

RED STAR WINE YEASTS AND THEIR PROPERTIES						
YEAST STRAIN	PASTEUR RED	MONTRACHET	COTES des BLANCS	PASTEUR CHAMPAGNE	PREMIER CUVÉE	
FERMENTATION TEMP	64-86	59-86	64-86	59-86	45-95	
ALCOHOL TOLERANCE	16	13	12-14	13-15	18	
RATE OF FERMENTATION	fast	fast	slow/moderate	fast	fast	
FOAM PRODUCTION	low	moderate	low	moderate	very low	
VOLATILE ACID PRODUCTION	low	low	low	low	low	
SULPHUR DIOXIDE PRODUCTION	low	low/moderate	very low	low	moderate	
HYDROGEN SULPHIDE PRODUCTION	low	high*	low	low	very low	
NUTRIENT REQUIREMENTS	normal	normal	high**	normal	normal	
* Not recommended for grapes that have been dusted with sulphur.						
** Requires nutrient addition for Chardonnay fermentations.						
YEAST STRAIN RECOMMENDED FOR:						
PASTEUR RED	Full-bodied red wines where varietal (especially Cabernet-family grapes) fruit flavours and complex aromas are desired.					
MONTRACHET	Full-bodied intense-colour red and white wines. Good tolerance to SO ₂ .					
COTES des BLANCS	Red, white and sparkling wines as well as wines with residual sugar.					
PASTEUR CHAMPAGNE	All whites and some red wines. Not recommended for sparkling wines. Restarts stuck fermentation. Good tolerance to free SO ₂ .					
PREMIER CUVÉE	Red, white and especially sparkling wines; does not favour ML fermentation; restarts stuck fermentation; good tolerance to free SO ₂					
Legend: XXXX = strongest recommendation						
TYPE OF WINE	PASTEUR RED	MONTRACHET	COTES des BLANCS	PASTEUR CHAMPAGNE	PREMIER CUVÉE	
Dry white	X	XXXX	XX	XXXX	XXX	
Medium-sweet/Rose	X	X	XXXX	XX	XX	
Sweet	X	X	XXXX	XX	XXXX	
Light young red	XXX	XXX	XXX	XXX	XX	
Tannic red	XXXX	XXXX	X	XX	XX	
Sparkling	X	X	XXX	X	XXXX	