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.