

Fermol[®] CHARDONNAY

Yeast for white and aromatic varietal wines



Active Dry Yeast (ADY) *Saccharomyces cerevisiae* ph.r. *cerevisiae*

Deposited at the Collection de Levures d'Intérêt Biotechnologique (CLIB) INRA in Paris Grignon, France

Reference: PB2585

TECHNICAL DESCRIPTION

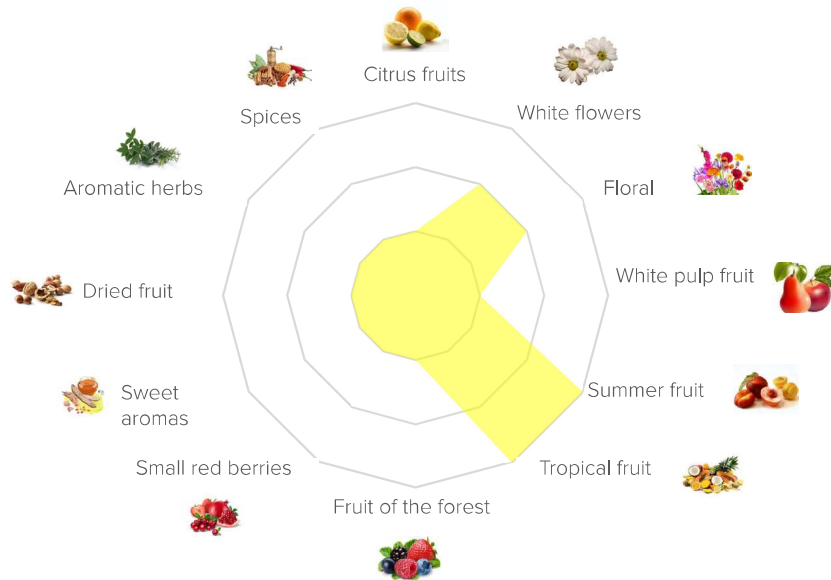


It highlights the nuances of ripe and exotic fruit and, thanks to its high production of mannoproteins, produces wines with a full and harmonious taste. Being especially cryophilic, it is particularly suitable for the production of prized white wines, whether obtained by cold macerated or refined in barriques. The aromatic intensity, already high during fermentation, increases substantially during the refining and maturation stage.

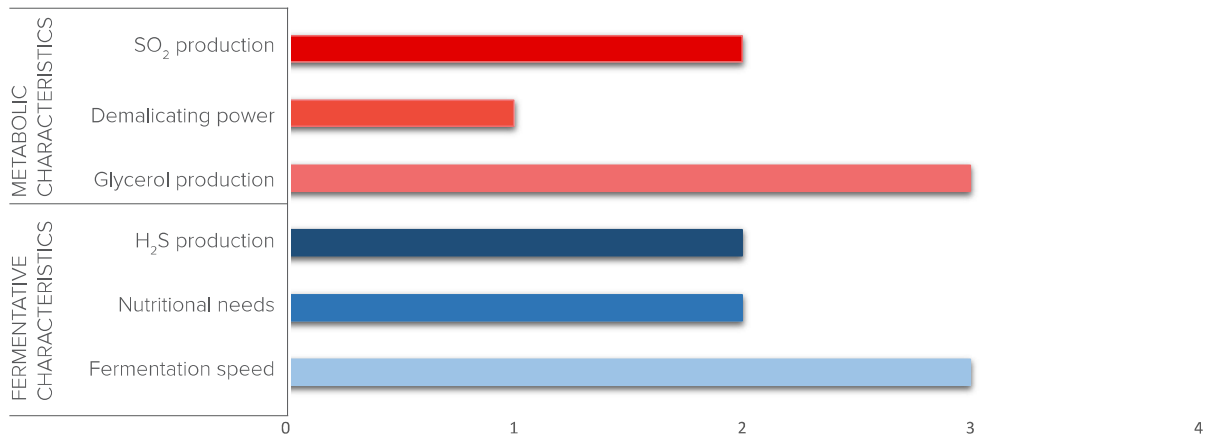
ANALYSIS METHOD

IDEAL ALCOHOLIGENOUS POWER	Fermentation trials in synthetic must and final alcohol title obtained by distillation.
KILLER PHENOTYPE	Assessed the susceptibility to the killer toxin by coinoculum with sensitive and killer strains and subsequent PDA ground testing.
POF FACTOR	Selective growth on agarized soils containing cinnamic acid.
COPPER RESISTANCE	Selective growth on agarized soils containing copper sulphate.
VOLATILE ACIDITY	Title obtained by distillation.
FERMENTATION SPEED	Fermentative trials in synthetic must at different temperatures and sugar concentration.
NUTRITIONAL NEEDS	Consumption of readily assimilable nitrogen (RAN), measured enzymatically.
H₂S PRODUCTION	Growth on Biggy Agar soil.
GLYCEROL PRODUCTION	Enzymatic quantification.
DEMALICATING POWER	Enzymatic quantification.
SO₂ PRODUCTION	SO ₂ content obtained by distillation.

ORGANOLEPTIC DESCRIPTORS



METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



GENETIC CHARACTERISTICS

IDEAL ALCOHOLIGENOUS POWER	15,5 % vol.
KILLER PHENOTYPE	Neutral
POF FACTOR	Negative
COPPER RESISTANCE	Medium
VOLATILE ACIDITY	Very low
AROMATIC OUTLINE	Aromatic profile characterized by intense summer fruit notes and more delicate floral notes.