag phase
- Moderate fermentation rate
- Competitive ("Killer K2") factor sensitive
- High relative nutritional requirement
- Low production of volatile acidity
- Medium SO₂ production
- Compatible with malolactic wine bacteria
- Low foam formation

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

+ Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. October 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
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LALLEMAND OENOLOGY

Original by culture