



TERROIR SELECTION : **BURGUNDY**

**Lalvin Bourgorouge RC212**

**FOR RED WINES WITH COLOR AND STRUCTURE**

#### APPLICATIONS

The Lalvin Bourgorouge RC212 yeast has been selected by the BIVB (Bureau Interprofessionnel des Vins de Bourgogne). Due to the limited polyphenol adsorption on its cell wall, this yeast promotes the stabilization of the color and tannins during fermentation. This outstanding property makes Lalvin Bourgorouge a wise choice to enhance the polyphenolic content of Gamay, Zinfandel and Grenache. RC212 consistently produces Pinot noirs with good structure, ripe berry, bright fruit and spicy characteristics.

#### MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

*Saccharomyces cerevisiae cerevisiae*

Neutral to the competitive factor

Alcohol tolerance up to 16%

Average lag phase

Moderate fermentation rate

Optimal range of fermentation

temperatures: between 20°C to 30°C

High requirement in assimilable nitrogen

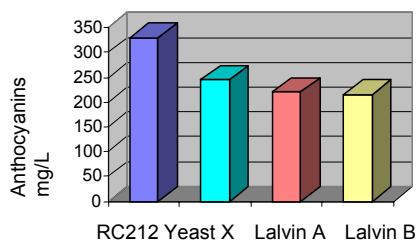
Production of volatile acidity: low

Low SO<sub>2</sub> production

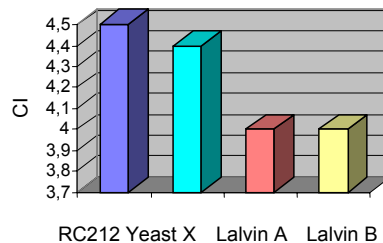
No foam formation

Low cell wall absorption of polyphenols

#### POLYPHENOL CONTENT



Comparison of the action of different yeasts on the anthocyanin content in a Pinot Noir (technical report BIVB, 1991)



Comparison of the action of different yeasts on the color intensity of a Pinot Noir (technical report BIVB, 1991)



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#### DOSAGE

Red winemaking:	25 to 40 g/hL
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#### HOW TO USE

Rehydrate RC212 in 5 times its weight of clean 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 DIFFERENCE BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE OVER 10°C
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- THE REHYDRATION IN MUST IS NOT ADVISABLE.

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

This document contains the very latest information we have on our products and this might evolve. This information does not constitute a contract.

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FOR MORE INFORMATION: [www.lalvinwine.com](http://www.lalvinwine.com)

