



RED STAR 

Pasteur Champagne

The original wine yeast



Saccharomyces bayanus

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OE_L_EN Pasteur Champagne
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ORIGIN

- Selected by the Pasteur Institute of Paris. Largely used in the United States of America.

FERMENTATIVE PROPERTIES

- Particularly strong yeast strain with a **very high alcohol tolerance (> 16% vol.)**
- **Low volatile acidity and acetaldehyde production.**
- Good resistance to **low temperature fermentation (14°C).**
- **Low nutrient requirements (nitrogen and fatty acids).**

ORGANOLEPTIC PROPERTIES

- This yeast strain confers **body and roundness** thanks to its **high glycerol production** and promotes the **development of fresh and clean aromas.**
- Allows obtaining pure and pleasant aromas thanks to a straight fermentation.
- Excellent for the production of **white thermo regulated and sparkling wines.**

SUGGESTIONS OF APPLICATIONS

- Ideal for wines produced in **big quantity.**
- **Production of young wines.**
- Production of **high alcohol white and red wines**, in which the winemaker wants to keep freshness and varietal aromas while controlling fermentation temperature.
- **Pasteur Champagne** is one of the best strains to **avoid sluggish fermentation and to restart stuck ones with remaining residual sugars** thanks to its ability to assimilate fructose and to resist to alcohol.
- Recommended for the production of **sparkling wines processed by traditional or Charmat methods.**

**FERMENTIS**

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USES

- The rehydration time should be between 20 to 25 minutes.
- This strain should be rehydrated in ten times its weight of sugared water or in a mixture of one-third of must and two-thirds of water. The mixture temperature should be 38/40°C (100/104°F). Stir during 20 minutes.
- Slowly sprinkle the culture media into 3 times the weight of the must in order for the yeasts to adapt to their new fermentation media (temperature difference, osmotic pressure, SO₂), then wait for 10 minutes.
- This mixture can be added directly into the fermentation tank with uniform mixing. The difference of temperature between the rehydrated yeast and the tank should not exceed 10°C, optimum being 5°C.

DOSAGE

20 to 30 g/hl (Average: 2,2 lbs. per 1,000 gal.)

PACKAGING

Carton of 20 vacuum-packed sachets, 500g each (10 kg)
Carton of 1125 vacuum-packed sachets, 5g each (5.625 kg)

STORAGE

Shelf life of unopened vacuum pack at room temperature (20°C, 68°F) is up to 2 years. If kept refrigerated (4°C, 45°F), shelf life will exceed 2 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible.

Red Star® products comply with the Oenological Codex, until the Best Before End Date, in the storage conditions mentioned here above.

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