



Pasteur Champagne

Other Names

Wine Yeast

Description

Red Star® Pasteur Champagne (Davis 595), a strain of *Saccharomyces Bayanus*, has been derived from a pure culture slant of the Institut Pasteur in Paris. This strain has been widely used in the U.S. since 1968. It is a strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. This strain is recommended for all white wines, some reds and for fruit juices. Although this yeast is somewhat flocculant, it is not commonly used for sparkling wine. Pasteur Champagne has been recommended, by several sources, for restarting stuck fermentations. Ferments best between 15-30 deg. C, (59-86 deg. F).

Properties

- *Saccharomyces Bayanus*

Directions for use

Rehydrate in ten times its weight in 86F – 95F water, rehydration time should be 20-25 minutes. Then adjust the temperature by adding must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature. This mixture can be added directly in the fermentation tank with uniform mixing.

Hazard Warning

None

Dosage

2.2 lbs/1000 gal.

Packaging

10 Kg Box