

YEAST

# Excellence<sup>®</sup> CHD



Excellence<sup>®</sup> CHD is a specific yeast for Chardonnay winemaking, selected in partnership with IFV (Institut Français de la Vigne et du Vin). The wines produced reflect the varietal typicity of the grape variety and express a significant aromatic complexity.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence<sup>®</sup> CHD was selected in Burgundy to meet the vinification requirements of the Chardonnay grape variety. It produces complex wines combining **varietal aromas** and **aromatic intensity** with a **great volume in mouth**. The wines are well balanced and reflect the **typicity of the terroir**.

Due to its **short lag phase** and its **fast implantation**, Excellence<sup>®</sup> CHD secures the start of alcoholic fermentation up to 15% alcohol content. The regular fermentation kinetics is a positive point for the aromatic complexity and the release of polysaccharides, which highly contribute to the **roundness** in mouth.

This strain has low nitrogen requirements and is resistant against Killer factor.



## DIRECTIONS FOR USE

- ◆ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim<sup>®</sup>.
- ◆ **With CEnoStim<sup>®</sup>:** sprinkle the CEnoStim<sup>®</sup> (30 g/hL) progressively into 20 times its weight of hot water (~40°C) whilst continually mixing in order to avoid the formation of clumps. Leave to expand for 15 minutes then add the selected yeast (20 g/L) and mix gently.
- ◆ **Without CEnoStim<sup>®</sup>:** add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix by pumping over.
- ◆ **Dosage:** 20 g/hL.

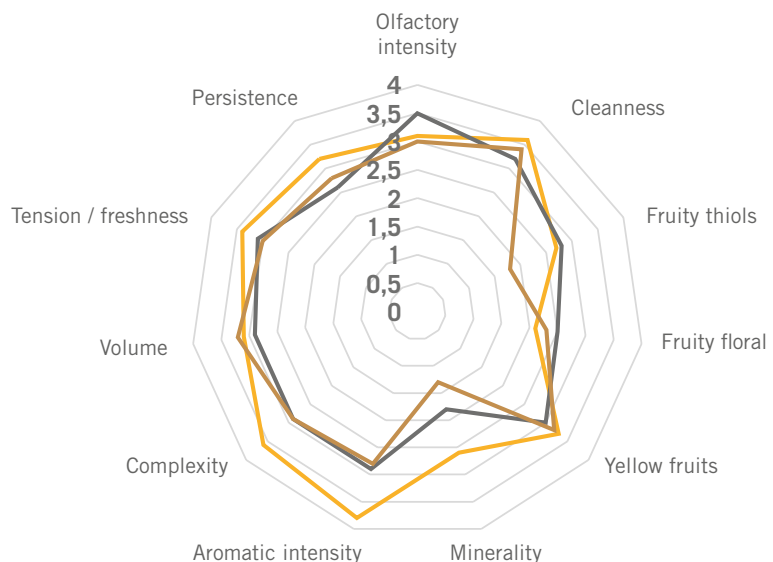


## TRIAL RESULTS

### 1. TASTING RESULTS, Beaune, Chardonnay

- ◆ Excellence<sup>®</sup> CHD
- ◆ Yeast A
- ◆ Yeast B

Levures A et B :  
Yeasts recognised on the market for their results on Chardonnay.





## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Light brown fine granulates

### MICROBIOLOGICAL

- **Other yeasts:** < 10<sup>5</sup> UFC/g
- **Mould:** < 10<sup>3</sup> UFC/g
- **Lactic bacteria:** < 10<sup>5</sup> UFC/g
- **Acetic bacteria:** < 10<sup>4</sup> UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10<sup>2</sup> UFC/g

### COMPOSITION

- **Revivable yeasts:** ≥ 10<sup>10</sup> UFC/g
- **Humidity:** < 8 %

### LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



## PACKAGING & CONSERVATION

- Packets of 500 g (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/02-08-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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