

ZYMAFLORE® CH9

Yeast selected from one of the premium Chardonnay *terroirs* in Burgundy.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009.*

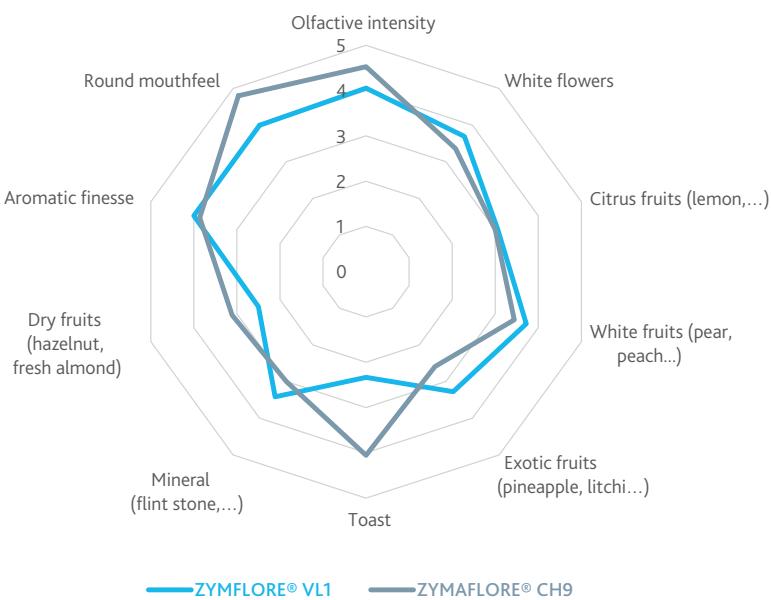
SPECIFICATIONS AND CENOLOGICAL PROPERTIES

Yeast selected from a natural fermentation on organically cultivated grapes in Burgundy, revealing the typicity of the grands *terroirs* of Chardonnay: fresh almond and hazelnut, toasted bread and citrus fruits. Showing creamy mouthfeel and length, the wines from this yeast are balancing well potential high natural acidities. Recommended for high-end Chardonnay wines.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16 % vol.
- Fermentation temperature: 14 – 22 °C.
- Average nitrogen requirements.
- Short lag phase.

EXPERIMENTAL RESULTS



*Tasting results on barrel fermented Chardonnay 2013 (tasting panel 17 people). Yeast 20 g/hL,
SUPERSTART® BLANC 20 g/hL. Alcohol 13 % v/v, pH 3,50, TA 4,8 g/L H₂SO₄.*



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect granular

STANDARD ANALYSIS

Humidity (%)	< 8 %
Living cells SADY CFU/g	> 2.10 ¹⁰
Lactic acid bacteria CFU/g	< 10 ⁵
Acetic acid bacteria CFU/g	< 10 ⁴
Wild yeast CFU/g	< 10 ⁵
Coliforms CFU/g	< 10 ²
E. coli CFU/g	None

Staphylococcus CFU/g.....	None
Salmonella CFU/25 g	None
Moulds /g	< 10 ³
Lead	< 2 ppm
Arsenic	< 3 ppm
Mercury	< 1 ppm
Cadmium.....	< 1 ppm

PROTOCOL FOR USE

ŒENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- To strengthen the yeast (high sugars musts) and minimize volatile acidity formation, and to optimize the yeast aromatic expression, use SUPERSTART® BLANC in rehydration water.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag. 10 kg box.



CS 61 611 – 33072 BORDEAUX CEDEX – Tél.: +33 (0)5 56 86 53 04 – www.laffort.com


LAFFORT
l'œnologie par nature

