



RED STAR



Premier Cuvée

The original wine yeast



Saccharomyces bayanus

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ORIGIN

- Premier Cuvée originates from France and was specially selected by Lesaffre.

FERMENTATIVE PROPERTIES

- The fastest, cleanest and most neutral fermenter in our product range. Able to ferment within a wide temperature range: 7°C - 35°C (45°F - 95°F)
- Yeast with a high tolerance to ethanol (till 18% vol.) and free sulphur dioxides. Ferments to dryness.

ORGANOLEPTIC PROPERTIES

- Neutral strain allowing varietal aromas expression of **Chardonnay and Pinot Noir** either on the own or in blends.
- Produces characteristic aromas of the **Champenoise method**: bread crust, hazelnut, butter...
- Premier Cuvée is specially recommended for the **prise de mousse** of quality sparkling wines by **valuing base wine varietal characteristics**.

SUGGESTIONS OF APPLICATIONS

- Ideal for high quality sparkling wines processed with **classic or Charmat method** whose base wines are made up of Chardonnay, Pinot (Noir, Blanc and Gris)...
- Well adapted for the production of dry white wines with varietal expression (Chardonnay, Pinot Blanc and Gris)
- Performs very well for restarting stuck fermentations

FERMENTIS

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USES

- The rehydration time should be between 20 to 25 minutes.
- This strain should be rehydrated in ten times its weight of sugared water or in a mixture of one-third of must and two-thirds of water. The mixture temperature should be 38/40°C (100/104°F). Stir during 20 minutes.
- Slowly sprinkle the culture media into 3 times the weight of the must in order for the yeasts to adapt to their new fermentation media (temperature difference, osmotic pressure, SO₂), then wait for 10 minutes.
- This mixture can be added directly into the fermentation tank with uniform mixing. The difference of temperature between the rehydrated yeast and the tank should not exceed 10°C, optimum being 5°C.

DOSAGE

20 to 30 g/hl (Average: 2,2 lbs. per 1,000 gal.)

PACKAGING

Carton of 20 vacuum-packed sachets, 500g each (10 kg)
Carton of 1125 vacuum-packed sachets, 5g each (5.625 kg)

STORAGE

Shelf life of unopened vacuum pack at room temperature (20°C, 68°F) is up to 2 years. If kept refrigerated (4°C, 45°F), shelf life will exceed 2 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible.

Red Star® products comply with the Oenological Codex, until the Best Before End Date, in the storage conditions mentioned here above.

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