



Winemakers throughout the world have been putting their trust in FERMIVIN yeasts since the 1970s. They can be used to produce all styles of wine, meeting market and consumer demands.

OENOBRANDS is proud of this heritage and draws on over 40 years' accumulated experience to continue developing new fermentation solutions. FERMIVIN yeasts are selected in collaboration with wine growers and technical institutes. They are then cultivated, dried and checked in our factories to ensure their authenticity, high performance and quality.

FERMIVIN

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

# CHAMPION

*Saccharomyces cerevisiae* var. *bayanus*  
# 67J - SELECTION INRA - FRANCE

## THE WELL-KNOWN AND UNSTOPPABLE YEAST



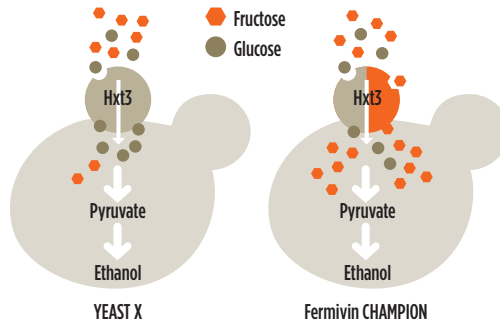
### WINEMAKING

Fermivin® CHAMPION is a very strong *Saccharomyces cerevisiae* ex. *bayanus* yeast characterized by a very high alcohol tolerance and a capacity to ensure complete fermentation in challenging conditions (high potential alcohol, toxic compounds, very low turbidity, low YAN).



### SCIENCE & TECHNOLOGY

Fermivin CHAMPION has been validated by INRA for its efficiency being performant in many different and in particular problematic conditions. It is a fructophilic yeast due to a unique hexose transporter (HXT3 version of strain 67J). The high fructose affinity gives to the strain the ability to ferment fructose together with glucose.



### TASTING NOTES

Fermivin CHAMPION ensures quality wine that respects each grape variety's typical features.

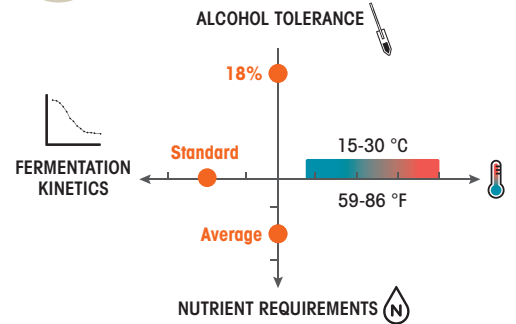


### TESTIMONIAL

« A white must (Viognier) at 240 g/l sugar has been inoculated with **Fermivin CHAMPION**. The conditions were tough with low turbidity (50 NTU) and low YAN (83 mg/l). The fermentation started well. By mistake, we chilled the tank at mid-fermentation at 2 °C for 7 days then heated to 25 °C: the fermentation was complete. The fermentation never stopped!! ».



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	5 - 7 g/l
Volatile acid production	< 0.37 g/l
Acetaldehyde production	< 60 mg/l
H <sub>2</sub> S production	Average
Killer factor	Neutral



### HISTORY & DEVELOPMENT

Strain 67J was selected and validated by INRA (French National Institute for Agricultural Research) in the Corbières region (Languedoc - France) in 1967. It was first marketed by Gist-Brocades in 1978.



### DOSE & PACKAGING

Fermivin CHAMPION contains more than 10 billion active dry yeast cells per gram.  
Recommended dose: 20 g/hl.  
Packaging: 500 g and 10 kg vacuum-sealed packets.  
Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

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