

# For prestigious red wines

LALVIN  
CLOS®



**LALLEMAND**

**Norrel  
ROBERTSON**

**Master of Wine**

*Winemaker  
& Consultant  
Calatayud, Spain*



“During the 2008 vintage in Calatayud (Spain), we carried out full scale production trials with the new Lalvin Clos® yeast (YSEO®). Typically musts from Calatayud have high potential alcohol and are prone to elevated levels of volatile acidity. Due to a combination of dry climate and high alcohol, the tannin management can also be difficult resulting in wines that are too dry and astringent.

In Calatayud, we trialed Lalvin Clos® alongside another strain (a Nebbiolo isolate from Barolo favored for color enhancement and full-bodied wines). There were two fermentations of old vine Grenache and Tempranillo which provided extreme conditions where nutrition, yeast stress and tannin management could have posed difficulties for the yeast. The results confirmed the preliminary findings outlined in the development of Lalvin Clos® : **a very good implantation and a very short lag phase** compared to another strain. Similarly alcohol level and volatile acidity level were both slightly reduced in the wine made with Lalvin Clos®. Perhaps the most important features of the trial were the organoleptic differences witnessed between the two wines.

The wine fermented with Lalvin Clos® had **a better definition of tannins and more harmony within the tannic structure**. Whilst displaying less red fruit and less upfront fruit characters on the nose and palate, the Lalvin Clos® wine was viewed to be **more complex** in blind tastings with other winemakers. The Lalvin Clos® wine had an accent on minerality, length and more complete, complex flavors.”

“Located in the Pessac Leognan prestigious appellation, in the heart of the Graves, Chateau Luchey Halde is a perfect synergy between tradition and innovation. On our first wine (Chateau Luchey Halde, rated 88-90 by Parker on the 2005 vintage) we have 10 to 15 years aging potential, but I am seeking freshness and “gourmandise” that allow it to be enjoyed young. We are also seeking respect for the land, typicity, character, power and complexity, but with flexibility and finesse. The tannin must be tight, fine and elegant. We tried Lalvin Clos® during 2010 vintage compared to the yeast we usually use. On 2 perfectly homogeneous lots, we just changed the yeast used for fermentation. We conducted this test on Cabernet Sauvignon, on which we push the maturity as much as possible keeping the freshness and flexibility. With 14.5% vol, the alcoholic fermentation took place without any problem on the 2 modalities, confirming this yeast **excellent capacity to ferment**.

The wine fermented with Lalvin Clos® shows **more freshness and more minerality**. The structure is more interesting: the tannin is tighter, more accurate, better defined. While having a fat and a satisfactory volume, Lalvin Clos® wine has a long finish, less bitter, with a woody melted and well integrated, and licorice and roasted notes. Overall, the wine seems more uniform and balanced and meets the criteria of finesse and elegance we are looking for.

**The Lalvin Clos® wine has been selected to be part of our first wine blending to be presented at the Futures 2010 Bordeaux.”**

**Pierre  
DARRIET**

**Château Luchey Halde**  
*Technical Director vigne  
et vins, AOC Pessac  
Leognan,  
France*



minerality comp



**Stéphane  
CARDONA**

**Vins & vignes Director**  
*"Vignerons de caractère"*  
cellar oenologist,  
Vacqueyras,  
France

“La Cave des Vignerons de Caractère, located in Vacqueyras in Vaucluse (France), is a major player in the southern Cotes du Rhone vineyard landscape. Strongly committed to sustainable development, the winery makes a point of honor to offer wines of character, respecting the land and the work of winemakers. The potential of the cave is around 35,000 hL, composed of 96% red. We used the yeast Lalvin Clos® on 7000 hL during 2010 vinification including Grenache and Syrah for wines such as Gigondas and Vacqueyras. We look for complexity and authenticity, while keeping enough freshness to the wines. We had **no problem to ferment with Lalvin Clos®**, on alcoholic levels from 14 to 16% vol. The Lalvin Clos® fermentations allowed regular, shorter lag phases and clear fermentation ending, even on high potentials.

I really liked Lalvin Clos® because **it strengthens the typical grape varieties**: there are really characteristics of the grenache and syrah in these wines. In addition to exacerbating the qualities of the soil and the raw material, it allows a very good maintenance of freshness.

The wines obtained with Lalvin Clos® have long, tight and precise profiles. It seems to me that **this yeast has improved the structure and definition of these wines** by providing the right amount of fat and volume without exuberance. That is exactly what we are looking for here: character, typicity and freshness. Elegant wines somehow... Lalvin Clos® allowed us to go higher in terms of quality and uniqueness. In 2011, I think to use Lalvin Clos® on even larger volumes than in 2010. ”

“Greg Boeger was one of the state's first producers of a varietal Merlot when it was virtually unheard of in California. Today, he is a pioneer of innovative blends, drawing from over twenty-five varieties of grapes grown at the estate. Boeger is quickly becoming known for bringing new and uncommon varietals to the market place. We planted 10 acres of Barbera on a rocky ridge parallel to our estate vineyards at the 2,400 foot elevation. It has volcanic soil and the land slopes gently southwestward for excellent air drainage. The first harvest was 2008 and we have high expectations for the three clones of Barbera we selected for this site.

I am always on the lookout for a durable yeast capable of handling high potential alcohol Barbera. Our Barbera normally comes in with potential alcohol running from 16 to 17.5% and I don't trust just any yeast strain to handle it. Barbera is our flagship wine, so I can't afford to risk the hassle of a stuck fermentation. For the 2010 harvest, I tried Lalvin Clos® for the first time and was very impressed with the results. Fermentation progressed smoothly to dryness, and post-primary MLF went off without a hitch.

**Organoleptically, the Clos-fermented lot demonstrated enhanced complexity in aroma and mouthfeel that elevated the quality of the final blend.** For 2011, I will use Lalvin Clos® for more of my Barbera and will also use it for my Tempranillo and Petite Sirah.”



**Justin  
BOEGER**

**Winemaker**  
Boeger winery,  
California,  
USA

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# LALVIN CLOS®

Lalvin Clos® (YSEO®) has been selected by the Rovira I Virgili University (Bioteconología Enológica de la Facultad de Enología de Tarragona) from the Priorat D.O.C area where alcohol and polyphenol levels are usually very high. Lalvin Clos® (YSEO®) ferments over a wide temperature range, tolerates high potential alcohols and respects the organoleptic and varietal complexity and minerality of the top-of-the-range Carignan, Grenache, Cabernet Sauvignon, Merlot, Syrah and Tempranillo red wines. Produced with YSEO® process which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours, Lalvin Clos® (YSEO®) is 100% natural and non-GMO.



- *Saccharomyces cerevisiae*.
- High implantation rate against indigenous flora.
- Short lag phase and quick rate in easy conditions.
- Well adapted to high alcohol degrees (>17%)
- Large range of fermentative temperatures (13-35°C).
- Suitable for cold maceration practices.
- Moderate consumption and nitrogen needs.
- Good relation with MLF.
- Good organoleptic differentiations.
- Respect tipicity, “terroir”, “minerality character”, fruitiness, complexity and structure.