

**Table S1.** Acid concentrations of base wine and of the resulting sparkling wines fermented with *S. cerevisiae* strain *IOC18-2007* GPY-grown or *pied de cuve*-prepared, after 9 months aging. Acid concentrations were determined by HPLC and expressed in grams per liter.

Acid	Base wine	GPY	<i>Pied de cuve</i>
<b>L-(-)malic</b>	3.85±0.07 <sup>b</sup>	0.09±0.00 <sup>a</sup>	0.08±0.01 <sup>a</sup>
<b>L-lactic</b>	ND <sup>a</sup>	2.60±0.06 <sup>b</sup>	2.40±0.01 <sup>b</sup>
<b>Tartaric</b>	5.55±0.07 <sup>c</sup>	3.60±0.04 <sup>b</sup>	3.17±0.001 <sup>a</sup>
<b>Succinic</b>	0.4± (0.02) <sup>a</sup>	0.59±0.00 <sup>b</sup>	0.54±0.01 <sup>b</sup>
<b>Fumaric</b>	ND <sup>a</sup>	ND <sup>a</sup>	ND <sup>a</sup>
<b>Acetic</b>	0.13±0.0 <sup>a</sup>	0.212±0.071 <sup>a</sup>	0.280±0.005 <sup>a</sup>

Equal letters indicate the absence of statistically significant differences ( $P>0.05$ ). ND: not detected.