Wine yeast
selected from nature

LALVIN FC9™

Saccharomyces cerevisiae

For the fermentation of wine for Brandy production

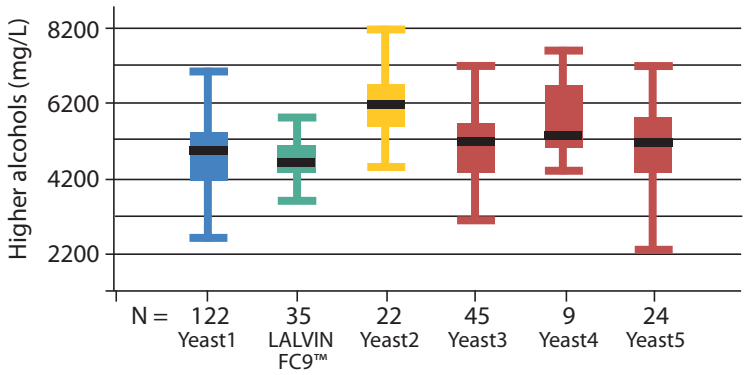
DESCRIPTION

Wines intended for distillation require certain characteristics and quality before they are distilled for Brandy "eaux-de-vie". To meet these requirements and help obtain quality eaux-de-vie, LALVIN FC9™ yeast has been selected in the Cognac "terroir" by the BNIC (Bureau Interprofessionnel de Cognac) and the University of Nantes, in collaboration with Lallemand.

BENEFITS & RESULTS

LALVIN FC9™ is dominant until the end of fermentation and is compatible with malolactic fermentation if required. The production of higher alcohols, ethyl acetate, acetaldehyde and volatile sulfur compounds remain low which is a requirement for wine used for distillation.

Quality of wines for distillation



Comparison of higher alcohol production between different wine yeast after microdistillation (BNIC viticultural research station technical workshop)

On average, LALVIN FC9™ consistently produces lower amounts of higher alcohols that other yeast strains.

PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 14 to 26 °C
- Alcohol tolerance up to 14% v/v
- Short lag phase
- Fast fermentation rate
- Competitive ("Killer K2") factor active
- Very low nutritional requirement
- Low volatile acidity production
- Low SO_2 production
- Low H_2S production
- Low foam production
- Can degrade about 20% of malic acid
- Compatible with malolactic wine bacteria
- Suitable for distillation on fine lees

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by: