



**RED STAR** 

**Premier Côte des Blancs**

The original wine yeast



## **Saccharomyces cerevisiae**

### **ORIGIN & GENERAL INFORMATION**

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- Selected from a **French grape cultivar**. This strain is a special selection Red Star®.
- Traditional **aromatic strain for fruity white wines**.

### **FERMENTATIVE PROPERTIES**

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- **Medium slow kinetics but regular fermentation even at low temperature (min 12°C-14°C, 53°F-57°F)**.
- Avoids fermentation temperature peaks with limited temperature control.
- **Alcohol tolerance: 14% vol.**
- Low production of foam and sulphur compound production, medium production of volatile acidity with adapted nitrogen nutrition (balanced addition of organic and mineral nitrogen, medium needs).

### **ORGANOLEPTIC PROPERTIES**

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- Wines obtained with the **Premier Côte des Blancs** present very fine fruity aromas.
- This strain respects **typical varietal aromas** of the grapes and **intensifies primary aromas, especially those of very aromatic grape cultivars such as Sauvignon Blanc, Moscato, Riesling, etc.**
- With a good nitrogen supplementation, premier Côtes des Blancs can also produce a **high quantity of fermentative aromas (esters and higher alcohols)** that value wines obtained from neutral grapes.

### **SUGGESTIONS OF APPLICATIONS**

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- Ideal for **all high quality white wines with intense varietal expression** such as Chardonnay, Sauvignon Blanc, Riesling, Gewurztraminer, Moscato.
- **Allows an optimum aromatic expression for the production of wines from neutral grape cultivars.**
- Premier Côte des Blancs also showed very good results on sparkling and rosé wines.



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## RECOMMENDATIONS OF USAGE

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- Pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C in a wide vessel. Cover all the water surface area by creating a thin layer of yeast.
- Let it rest for 20 minutes.
- Gently stir to complete the yeast rehydration and avoid the formation of clumps.
- Slowly double the volume of the yeast suspension by adding must from the tank while stirring in order to decrease the temperature of the yeast starter and to start the activation of the yeast. The difference of temperature between the rehydrated yeast and the tank should not exceed 10°C, optimum being 5°C.
- Let it rest for another 10 minutes.
- Homogenize and incorporate the yeast starter to the must.

## DOSAGE

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

## STORAGE

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The shelf life of unopened vacuum packets at room temperature (20°C, 68°F) is up to 4 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.

