II.4.1.10 Transvasage

Definition:

Operation involving the isobarometric transfer of sparkling wine from one wine container to another .

Objectives:

a) Enable the separation of wine from the lees, and/or deposits coming from the addition of clarifying agents, deposited at the bottom of the container

b) Enable the blending and mixing of wines of different origin

c) Enable physical clarification by filtration, centrifuge, etc.

d) Enable the separation of crystals, tartaric stabilization by cooling and separation of tartrate crystals (potassium bitartrate and calcium tartrate)

e) Proceed with isobarometric bottling

Prescriptions:

Transvasage can occur:

a) In the absence of air to avoid any oxidation

b) At room temperature, or preferably after cooling to avoid any possible loss of carbonic gas,

c) Using the law of interconnected vessels or with pumps

d) The end container must be rendered inert by carbon dioxide, nitrogen or argon. These gases must comply with International Oenological Codex prescriptions.

Recommendation of OIV:

Admitted.