



TERROIR SELECTION : CÔTES DU RHÔNE

Lalvin ICV-D47

COMPLEX WHITES WITH CITRUS AND FLORAL NOTES

APPLICATIONS

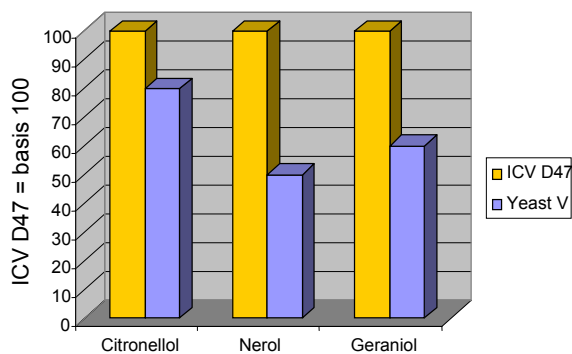
ICV-D47 is a Côtes du Rhône isolate for the production of full-bodied, barrel fermented Chardonnay and other white varieties. When left on lees, ripe, spicy aromas with tropical and citrus notes are developed. ICV-D47 is a high polysaccharide producer known to accentuate fruit characteristics and bring volume and complexity to white wines.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

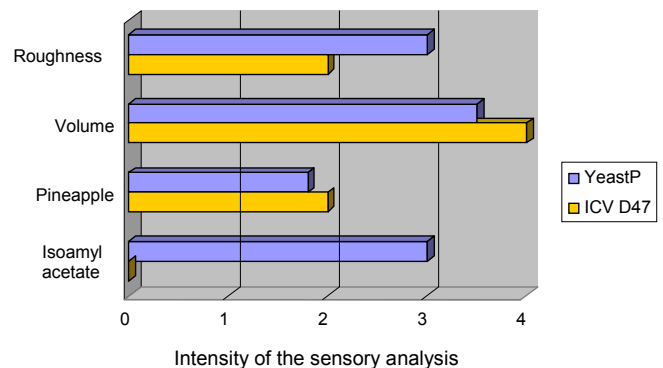
Saccharomyces cerevisiae cerevisiae
 Competitive factor K2
 Average alcohol tolerance up to 14%
 Short lag phase
Moderate fermentation rate
 Optimal fermentation temperature: 15 to 20°C
 Sensitive to low temperatures (<15°C) in clarified juices
Low requirement in assimilable nitrogen

Low production of acetaldehyde
 Low production of volatile acidity
 SO₂ production: very low final level at the end of fermentation
 Production of H₂S : low
 Low foam formation
MLF friendly with *Oenococcus oeni* bacteria
 Average requirement in O₂ (necessary for the synthesis of survival factors)

AROMAS AND ROUNDNESS



Effect of ICV D47 on the concentration in varietal volatile compounds, Muscat 1991 (R&D ICV)



Effect of ICV D47 on the gustative and aromatic profile of white wines, Chardonnay 1996 (R&D ICV)



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DOSAGE

| | |
|---------------------------------|---------------|
| White, Red and Rose winemaking: | 25 to 40 g/hl |
|---------------------------------|---------------|

Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

HOW TO USE

Rehydrate ICV-D47 in 5 times its weight of water at 40°C. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- AVOID COLD SHOCKING THE YEAST. THE TEMPERATURE DROP BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE >10°C (if any doubt, please contact your supplier or Lallemant)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- INITIAL REHYDRATION IN MUST IS NOT ADVISABLE.

Lallemant guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

FOR MORE INFORMATION: www.lalvinwine.com

