

Commendations

Category: Vine and Wine

INSTITUT ŒNOLOGIQUE DE CHAMPAGNE

IONYS_{WF}tm, an acidifying and slightly dealcoholising yeast for the rebalancing of more mature crops

Against a backdrop of global warming and changing weather conditions, numerous wine-growing regions have noted an alarming decrease in the acidity level of their wines and an increase in their alcohol content by volume.

IONYS_{WF}tm is the result of a collaborative project between Lallemand and INRA, the agricultural research institute in Montpellier. It is the first yeast of the *Saccharomyces cerevisiae* variety selected for its capacity to significantly acidify the must in fermentation through a natural process. It also has the ability to decrease the sugar-to-alcohol conversion rate, resulting in wines that are richer in glycerol with lower levels of alcohol and volatile acidity. This novel fermentation metabolism is used to make more balanced wines that are fresher on the palate with a better expression of the fruit.

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