



**RED STAR** 

Premier Cuvée

The original wine yeast



## Saccharomyces bayanus

### ORIGIN & GENERAL DESCRIPTION

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- Premier Cuvée originates from **France** and was specially selected by Lesaffre.
- **One of the fastest, cleanest and most neutral** in the Red Star range recommended for all purposes.

### FERMENTATIVE PROPERTIES

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- **Fast fermentation.**
- **Wide temperature range:** 10°C - 35°C (50°F - 95°F).
- Yeast with a **high tolerance to ethanol** (up to 16% vol.) **and to SO<sub>2</sub>.**
- Ferments to dryness with **very low nitrogen requirements.**
- Killer strain with **excellent settlement.**

### ORGANOLEPTIC PROPERTIES

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- Neutral strain perfect for **optimum varietal aromatic expression.**
- Premier Cuvee brings **roundness** to elegant wines.
- This strain produces **characteristic aromas of the Champenoise method:** bread crust, hazelnut, butter...

### SUGGESTIONS OF APPLICATIONS

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- **Adapted to all types of wines:** red, white or sparkling
- Ideal for high quality **sparkling wine** with **classic or Charmat method** made with Chardonnay or Pinot (Noir, Blanc and Gris).
- Well adapted for the production of **dry white wines with varietal expression.**
- Performs very well for **restarting stuck fermentations.**



Fermentis - a Division of Lesaffre Yeast Corporation  
7475 West Main Street, Milwaukee, WI 53214  
United States of America

  
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## RECOMMANDATION OF USE

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- Pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C in a wide vessel. Cover all the water surface area by creating a thin layer of yeast.
- Let it rest for 20 minutes.
- Gently stir to complete the yeast rehydration and avoid the formation of clumps.
- Slowly double the volume of the yeast suspension by adding must from the tank while stirring in order to decrease the temperature of the yeast starter and to start the activation of the yeast. The difference of temperature between the rehydrated yeast and the tank should not exceed 10°C, optimum being 5°C.
- Let it rest for another 10 minutes.
- Homogenize and incorporate the yeast starter to the must.

## DOSAGE

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20 to 30 g/hl (Average: 2,2 lbs. per 1,000 gal.)

## STORAGE

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The shelf life of unopened vacuum packets at room temperature (20°C, 68°F) is up to 4 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible.

Red Star® products comply with the Oenological Codex, until the Best Before End Date, in the storage conditions mentioned here above.



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