II.4.2.2 Placing in stacks

Definition:

Storage of the bottle, laying down, after tirage, during the period of secondary fermentation.

Objective :

To favour the secondary fermentation and also the contact of the wine with the deposit.

Prescriptions :

a) Bottles are taken up, agitated and replaced in stacks during storage,

b) The temperature of the cellar or the premises should be sufficiently low to favour obtaining an effervescence of good appearance, without preventing fermentation.

Remark :

In contemporary procedures, which use mechanical riddling, bottles are stacked in palettes.

Recommendation of the OIV:

Admitted