

II.4.1.9 Secondary fermentation

Definition:

Alcoholic fermentation in hermetically closed containers.

Objective :

To produce sparkling wine by saturation under pressure with endogenous carbon dioxide.

Prescriptions :

This operation takes place:

- a) By the alcoholic fermentation :
 - Either of a partially fermented must, or
 - Of a cuvee or a base wine with added grape must, concentrated must, grape sugar or sucrose.
- b) In the bottle, or
 - In other pressure-resistant containers (closed tank method):
 - Whether by the bulk discontinuous method, or
 - By the continuous method.