

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