II.2.2.3 Preservation by addition of carbon dioxide to must or carbonation of must

Definition:

Addition of carbon dioxide under pressure to must, so as to hinder its fermentation.

Objectives :

a) Preservation of must destined for the manufacture of juice.

b) Slowing or stopping fermentation without other intervention.

Prescription :

The gas used shall comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted