

**PRODUCT** ☆

A pure Active Dry Wine Yeast selected for its aromatic characters

**TYPE** 

*Saccharomyces cerevisiae*

**ORIGIN** 

Cru-Blanc was first isolated from a vineyard in the Côtes du Rhône, France

**maurivin™**

# CRU-BLANC

## product information

### CONTRIBUTION TO WINE

Cru-Blanc is noted for its ability to enhance mouthfeel, particularly for barrel fermented Chardonnay and during yeast lees maturation. This strain can also contribute fruity aromatics during fermentation such as tropical fruit, pear and grapefruit, as well as honey and vanilla. Malolactic fermentation by lactic acid bacteria proceeds well following alcoholic fermentation with this yeast.

### RATE OF FERMENTATION

At warmer temperatures of 20-30°C (68-86°F) Cru-Blanc has a short lag phase followed by a strong fermentation rate. At lower temperatures of 15-18°C (59-64°F) this strain displays a medium, steady fermentation rate. To ensure complete fermentation of barrel fermented Chardonnay a minimum temperature of 15°C (59°F) is recommended when using this yeast.

### NITROGEN REQUIREMENT

Cru-Blanc is considered a moderate nitrogen consumer. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) or Mauriform fermentation aid is recommended to ensure a healthy fermentation.

### APPLICATIONS

Cru-Blanc is ideally suited for varietal white wine making, in particular, for use in barrel fermenting Chardonnay. This strain also has notable success with neutral grape varieties such as Chenin Blanc and Trebbiano (Ugni Blanc), where the addition of yeast aromatics is favoured. Cru-Blanc exhibits a very low capacity to consume malic acid during fermentation (see *Malic Acid Research Information sheet*) and should be considered for applications where the conservation of malic acid is desirable.

### ALCOHOL TOLERANCE

Cru-Blanc displays good alcohol tolerance of up to 14% (v/v)



### VOLATILE ACIDITY

Generally less than 0.3 g/l



### FOAMING

Cru-Blanc is a low foaming strain, suitable for barrel fermentation.



### KILLER ACTIVITY

Cru-Blanc has killer activity



### FLOCCULATION

Cru-Blanc displays excellent sedimentation properties



### CONTRIBUTION TO WINE

