

### **II.4.2.1 Secondary fermentation in bottle**

**Definition:**

Process in which the secondary fermentation takes place in the bottle.

**Objective :**

To produce sparkling wines according to this procedure.

**Prescription :**

To produce sparkling wines according to the following operations:

- a) Preparation of the base wine or of the composition of the cuvee,
- b) Preparation of the tirage liqueur,
- c) Yeast inoculation,
- d) Addition of clarifying agents,
- e) Tirage,
- f) Placing in stacks,
- g) Placing on riddling racks,
- h) Riddling,
- i) Inverting bottles
- j) Disgorging,
- k) Addition of the dosage.

**Remark:**

For the decanting procedure, points (f) to (j) do not apply.

**Recommendation of OIV:**

Refer to the sections concerning these operations in the present International Code of Oenological Practices.