

## **II.4.1.9 Secondary fermentation**

**Definition:**

Alcoholic fermentation in hermetically closed containers.

**Objective :**

To produce sparkling wine by saturation under pressure with endogenous carbon dioxide.

**Prescriptions :**

This operation takes place:

- a) By the alcoholic fermentation :
  - Either of a partially fermented must, or
  - Of a cuvee or a base wine with added grape must, concentrated must, grape sugar or sucrose.
- b) In the bottle, or
  - In other pressure-resistant containers (closed tank method):
  - Whether by the bulk discontinuous method, or
  - By the continuous method.