

Isolated in Marne region (one of the most famous French production area of high-quality sparkling wines), LEVULINE® CHP is validated and recommended by the microbiology laboratory at the “Direction Qualité et Développement Durable du CIVC”.

For the security of fermentation, aromatic finesse and for the production of sparkling wines.

## APPLICATIONS



LEVULINE® CHP was selected for its strong fermentation capacity and its ability to produce quality sparkling wines.

LEVULINE® CHP can be used for fermentation under difficult conditions: low temperatures, highly clarified musts (turbidity levels below 80 NTU).

LEVULINE® CHP can also be used to produce very fine white wines, fermented at low temperatures (15 to 18°C) and tends to reveal white flower notes or citrus flavours.

Each lot of LEVULINE® CHP is controlled by the microbiology laboratory at Pôle Technique et Environnement of CIVC.

## MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- *Saccharomyces cerevisiae* var. *bayanus*
- **Killer factor:** Killer yeast
- **Fermentation speed:** fast
- **Lag phase:** medium
- **Alcohol tolerance:** high (up to 15.5% vol.)
- **Fermentation temperature range:** from 10 to 30°C
- **Nitrogen requirement:** low, as well as survival factors (sterols, fatty acids), allowing an efficient fermentation even in low turbidity situations, without the production of volatile acids. However, it is important to check the assimilable nitrogen levels of the musts and to adjust them accordingly by adding complex nutrients from the **HELPER™** range at 1/3<sup>rd</sup> of the alcoholic fermentation
- **Volatile acidity production:** low (0.10 g/L eq H<sub>2</sub>SO<sub>4</sub>)
- **SO<sub>2</sub> production:** low
- **Foam production:** low

## DOSAGE AND INSTRUCTION FOR USE

Recommended dosage rate: 20 - 25 g/hL

- Rehydrate selected starter in 10 times its volume of water at 35°C to 37°C in a clean container
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting
- Add the starter to the must using the pump-over method
- The rehydration process should not exceed 45 minutes
- Rehydrating in the must is not recommended

## PACKAGING AND STORAGE



0.5 kg sachet, carton of 20 x 0.5 kg

Store in a cool, dry place for up to 3 years in the original packaging.  
Only use vacuum-sealed sachets.  
Once opened, use quickly.

A Danstar product  
Distributed by:

**OENOFRANCE**

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