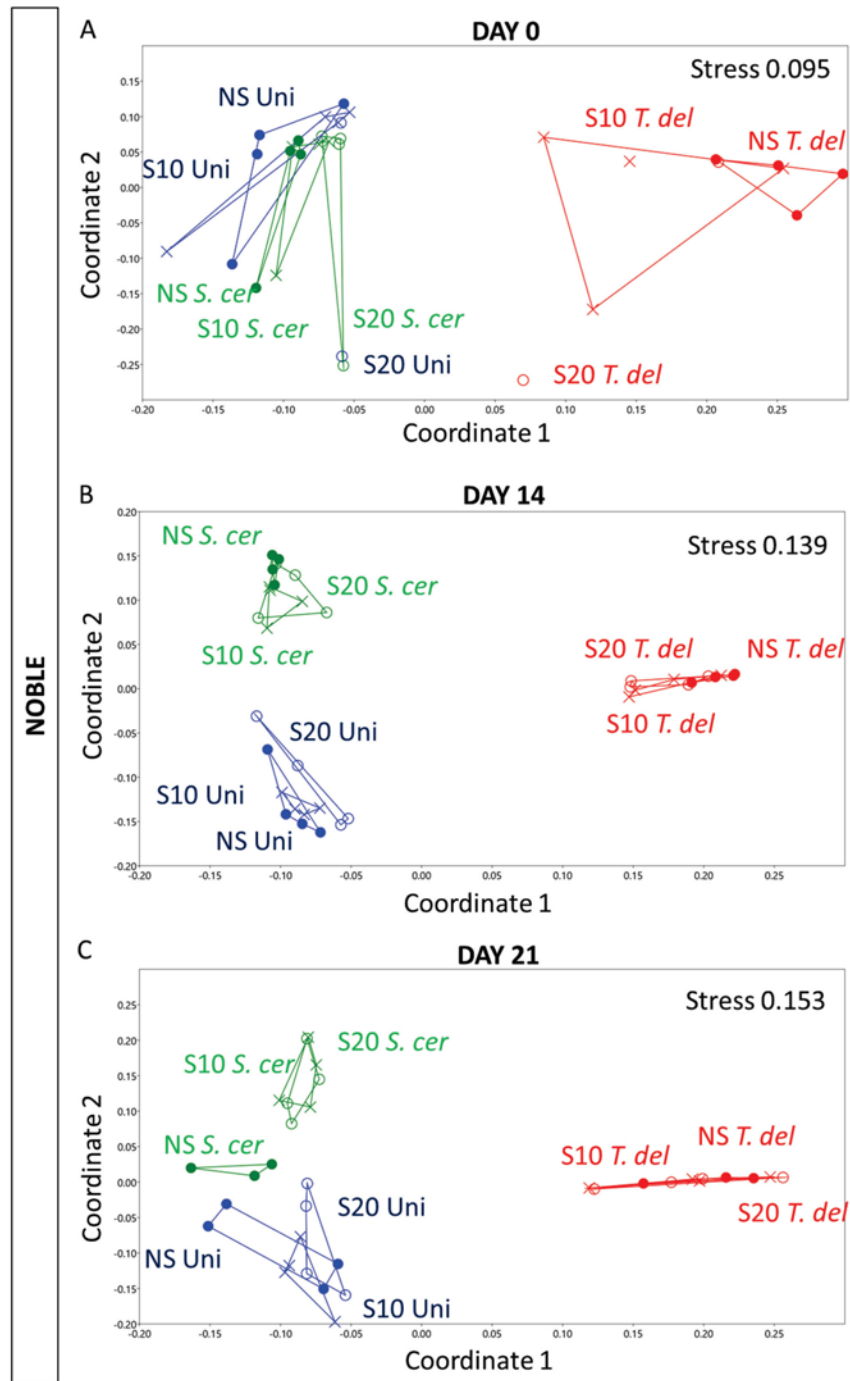


Supplemental Data for:

Cureau N, Threlfall R, Carbonero F, Howard L and Lavefve L. 2021.

Fungal diversity and dynamics during grape wine fermentations with different sulfite levels and yeast inoculations.

Am J Enol Vitic 72:240-256. doi: 10.5344/ajev.2021.20054.



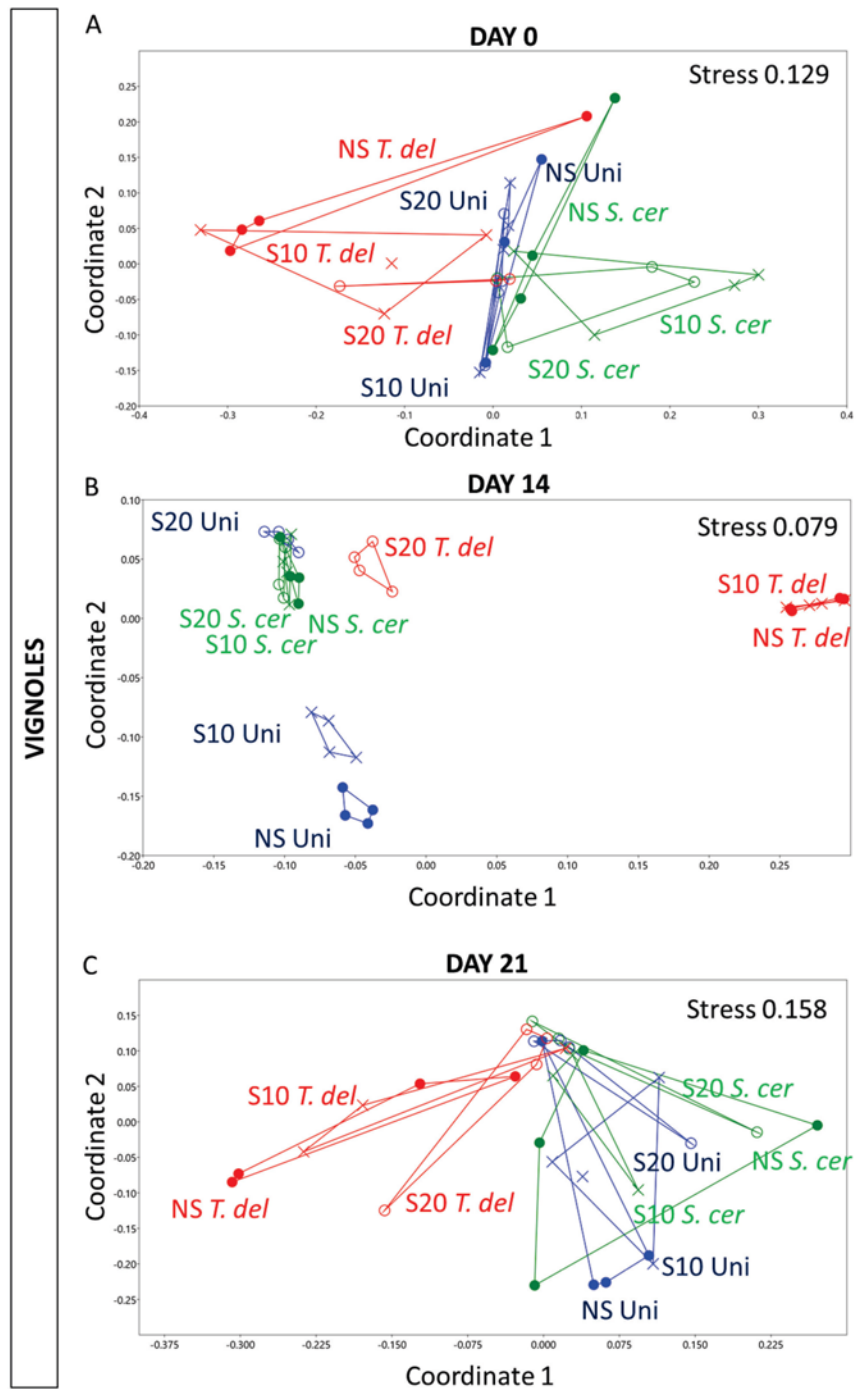
Supplemental Figure 1 Non-metric multidimensional scaling (NMDS) plots based on Bray-Curtis similarity index of the fungal community structures at the genus level of Noble juice/wine samples at day 0 (A), day 14 (B), and day 21 (C) of fermentation. Blue: uni (uninoculated juice), green: *S. cer* (*Saccharomyces cerevisiae*-inoculated juice), red: *T. del* (*Torulaspora delbrueckii*-inoculated juice), filled circle: NS (0 mg/L SO₂), cross: S10 (10 mg/L SO₂), open circle: S20 (20 mg/L SO₂). One-way analysis of similarities based on Bray-Curtis similarity index, Bonferroni-corrected *p* values: *p* = 0.0001 for the three NMDS plots.

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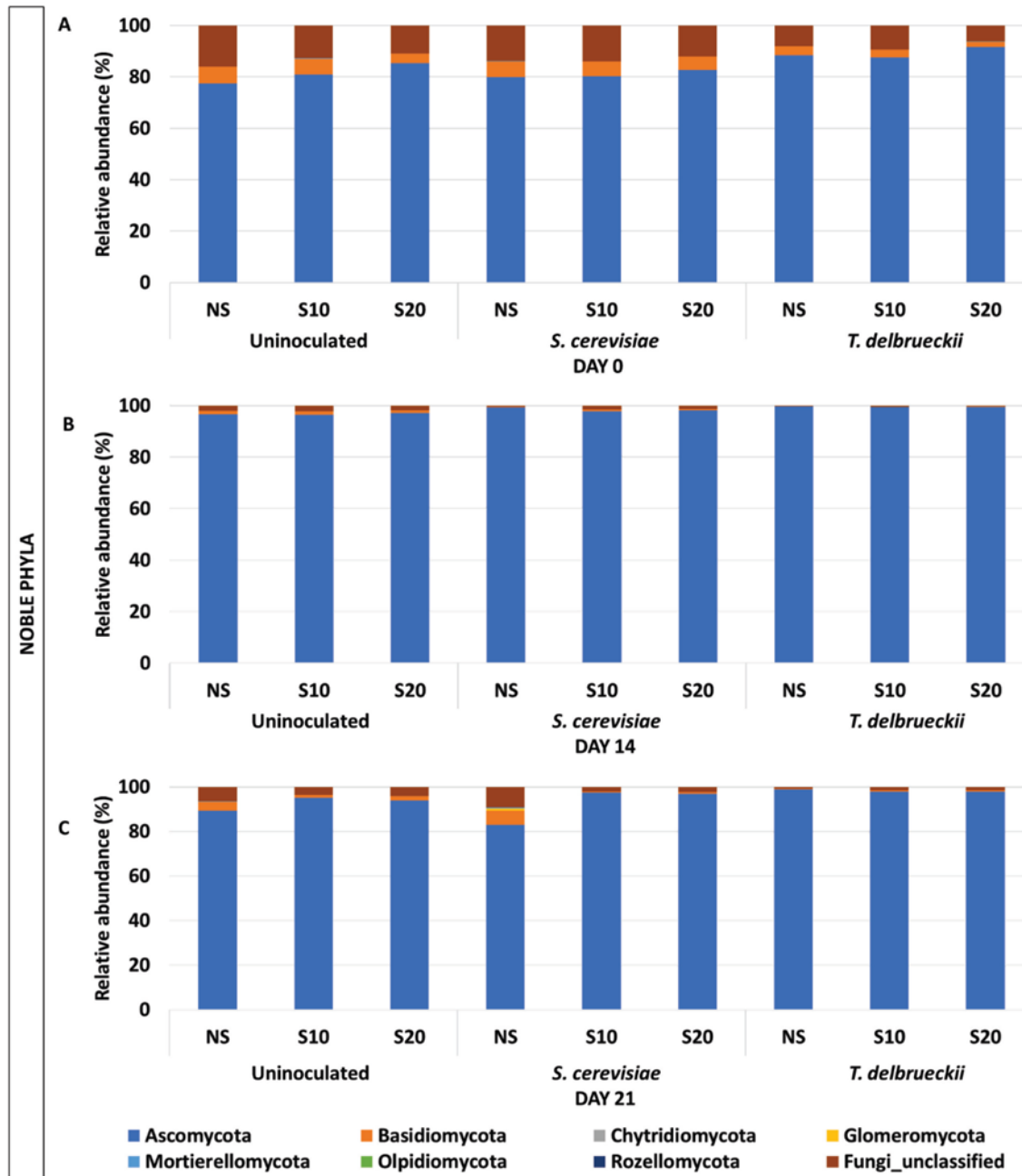
Supplemental Figure 2 Non-metric multidimensional scaling (NMDS) plots based on Bray-Curtis similarity index of the fungal community structures at the genus level of Vignoles juice/wine samples at day 0 (A), day 14 (B), and day 21 (C) of fermentation. Blue: uni (uninoculated juice), green: *S. cer* (*Saccharomyces cerevisiae*-inoculated juice), red: *T. del* (*Torulaspora delbrueckii*-inoculated juice), filled circle: NS (0 mg/L SO₂), cross: S10 (10 mg/L SO₂), open circle: S20 (20 mg/L SO₂). One-way analysis of similarities based on Bray-Curtis similarity index, Bonferroni-corrected *p* values: *p* = 0.0001 for the three NMDS plots.

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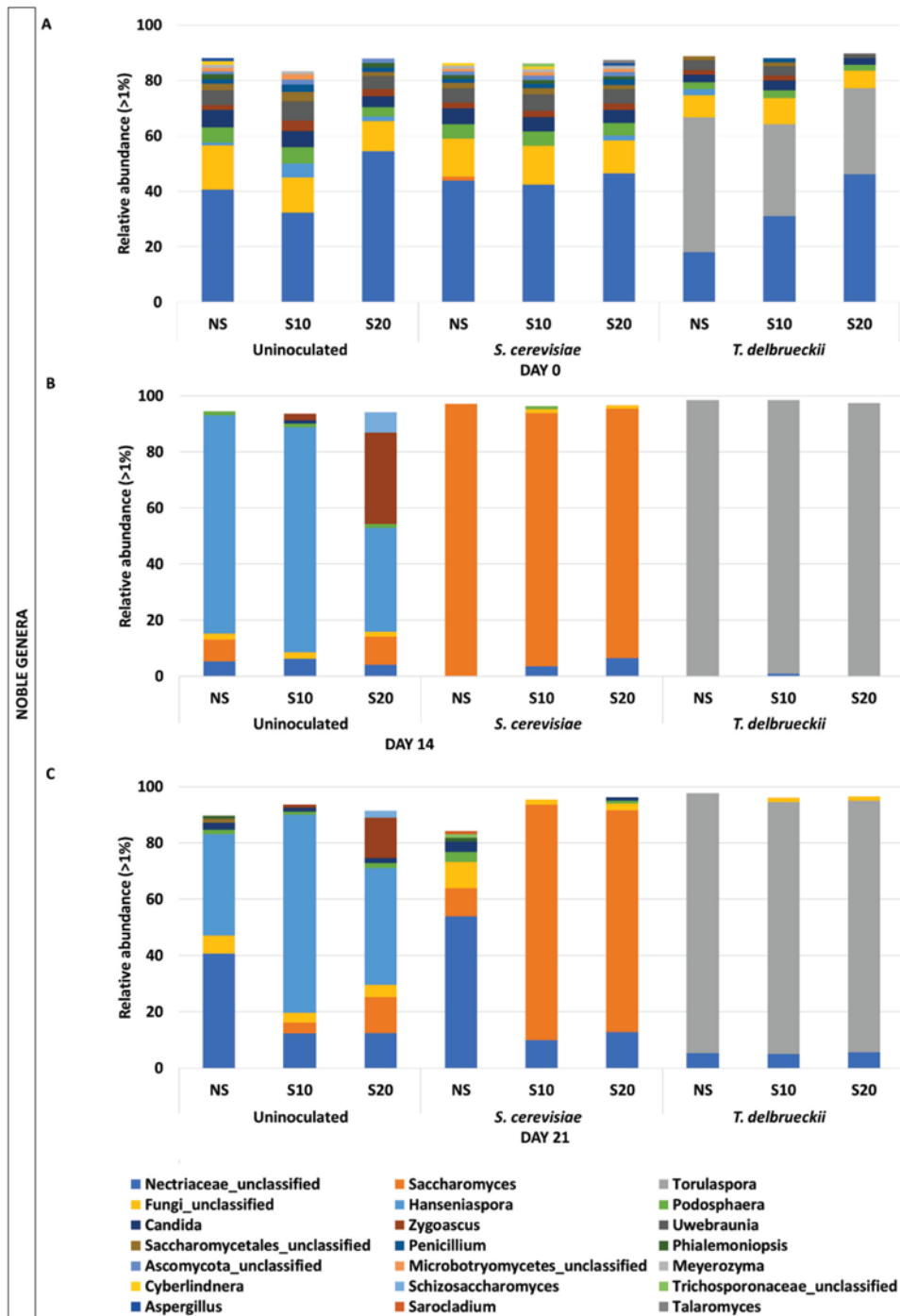
Supplemental Figure 3 Fungal community distribution at the phylum level (relative abundance >1%) recovered in Noble juice/wine at day 0 (A), day 14 (B), and day 21 (C) of fermentation. NS: 0 mg/L SO₂, S10: 10 mg/L SO₂, S20: 20 mg/L SO₂, Uninoculated: Uninoculated juice, *S. cerevisiae*: *Saccharomyces cerevisiae*-inoculated juice, *T. delbrueckii*: *Torulaspora delbrueckii*-inoculated juice.

Supplemental Data for:

Cureau N, Threlfall R, Carbonero F, Howard L and Lavefve L. 2021.

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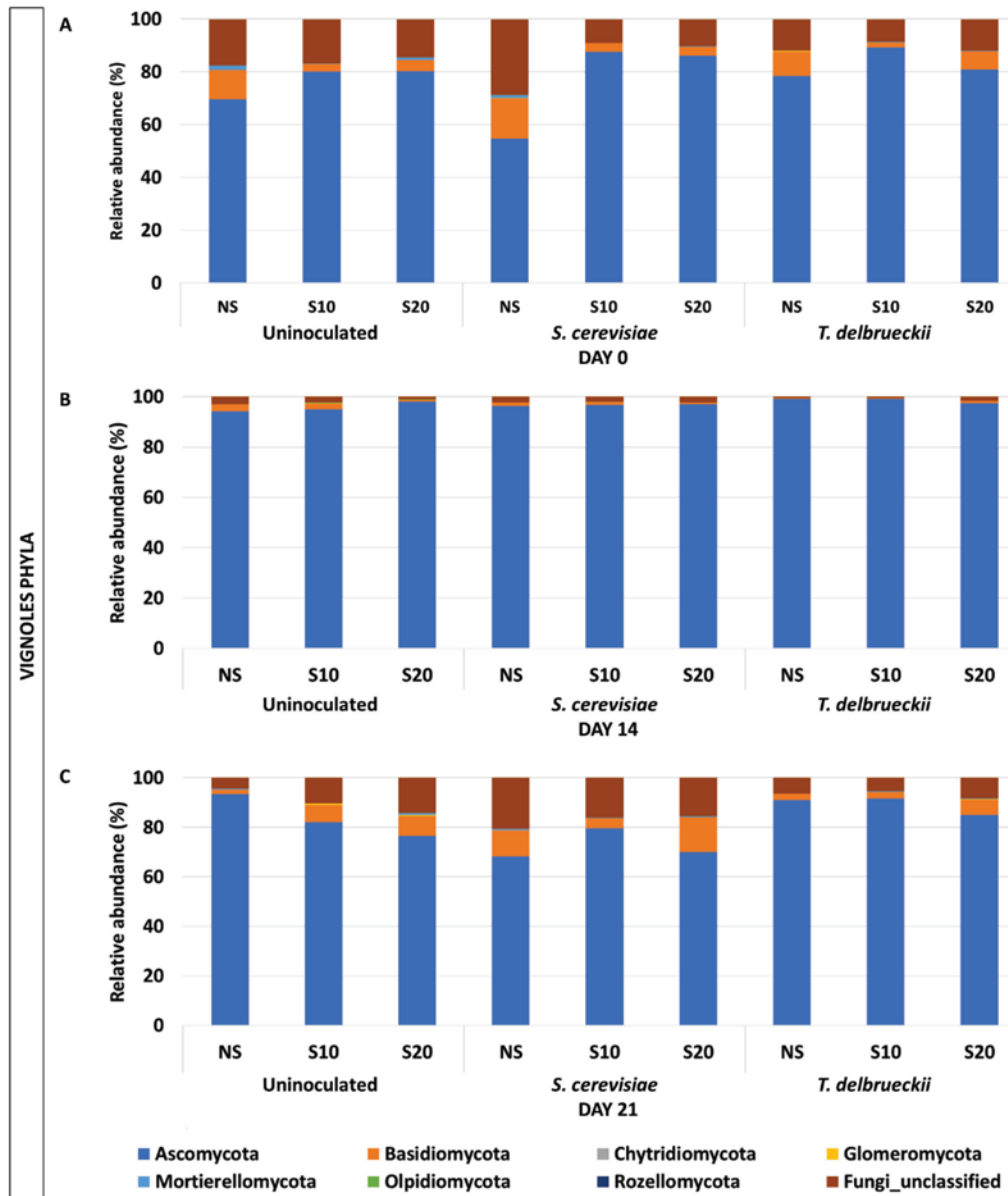
Supplemental Figure 4 Fungal community distribution at the genus level (relative abundance >1%) recovered in uninoculated Noble juice/wine, Noble juice/wine inoculated with *Saccharomyces cerevisiae*, and Noble juice/wine inoculated with *Torulaspora delbrueckii* at day 0 (A), day 14 (B), and day 21 (C) of fermentation. NS: 0 mg/L SO₂, S10: 10 mg/L SO₂, S20: 20 mg/L SO₂, Uninoculated: Uninoculated juice, *S. cerevisiae*: *Saccharomyces cerevisiae*-inoculated juice, *T. delbrueckii*: *Torulaspora delbrueckii*-inoculated juice. Where the assignment to the genus rank failed, the nearest taxonomic level with assignment was reported.

Supplemental Data for:

Cureau N, Threlfall R, Carbonero F, Howard L and Lavefve L. 2021.

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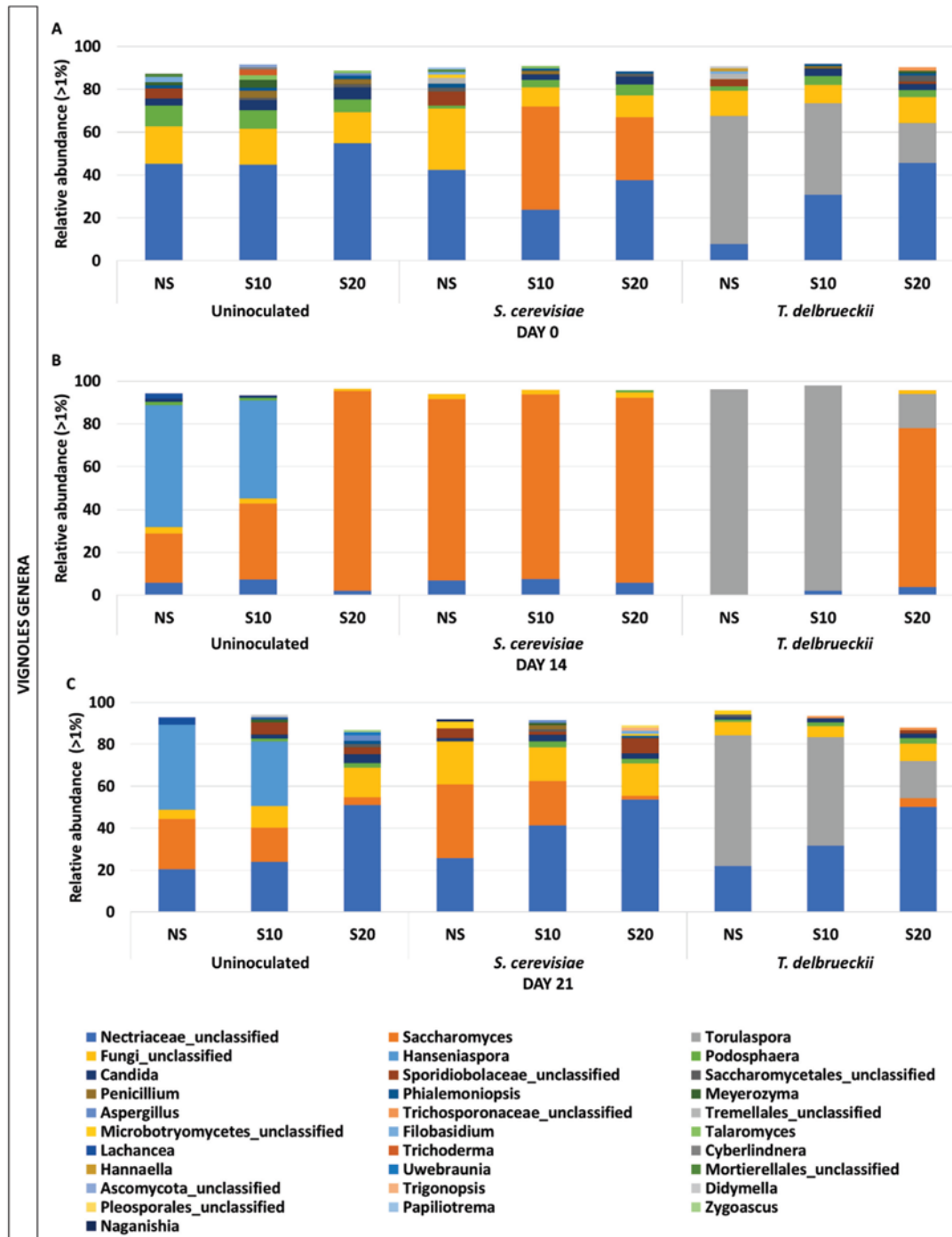
Supplemental Figure 5 Fungal community distribution at the phylum level (relative abundance >1%) recovered in Vignoles juice/wine at day 0 (A), day 14 (B), and day 21 (C) of fermentation. NS: 0 mg/L SO₂, S10: 10 mg/L SO₂, S20: 20 mg/L SO₂, Uninoculated: Uninoculated juice, *S. cerevisiae*: *Saccharomyces cerevisiae*-inoculated juice, *T. delbrueckii*: *Torulaspora delbrueckii*-inoculated juice.

Supplemental Data for:

Cureau N, Threlfall R, Carbonero F, Howard L and Lavefve L. 2021.

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Supplemental Figure 6 Fungal community distribution at the genus level (relative abundance >1%) recovered in uninoculated Vignoles juice/wine, Vignoles juice/wine inoculated with *Saccharomyces cerevisiae*, and Vignoles juice/wine inoculated with *Torulaspota delbrueckii* at day 0 (A), day 14 (B), and day 21 (C) of fermentation. NS: 0 mg/L SO₂, S10: 10 mg/L SO₂, S20: 20 mg/L SO₂, Uninoculated: Uninoculated juice, *S. cerevisiae*: *Saccharomyces cerevisiae*-inoculated juice, *T. delbrueckii*: *Torulaspota delbrueckii*-inoculated juice. Where the assignment to the genus rank failed, the nearest taxonomic level with assignment was reported.