

Yeast *Saccharomyces Cerevisiae*

Best expression of Chardonnay, Respect of Terroir

OENOLOGICAL USE

Largely used for great white wines in Bourgogne, TERROIR CH is the favorite yeast of winemakers looking for aromatic purity of Chardonnay, and respect of terroir.

NAME	AROMATIC EXPRESSION	FERMENTAR KINETICS	T°C OPTIMALE	NITROGEN NEEDS	RESISTANCE TO ALCOHOL	PRODUCTION OF SO ₂	PRODUCTION OF VOLATILE ACIDITY
TERROIR CH	Respect of terroir	Rapid	15-30°C	Low	14%	Low	Low to moderate

PROTOCOL FOR USE

Rehydrate TERROIR CH during 20minutes in 10 times its weight in warm water (30-37°C). Mix and add to the must in the tank during a pumping-over.

Avoid temperature differences of more than 10 ° C between the must and the yeast during inoculation. The total preparation time should not exceed 45min. In the case of difficult conditions of fermentation (high alcohol potential, cold temperatures, etc.), use a yeast preparator in the rehydration water.

DOSAGE AND PACKAGING

- Dosage : 25 g/hL.
- Packaging : 500g bags.

Store in a dry, well ventilated place, preferably at low temperature (4 ° C).