II.3.5.10 In-bottle pasteurisation

Definition :

Heating wine in bottles to a temperature and for a duration sufficient to prevent subsequent activity of microorganisms in the bottle.

Objective :

See 3.4.3

Prescriptions :

a) Pasteurisation can be performed :

- By immersing bottles in hot water,
- By running hot water onto bottles.

b) The increase in temperature shall cause no alteration in the appearance, colour, odour or taste of the wine.

c) A sufficient headspace will be provided under the cork to allow for the expansion in volume of the wine and precautions will be taken to avoid explosion of bottles due to excessive pressure.

Recommendation of the OIV:

Admitted