

## **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