

YEAST

Excellence[®] B2



Excellence[®] B2 leads to the production of aromatic and complex white and rosé wines. The aromatic intensity is important, as well as the roundness and the volume in mouth.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits :** Excellence[®] B2 is a yeast selected for its ability to **quickly implant** itself and carry out the fermentation. Excellence[®] B2 is resistant to alcohol up to 14% abv., low turbidities (> 50 NTU) and temperatures (until 14°C).
It gives **elegant, full and floral wines with a clean aromatic profile** thanks to its POF(-) character, and low production of volatile acidity and combining compounds.



DIRECTIONS FOR USE

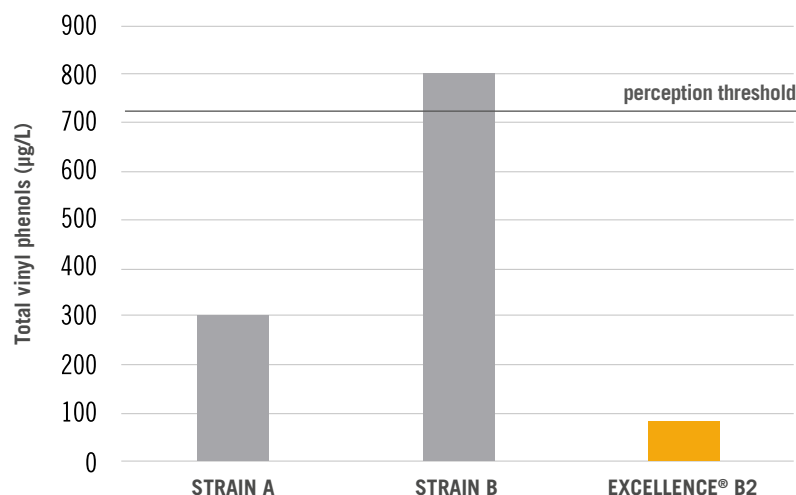
- ◆ **With CEnoStim[®]:** in difficult fermentary conditions (high Potential Alcohol, extreme temperatures, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim[®]. Sprinkle the CEnoStim[®] (30 g/hL) progressively into 20 times its weight of hot water (~40°C) whilst continually mixing in order to avoid the formation of clumps. Leave to expand for 15 minutes then add the selected yeast (20 g/L) and mix gently.
- ◆ **Without CEnoStim[®]:** add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix by pumping over.
- ◆ **Dosage:** 20 g/hL.



TRIAL RESULTS

1. AROMATIC CLEANNESS

Chardonnay - Languedoc-Rousillon, 2010
PA 13,7%vol. • AT 4,3 g/L (H₂SO₄) • pH 3,4





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light brown fine granulates

MICROBIOLOGICAL

- **Other yeasts:** < 10⁵ UFC/g
- **Mould:** < 10³ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Lactic bacteria:** < 10⁵ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable yeasts:** ≥ 10¹⁰ UFC/g
- **Humidity:** < 8 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Packets of 500 g (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/02-08-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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