# II.4.4.1 Continuous secondary fermentation in a closed tank

**Definition:**

Process of secondary fermentation, in a system of several tanks, hermetically closed and connected to one another, in which the base wine is introduced in a continuous manner at the entry of the system.

**Objective:**

To produce sparkling wines in a continuous manner.

**Prescriptions**

This process comprises the following operations:

a) Preparation of the base wine,
b) Preparation of the tirage liqueur,
c) Inoculation with yeasts,
d) Tirage under constant pressure in a closed tank, in a continuous manner,
e) Continuous passage through the tanks of the system in which the yeasts are retained and remain immobilised, bound or deposited for a long time,
f) Cooling to -3°C and clarification of the sparkling wine,
g) Addition of the dosage,
h) Isobaric bottling.

The system, once started, functions non-stop for several years (3 to 5 years according to circumstances).

Remark :

Only operations (c) and (d) above are different from the operations of secondary fermentation in a closed tank.

**Recommendation of OIV:**

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

The other operations are executed in a continuous manner, without external intervention.