II.4.3.5 Isobaric bottling

Definition:

Bottling of sparkling wine produced in a closed tank under isobaric conditions, with the possible addition of the dosage.

Objective :

To bottle the sparkling wine produced in a closed tank.

Prescriptions :

a) The sparkling wine is cooled before bottling so as to lower the pressure and facilitate the bottling.

b) To establish isobaric conditions, the necessary pressure is obtained with inert gases or compressed air.

c) Authorised inert gases are nitrogen, argon and endogenous carbon dioxide. They shall comply with the prescriptions of the International Oenological Codex .

Recommendation of OIV :

Admitted