

### II.1.2 Crushing

**Definition:**

Operation that consists of breaking the skin of berries and crushing them to liberate the must.

**Objectives:**

- a) To ensure good diffusion of the soluble elements of the marc into the must, in the case of wines produced according to traditional maceration.
- b) To facilitate the multiplication of yeasts by bringing the juice released into contact with indigenous yeasts on the surface of grapes and on the wine making equipment.

**Prescriptions:**

- a) Crushing must take place immediately when grapes arrive at the winery.
- b) It is necessary to take care to avoid:
  - Crushing the seeds and stems,
  - The use of devices which increase the level of solids,
  - Excessive contact of the must with the solid parts of the grape in the vinification of white wine, except in the case of maceration on skins (\*\*)<sup>[1]</sup>.

**Recommendation of OIV:**

Admitted

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<sup>[1]</sup> \*\* indicate that the production conditions are being studied