

II.1.2 Crushing

Definition:

Operation that consists of breaking the skin of berries and crushing them to liberate the must.

Objectives:

- a) To ensure good diffusion of the soluble elements of the marc into the must, in the case of wines produced according to traditional maceration.
- b) To facilitate the multiplication of yeasts by bringing the juice released into contact with indigenous yeasts on the surface of grapes and on the wine making equipment.

Prescriptions:

- a) Crushing must take place immediately when grapes arrive at the winery.
- b) It is necessary to take care to avoid:
 - Crushing the seeds and stems,
 - The use of devices which increase the level of solids,
 - Excessive contact of the must with the solid parts of the grape in the vinification of white wine, except in the case of maceration on skins (**)^[1].

Recommendation of OIV:

Admitted

^[1] ** indicate that the production conditions are being studied