

## Technical Data Sheet



# LALVIN D47™

For complex Chardonnay

Lalvin D47™ has been isolated in France in the Côtes-du-Rhône area by the ICV (Institut Coopératif du Vin) to produce full-bodied barrel-fermented Chardonnay and other white varietal grapes. Due to the release of polysaccharides into the must during fermentation, this yeast contributes to a round, soft palate with good weight. This process can also help to stabilize aromatic compounds. Lalvin D47™ is highly recommended to produce premium, barrel fermented Chardonnay. When left on lees, spicy, tropical and citrus notes will develop and the wine is then said to have a silky persistence. This strain is very compatible with malolactic-bacteria.



## MICROBIOLOGICAL PROPERTIES

*Saccharomyces cerevisiae* var. *cerevisiae*

Typical analysis (in compliance with OIV codex):

- Viable yeast** > 10<sup>10</sup> CFU/g
- Dry matter** > 92 %

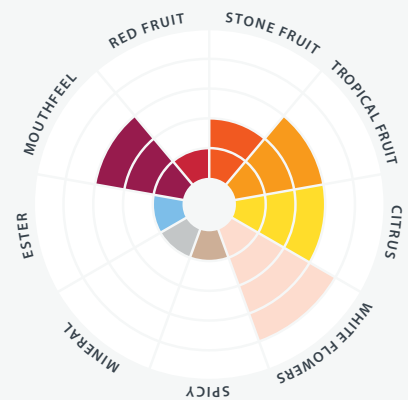


## OENOLOGICAL PROPERTIES

- Short lag phase and moderately vigorous fermentation
- Low relative nitrogen demand (under controlled laboratory conditions)
- Very low H<sub>2</sub>S production
- Alcohol tolerance of up to 15% v/v (depending on fermentation conditions)
- Low SO<sub>2</sub> production
- Fermentation temperature: 15 - 30°C (59 - 86°F)
- Competitive killer factor: yes
- Malolactic-bacteria compatibility: very high
- Low foam producer



## FLAVOR & AROMA



## QUICK FACTS

### GRAPE VARIETY PAIRING

Chardonnay, Gewurztraminer, Riesling, Roussanne, Sauvignon Blanc, Viognier.

### WINE STYLES

Complex white and Rosé wines with citrus and floral notes. Useful for a wide range of applications, including mead and fruit cider fermentations.

### AROMA

Tropical fruit and white floral notes.

### ALCOHOL TOLERANCE

Up to 15%

### FERMENTATION RANGE

15 - 30°C (59 - 86°F)

### INOCULATION RATE

0.2 - 0.4g/L



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## USAGE

**DOSAGE RATE:** 0.2 - 0.4g/L

1. Rehydrate the yeast in 50ml of water, at a temperature between 35 - 37°C (95 - 99°F).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not recommended.



## PACKAGING AND STORAGE

Available in 5g nitrogen-flushed sachets to maintain optimal yeast viability.

It is recommended to store Lalvin ICV/D47™ yeast in dry conditions, between 4 and 15°C, for optimal viability and product performance. It is however not detrimental for the product to remain at room temperature for short periods of time, such as during transport.

The yeast will rapidly lose activity after exposure to air.

### CONTACT US

If you have questions, do not hesitate to contact us at [brewing@lallemand.com](mailto:brewing@lallemand.com). We have a team of technical representatives happy to help and guide you in your fermentation journey.

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