

II.3.4.3 Pasteurisation

Definition :

Heating wine to a specified temperature for a given time.

Objectives :

- a) To inhibit the activity of microorganisms present in the must at the time of treatment.
- b) To inactivate enzymes present in the wine.

Prescriptions :

- a) Pasteurisation can be performed :
 - In bulk (*see II.3.4.3.1 'Bulk pasteurisation'*);
 - In bottle (*see II.3.5.10 'In-bottle pasteurisation'*).
- b) Pasteurisation can be achieved using different techniques.
 - By passage of the wine through a heat exchanger followed by rapid cooling.
 - By bottling and corking the wine hot, followed by natural cooling (*see II.3.5.4 'Hot bottling'*)
 - By heating the wine in bottles, followed by cooling.
- c) The increase in temperature and the techniques used shall cause no alteration in the appearance, colour, odour or taste of the wine.

Recommendation of OIV:

Refer to the practices and treatments mentioned above.