



Cote des Blancs

Other Names

Wine Yeast

Description

Red Star® Cote des Blancs (Davis 750), a strain of *Saccharomyces Cerevisiae*, has been derived from a selection of the Geisenheim Institute in Germany. It is a relatively slow fermenter, identical to Geisenheim Epernay, but producing less foam. This yeast requires nutrient addition for most chardonnay fermentations. Cote des Blancs produces fine, fruity aromas and may be controlled by lowering temperature to finish with some residual sugar. It is recommended for reds, whites, sparkling cuvees and non-grape fruit wines (especially apple, it is reported). Ferments best between 17°-30°C (64°-86°F). Sensitive below 13°C (55°F).

Properties

- *Saccharomyces Cerevisiae*

Directions for use

Rehydrate in ten times its weight in 86F – 95F water, rehydration time should be 20-25 minutes. Then adjust the temperature by adding must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature. This mixture can be added directly in the fermentation tank with uniform mixing.

Hazard Warning

None

Dosage

2.2 lbs/1000 gal.

Packaging

10 Kg Box, 500 gram Packet