

### **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.