

II.4.3.5 Isobaric bottling

Definition:

Bottling of sparkling wine produced in a closed tank under isobaric conditions, with the possible addition of the dosage.

Objective :

To bottle the sparkling wine produced in a closed tank.

Prescriptions :

- a) The sparkling wine is cooled before bottling so as to lower the pressure and facilitate the bottling.
- b) To establish isobaric conditions, the necessary pressure is obtained with inert gases or compressed air.
- c) Authorised inert gases are nitrogen, argon and endogenous carbon dioxide.
They shall comply with the prescriptions of the International Oenological Codex .

Recommendation of OIV :

Admitted