



In addition to their fermentative abilities, active dry yeasts have many interesting enological and technological properties. Our Breeding technologies allow us to select natural strains, non GMO which respect the following specifications:

- fast implantation
- low production of VA
- resistance to high alcoholic content
- optimization of the aromatic revelation
- perfect fermentation kinetics

YEASTS

STRAIN	TYPE OF WINE					CHARACTERISTICS OF THE YEAST		VARIETALS
	THIOLS	ESTERS	VARIETAL	ROUNDNESS	SWEET	NITROGEN REQUIREMENTS	ALCOHOL TOLERANCE (% Vol.)	
FTH	●●●	●	●●		●	Medium	15	sauvignon, riesling, gewürztraminer, vermentino
TXL	●●	●●	●●●	●●●	●●●	High	16	chardonnay, sauvignon, gewürztraminer, grenache blanc, chenin blanc, riesling, vermentino, viogner, pinot gris
STR	●	●●●		●		Medium	15	chenin, chardonnay, muscadet, viogner, muscadelle
B2	●		●●●	●●●	●●	Medium	13,5	chardonnay, sauvignon, chenin, muscat
FW	●●	●●				High	15	chardonnay, sauvignon, sémillon, viogner, muscadelle

STRAIN	TYPE OF WINE				CHARACTERISTICS OF THE YEAST		VARIETALS
	THIOLS	TECHNOLOGICAL	BASIC	RESTARTING AF	NITROGEN REQUIREMENTS	ALCOHOL TOLERANCE (% Vol.)	
AROM	●●	●●			Medium	15	chardonnay, sauvignon, chenin, sémillon, viogner, muscadelle
CEREVISIAE		●●●	●●●		Low	15	all
BAYANUS		●●●	●●●	●●●	Low	> 16	all

STRAIN	TYPE OF WINE				CHARACTERISTICS OF THE YEAST		VARIETALS
	FRUITY ELEGANT	FRUITY INTENSE	STRUCTURED	RESTARTING AF	NITROGEN REQUIREMENTS	ALCOHOL TOLERANCE (% Vol.)	
XR	●	●●	●●●		Medium	>16	cabernet sauvignon, merlot, grenache, syrah, pinot noir, malbec
SP	●	●●●			Medium	15	cabernet franc, syrah, grenache, merlot, malbec, mourvèdre,
FR	●●●	●			Medium	15	gamay, grenache, duras (carbonic maceration)
DS	●●	●●●	●●		Medium	15	merlot, cabernet sauvignon, cabernet franc, syrah, grenache, malbec

STRAIN	TYPE OF WINE				CHARACTERISTICS OF THE YEAST		VARIETALS
	THIOLS	ESTERS	VARIÉTAL	ROUNDNESS	NITROGEN REQUIREMENTS	ALCOHOL TOLERANCE (% Vol.)	
STR	●	●●●		●	Medium	15	grenache, cinsault, cabernet franc, syrah
FTH	●●●	●	●●		Medium	15	merlot, grenache, cinsault, cabernet franc, syrah
TXL	●●	●●	●●	●●●	High	16	mourvèdre, grenache, cinsault, cabernet franc
AROM	●●	●	●	●	Medium	15	merlot, grenache, cinsault, cabernet franc, syrah

BJL	●●●	●			Low	14	gamay, (carbonic maceration)
N°5	●●●	●	●		Low	15	mourvèdre, syrah
L13	●	●●●	●●		Medium	16	all
RB2	●●●	●●●	●		Medium	14	pinot noir, merlot
CEREVISIAE	●●●	●	●		Low	14	all
BAYANUS			●	●●●	Low	>16	all

STRAIN	TYPE OF WINE			CHARACTERISTICS OF THE YEAST		VARIETALS
	BASE WINE	SECONDARY FERMENTATION	RESTARTING AF	NITROGEN REQUIREMENTS	RÉSISTANCE À L'ALCOOL (% Vol.)	
E2F	●●●	●●●	●●●	Low	>17	all
TXL	●●	●●		High	16	all
STR	●			Medium	15	all