

Jean-Luc Legras

List of Publications by Year in descending order

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62
papers

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136950

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docs citations

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#	ARTICLE	IF	CITATIONS
1	Molecular Genetic Analysis with Microsatellite-like Loci Reveals Specific Dairy-Associated and Environmental Populations of the Yeast <i>Geotrichum candidum</i> . <i>Microorganisms</i> , 2022, 10, 103.	3.6	3
2	Characterization and Role of Sterols in <i>Saccharomyces cerevisiae</i> during White Wine Alcoholic Fermentation. <i>Fermentation</i> , 2022, 8, 90.	3.0	12
3	Genetic bases for the metabolism of the DMS precursor S-methylmethionine by <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2022, 106, 104041.	4.2	5
4	Diversity and dynamics of fungi during spontaneous fermentations and association with unique aroma profiles in wine. <i>International Journal of Food Microbiology</i> , 2021, 338, 108983.	4.7	46
5	Sterol uptake analysis in <i>Saccharomyces</i> and non- <i>Saccharomyces</i> wine yeast species. <i>FEMS Yeast Research</i> , 2021, 21, .	2.3	5
6	Lebanon's Native Oenological <i>Saccharomyces cerevisiae</i> Flora: Assessment of Different Aspects of Genetic Diversity and Evaluation of Winemaking Potential. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 678.	3.5	5
7	Metabolome Exploration by High-Resolution Mass Spectrometry Methodologies of Two New Yeast Species: <i>Starmerella reginensis</i> and <i>Starmerella kourouensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11502-11511.	5.2	3
8	Development of a New Assay for Measuring H ₂ S Production during Alcoholic Fermentation: Application to the Evaluation of the Main Factors Impacting H ₂ S Production by Three <i>Saccharomyces cerevisiae</i> Wine Strains. <i>Fermentation</i> , 2021, 7, 213.	3.0	6
9	Aborting meiosis allows recombination in sterile diploid yeast hybrids. <i>Nature Communications</i> , 2021, 12, 6564.	12.8	14
10	Quantifying the effect of human practices on <i>S. cerevisiae</i> vineyard metapopulation diversity. <i>Scientific Reports</i> , 2020, 10, 16214.	3.3	3
11	SSU1 Checkup, a Rapid Tool for Detecting Chromosomal Rearrangements Related to the SSU1 Promoter in <i>Saccharomyces cerevisiae</i> : An Ecological and Technological Study on Wine Yeast. <i>Frontiers in Microbiology</i> , 2020, 11, 1331.	3.5	9
12	QTL mapping of modelled metabolic fluxes reveals gene variants impacting yeast central carbon metabolism. <i>Scientific Reports</i> , 2020, 10, 2162.	3.3	7
13	The "œpied de cuve" as an alternative way to manage indigenous fermentation: impact on the fermentative process and <i>Saccharomyces cerevisiae</i> diversity. <i>Oeno One</i> , 2020, 54, 335-342.	1.4	6
14	Genetic diversity and population structure of <i>Saccharomyces cerevisiae</i> strains isolated from traditional alcoholic beverages of Côte d'Ivoire. <i>International Journal of Food Microbiology</i> , 2019, 297, 1-10.	4.7	8
15	Investigation of Genetic Relationships Between <i>Hanseniaspora</i> Species Found in Grape Musts Revealed Interspecific Hybrids With Dynamic Genome Structures. <i>Frontiers in Microbiology</i> , 2019, 10, 2960.	3.5	23
16	New Insights Into Wine Yeast Diversities. , 2019, , 117-163.		0
17	QTL mapping of volatile compound production in <i>Saccharomyces cerevisiae</i> during alcoholic fermentation. <i>BMC Genomics</i> , 2018, 19, 166.	2.8	81
18	Lipids modulate acetic acid and thiol final concentrations in wine during fermentation by <i>Saccharomyces cerevisiae</i> – <i>Saccharomyces kudriavzevii</i> hybrids. <i>AMB Express</i> , 2018, 8, 130.	3.0	26

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19	Adaptation of <i>S. cerevisiae</i> to Fermented Food Environments Reveals Remarkable Genome Plasticity and the Footprints of Domestication. <i>Molecular Biology and Evolution</i> , 2018, 35, 1712-1727.	8.9	214
20	Genomic signatures of adaptation to wine biological ageing conditions in biofilm-forming flor yeasts. <i>Molecular Ecology</i> , 2017, 26, 2150-2166.	3.9	68
21	Ecology, Diversity and Applications of <i>Saccharomyces</i> Yeasts in Food and Beverages. , 2017, , 283-321.		3
22	Saccharomyces Identifier, SID: strain-level analysis of <i>Saccharomyces cerevisiae</i> populations by using microsatellite meta-patterns. <i>Scientific Reports</i> , 2017, 7, 15343.	3.3	5
23	Yeast multistress resistance and lag-phase characterisation during wine fermentation. <i>FEMS Yeast Research</i> , 2017, 17, .	2.3	27
24	The Geographic Distribution of <i>Saccharomyces cerevisiae</i> Isolates within three Italian Neighboring Winemaking Regions Reveals Strong Differences in Yeast Abundance, Genetic Diversity and Industrial Strain Dissemination. <i>Frontiers in Microbiology</i> , 2017, 8, 1595.	3.5	36
25	Flor Yeast: New Perspectives Beyond Wine Aging. <i>Frontiers in Microbiology</i> , 2016, 7, 503.	3.5	86
26	p-Hydroxyphenyl-pyranoanthocyanins: An Experimental and Theoretical Investigation of Their Acid-Base Properties and Molecular Interactions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1842.	4.1	26
27	Truncation of Gal4p explains the inactivation of the GAL/MEL regulon in both <i>Saccharomyces bayanus</i> and some <i>Saccharomyces cerevisiae</i> wine strains. <i>FEMS Yeast Research</i> , 2016, 16, fow070.	2.3	6
28	Microbial diversity and biochemical characteristics of <i>Borassus akeassii</i> wine. <i>Letters in Applied Microbiology</i> , 2016, 63, 297-306.	2.2	12
29	A set of haploid strains available for genetic studies of <i>Saccharomyces cerevisiae</i> flor yeasts. <i>FEMS Yeast Research</i> , 2016, 16, fow066.	2.3	21
30	Microsatellite analysis of <i>Saccharomyces uvarum</i> diversity. <i>FEMS Yeast Research</i> , 2016, 16, fow002.	2.3	26
31	Cellar-Associated <i>Saccharomyces cerevisiae</i> Population Structure Revealed High-Level Diversity and Perennial Persistence at Sauternes Wine Estates. <i>Applied and Environmental Microbiology</i> , 2016, 82, 2909-2918.	3.1	66
32	A population genomics insight into the Mediterranean origins of wine yeast domestication. <i>Molecular Ecology</i> , 2015, 24, 5412-5427.	3.9	186
33	Evolutionary Advantage Conferred by an Eukaryote-to-Eukaryote Gene Transfer Event in Wine Yeasts. <i>Molecular Biology and Evolution</i> , 2015, 32, 1695-1707.	8.9	165
34	Diversity of <i>Saccharomyces cerevisiae</i> strains isolated from <i>Borassus akeassii</i> palm wines from Burkina Faso in comparison to other African beverages. <i>International Journal of Food Microbiology</i> , 2015, 211, 128-133.	4.7	22
35	Novel starters for old processes: use of <i>Saccharomyces cerevisiae</i> strains isolated from artisanal sourdough for craft beer production at a brewery scale. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015, 42, 85-92.	3.0	56
36	Population Structure and Comparative Genome Hybridization of European Flor Yeast Reveal a Unique Group of <i>Saccharomyces cerevisiae</i> Strains with Few Gene Duplications in Their Genome. <i>PLoS ONE</i> , 2014, 9, e108089.	2.5	59

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37	A genetic approach of wine yeast fermentation capacity in nitrogen-starvation reveals the key role of nitrogen signaling. BMC Genomics, 2014, 15, 495.	2.8	99
38	Genetic analysis of geraniol metabolism during fermentation. Food Microbiology, 2013, 33, 228-234.	4.2	49
39	Differential adaptation to multi-stressed conditions of wine fermentation revealed by variations in yeast regulatory networks. BMC Genomics, 2013, 14, 681.	2.8	46
40	Role of social wasps in <i>Saccharomyces cerevisiae</i> ecology and evolution. Proceedings of the National Academy of Sciences of the United States of America, 2012, 109, 13398-13403.	7.1	259
41	QTL mapping of the production of wine aroma compounds by yeast. BMC Genomics, 2012, 13, 573.	2.8	91
42	Ecological Success of a Group of <i>Saccharomyces cerevisiae</i> / <i>Saccharomyces kudriavzevii</i> Hybrids in the Northern European Wine-Making Environment. Applied and Environmental Microbiology, 2012, 78, 3256-3265.	3.1	72
43	Bread, beer and wine: Yeast domestication in the <i>Saccharomyces sensu stricto</i> complex. Comptes Rendus - Biologies, 2011, 334, 229-236.	0.2	267
44	Amplification of a <i>Zygosaccharomyces bailii</i> DNA Segment in Wine Yeast Genomes by Extrachromosomal Circular DNA Formation. PLoS ONE, 2011, 6, e17872.	2.5	70
45	Deciphering the Hybridisation History Leading to the Lager Lineage Based on the Mosaic Genomes of <i>Saccharomyces bayanus</i> Strains NBRC1948 and CBS380T. PLoS ONE, 2011, 6, e25821.	2.5	93
46	Activation of Two Different Resistance Mechanisms in <i>Saccharomyces cerevisiae</i> upon Exposure to Octanoic and Decanoic Acids. Applied and Environmental Microbiology, 2010, 76, 7526-7535.	3.1	66
47	Eukaryote-to-eukaryote gene transfer events revealed by the genome sequence of the wine yeast <i>Saccharomyces cerevisiae</i> EC1118. Proceedings of the National Academy of Sciences of the United States of America, 2009, 106, 16333-16338.	7.1	438
48	French Jura flor yeasts: genotype and technological diversity. Antonie Van Leeuwenhoek, 2009, 95, 263-273.	1.7	50
49	Genetic analysis of <i>Saccharomyces cerevisiae</i> strains isolated from palm wine in eastern Nigeria. Comparison with other African strains. Journal of Applied Microbiology, 2009, 106, 1569-1578.	3.1	37
50	Variation of linalool and geraniol content within two pairs of aromatic and non-aromatic grapevine clones. Australian Journal of Grape and Wine Research, 2009, 15, 120-130.	2.1	50
51	Genome of <i>Saccharomyces cerevisiae</i> and Related Yeasts. , 2009, , 361-378.		11
52	Bread, beer and wine: <i>Saccharomyces cerevisiae</i> diversity reflects human history. Molecular Ecology, 2007, 16, 2091-2102.	3.9	503
53	Characterization of natural hybrids of <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces bayanus</i> var. <i>uvarum</i> . FEMS Yeast Research, 2007, 7, 540-549.	2.3	127
54	Application of Multi Locus Sequence Typing to the analysis of the biodiversity of indigenous <i>Saccharomyces cerevisiae</i> wine yeasts from Lebanon. Journal of Applied Microbiology, 2006, 100, 699-711.	3.1	68

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55	Selection of hypervariable microsatellite loci for the characterization of <i>Saccharomyces cerevisiae</i> strains. <i>International Journal of Food Microbiology</i> , 2005, 102, 73-83.	4.7	136
56	Predominance of <i>Saccharomyces uvarum</i> during spontaneous alcoholic fermentation, for three consecutive years, in an Alsatian winery. <i>Journal of Applied Microbiology</i> , 2004, 97, 1140-1148.	3.1	137
57	Optimisation of interdelta analysis for <i>Saccharomyces cerevisiae</i> strain characterisation. <i>FEMS Microbiology Letters</i> , 2003, 221, 249-255.	1.8	319
58	Purification and Properties of the Nitrile Hydratase of a New Strain of <i>Rhodococcus</i> sp.. <i>Zentralblatt für Mikrobiologie</i> , 1991, 146, 89-98.	0.2	3
59	Natural nitriles and their metabolism. <i>World Journal of Microbiology and Biotechnology</i> , 1990, 6, 83-108.	3.6	82
60	Detoxification of cassava pulp using <i>Brevibacterium</i> sp. R312. <i>Applied Microbiology and Biotechnology</i> , 1990, 33, 529.	3.6	17
61	Purification and properties of the β -glucosidase from a nitrile hydratase-producing <i>Brevibacterium</i> sp. strain R312. <i>Journal of Basic Microbiology</i> , 1989, 29, 655-669.	3.3	9
62	Degradation of cyanoglucosides by <i>Brevibacterium</i> sp. R 312 strain.. <i>Journal of General and Applied Microbiology</i> , 1989, 35, 451-461.	0.7	4