II.3.4.3.1 Bulk pasteurisation

Classification :

- Liquide sulphur dioxide: additive

Definition :

Heating wine to a specified temperature for a given time.

Objectives :

a) See II.3.4.3 'Pasteurisation'

b) To inactivate oxidative enzymes when they are present in the wine.

Prescriptions :

a) Bulk pasteurisation is performed by passing the wine through a heat exchanger followed by cooling. It can take two forms:

- Simple pasteurisation,
- Flash pasteurisation.
- Flash pasteurisation is distinguished from simple pasteurisation by rapid heating, to a higher temperature, for a very short time, followed by rapid cooling.

b) The treatment should not produce any alteration in the clarity, colour, odour or taste of the wine.

Recommendation OIV:

Admitted