

	RED STAR	Cote des Blancs	Pasteur Red	Premier Cuvee	Montrachet	Pasteur Champagne
	Dry Whites	4	1	4	3	3
	Non-Dry Whites	4	1	1	2	2
	Blushes	4	1	2	2	2
	Nouveau	1	1	4	2	2
	Young Reds	1	4	2	2	2
	Aged Reds	1	4	2	3	3
	Champagne	2	1	4	2	2
	Dark Berries	1	4	1	4	1
	Light Berries	3	1	3	2	4
	Orchard Fruits	4	1	2	2	4
	Citrus Fruits	2	1	2	1	4
	Melons	2	1	2	2	4
	Roots	1	1	1	4	1
	Botanicals	1	1	1	4	2
	Secondary Fermentation	1	1	3	1	4
	Stuck Fermentation	1	1	3	3	4
	Late Harvest	1	1	3	3	4
	Fermentation Speed	Moderate	Moderate	Very Fast	Fast	Fast
	Temperature Range	64-86	64-86	45-95	59-86	59-86
	Alcohol Tolerance	12-14%	13-15%	18%	13%	13-15%
	Sensory Effects					
	Fruity Esters	Y				
	Full Bodied		Y		Y	
	Neutral			Y		Y
	Other Characteristics					
	Ferment to Dryness		Y	Y	Y	Y
	SO2 Tolerant	Y	Y	Y	Y	Y
	Low Foaming	Y		Y		Y

*NOTE – Cote des Blancs is suitable only for cuvees (not secondary in-bottle fermentations)
4 = Strongest Recommendation