



**RED STAR**



**Premier Côte des Blancs**

The original wine yeast



## **Saccharomyces cerevisiae**

TECHNICAL DATA SHEET  
OE\_L\_EN Côte des Blancs  
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### **ORIGIN**

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- Selected from a French grape cultivar. This strain is a special selection **Red Star®**.

### **FERMENTATIVE PROPERTIES**

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- Fast fermenting strain that ensures a regular fermentation even at low temperature (12°C-14°C, 53°F-57°F).
- **Little temperature increase** in case of fermentation temperature is not controlled.
- **Alcohol tolerance: >14% vol.**
- Low production of foam and **very low volatile acidity and sulphur compound production with an adapted nitrogen contribution (balanced addition of organic and mineral nitrogen).**

### **ORGANOLEPTIC PROPERTIES**

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- Wines obtained with the **Côte des Blancs** yeast strain present very fine fruity aromas.
- This strain respects **typical varietal aromas** of the grapes and **intensifies primary aromas, especially those of very aromatic grape cultivars such as Sauvignon Blanc and Moscato.**
- With a good nitrogen supplementation, Cotes des Blancs can also produce a high quantity of fermentative aromas that value wines obtained from neutral grapes.

### **SUGGESTIONS OF APPLICATIONS**

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- Ideal for **all high quality white wines with intense varietal expression** such as Chardonnay, Sauvignon Blanc, Riesling, Gewurztraminer, Moscato.
- **Allows an optimum aromatic expression for the production of wines derived from neutral grape cultivars.**
- As an aromatic yeast strain, Côte des Blancs also showed very good results on sparkling and rosé wines.



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## USES

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- The rehydration time should be between 20 to 25 minutes.
- This strain should be rehydrated in ten times its weight of sugared water or in a mixture of one-third of must and two-thirds of water. The mixture temperature should be 38/40°C (100/104°F). Stir during 20 minutes.
- Slowly sprinkle the culture media into 3 times the weight of the must in order for the yeasts to adapt to their new fermentation media (temperature difference, osmotic pressure, SO<sub>2</sub>), then wait for 10 minutes.
- This mixture can be added directly into the fermentation tank with uniform mixing. The difference of temperature between the rehydrated yeast and the tank should not exceed 10°C, optimum being 5°C.

## DOSAGE

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

## PACKAGING

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Carton of 20 vacuum-packed sachets, 500g each (10 kg)

## STORAGE

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Shelf life of unopened vacuum pack at room temperature (20°C, 68°F) is up to 2 years. If kept refrigerated (4°C, 45°F), shelf life will exceed 2 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible.

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