

### 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.