

C12G

WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF (beer C12C)

Relationship between large subject matter areas

[C12H](#) deals only with pasteurisation, sterilisation, preservation, purification, clarification or ageing of alcoholic beverages.

Low alcohol beer is classified in [C12C 12/04](#).

Low alcohol wine is classified in [C12G 1/00](#) and other low alcohol beverages are classified in [C12G 3/08](#).

References relevant to classification in this subclass

This subclass/group does not cover:

Beer; Preparation thereof	C12C
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Generic equipment and processes for separation of solids from liquids	B01D
Generic distillation processes or apparatus	B01D 3/00

Glossary of terms

In this subclass/group, the following terms (or expressions) are used with the meaning indicated:

Dégorgeage	Process for removing yeast which has settled in the neck of a bottle or on a specially formed closure
Desulfiting	Process for the removal of excess sulfur dioxide
Fermentation	Process whereby yeast converts sugar to ethyl alcohol.

Immobilized yeast	The yeast is absorbed on a material instead of being dispersed throughout the liquid
Must	Juice extracted from grapes
Pompage	Pumping
Sulfiting	Process for adding sulfur dioxide (SO ₂)
Wine	This term includes fortified wines such as Sherry, Port or Madeira, but does not include barley wine which is a synonym for beer used in older documents
Winestone	Crystals of potassium bitartrate precipitated from the wine

Synonyms and Keywords

In patent documents the following expressions/words "Traditional method", "Champagne Method" and "Méthode Champenoise" are often used as synonyms.

In patent documents the following expressions/words "Low alcohol", "Reduced alcohol" and "dealcoholized" are often used as synonyms.

In patent documents the expression/word "Dégorgeage" is often used with the meaning "degorgement".

In patent documents the expression/word "degorge" is often used with the meaning "disgorge".

In patent documents the expression/word "agitation prior to removal of yeast" is often used with the meaning "remuage".

In patent documents the expression/word "dead yeast" is often used with the meaning "lees" or "sediment".

C12G 1/00

Preparation of wine or sparkling wine

Definition statement

This subclass/group covers:

- Methods for preparing wine or sparkling wine;
- Apparatus adapted for use in such methods.

References relevant to classification in this group

This subclass/group does not cover:

Methods as well as apparatus pertaining to pasteurisation, sterilisation, preservation, purification, clarification, ageing of alcoholic beverages (including wine)	C12H
Preparation of alcoholic beverages other than beer and wine	C12G 3/00
Alcoholic fermentation of fruit juice derived from non-grape material, e.g. apples, pears or peaches to give "fruit wine"	C12G 3/02
Simulation of ageing by flavouring	C12G 3/06
Recovery of by-products from fermented solutions (including wine)	C12F
Pitching / depitching machines, venting devices for casks, barrels and the like, and cellar tools (used in winemaking)	C12L

Informative references

Attention is drawn to the following places, which may be of interest for search:

Apparatus for enzymology in general	C12M
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C12G 1/005

[N: Methods or means to load or unload, to weigh or to sample the vintage; Replenishing; Separation of the liquids from the solids before or after fermentation]

Definition statement

This subclass/group covers:

Methods or means for loading, unloading, weighing and/or sampling vintage, i.e. grape material to be used in winemaking, for replenishing, or for separation of the liquids from the solids before or after fermentation.

References relevant to classification in this group

This subclass/group does not cover:

Extraction of juices	A23L 2/04
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Methods as well as apparatus pertaining to pasteurisation, sterilisation, preservation, purification, clarification, ageing of alcoholic beverages (including wine), wherein precipitate and/or added materials is/are removed	C12H 1/02
Subject-matter of general interest relating to presses	B30B 9/00
Subject-matter of general interest relating to apparatus for extracting juice	A23N 1/00
Grape harvesting machines	A01D 46/28

C12G 1/02

Preparation of must from grapes; Must treatment and fermentation

Definition statement

This subclass/group covers:

- Preparation of must from grapes;
- Treatment or fermentation of the must.

References relevant to classification in this group

This subclass/group does not cover:

Separation of the liquids from the solids before or after fermentation	C12G 1/005
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Preparation of fruit and vegetable juices	A23L 2/02
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C12G 1/0203

[N: by microbiological or enzymatic treatment]

Definition statement

This subclass/group covers:

Treatment or fermentation of the must (i.e. grape juice) using micro-organisms and/or enzymes.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Fermentation processes for beer	C12C 11/00
Fermentation processes for alcoholic beverages other than beer & wine	C12G 3/02
Propagation of micro-organism in general	C12N 1/00
Enzymes in general	C12N 9/00
Processes using micro-organisms in general	C12R 1/00

C12G 1/0206

[N: using a home wine making vessel]

Definition statement

This subclass/group covers:

Preparation, treatment or fermentation of the must (i.e. grape juice) using a home (or comparable small scale) wine making vessel.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Containers in general	B65D
Home brew equipment for use in beer production	C12C 13/10

Special rules of classification within this group

This class should be given if reference is made to home (or small scale) wine making or if the dimensions of the vessel are significantly smaller compared to standard equipment (which is of course and inevitably subjective to some degree).

Moreover, this class takes precedence over [C12G 1/0209](#) and 02E.

Synonyms and Keywords

In patent documents the following expressions “Home wine making” and “small scale wine making” are often used as synonyms.

C12G 1/0209

[N: in a horizontal or rotatably mounted vessel (C12G1/0206 takes precedence)]

Definition statement

This subclass/group covers:

Preparation, treatment or fermentation of the must (i.e. grape juice) in a horizontal and/or rotatably mounted vessel.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Containers in general	B65D
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Special rules of classification within this group

[C12G 1/0206](#) takes precedence over [C12G 1/0209](#).

C12G 1/0213

[N: with thermal treatment of the vintage (C12G1/0206 takes precedence)]

Definition statement

This subclass/group covers:

Preparation, treatment or fermentation of the must (i.e. grape juice) wherein the vintage is subjected to thermal treatment (i.e. heating and/or cooling).

References relevant to classification in this group

This subclass/group does not cover:

Post fermentation heating and/or cooling	C12H
Using a home wine making vessel	C12G 1/0206

Special rules of classification within this group

[C12G 1/0206](#) takes precedence over [C12G 1/0213](#).

Glossary of terms

In this subclass/group, the following terms (or expressions) are used with the meaning indicated:

In this group, the following terms are used with the meaning indicated:

Cryomaceration	Maceration of vintage at decreased temperature
Thermovinification	Vinification at increased temperature

C12G 1/0216

[N: with recirculation of the must for pomace extraction]

Definition statement

This subclass/group covers:

Preparation, treatment or fermentation of the must (i.e. grape juice) wherein the must is recirculated for pomace extraction.

References relevant to classification in this group

This subclass/group does not cover:

Immersion (or "plunging") of the pomace (or "cap") in/into the must	C12G 2200/25
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C12G 1/04

Sulfiting the must; Desulfiting

Definition statement

This subclass/group covers:

Methods or apparatus for sulfiting and/or desulfiting of must (i.e. grape juice) as part of a winemaking process.

References relevant to classification in this group

This subclass/group does not cover:

Preservation of fruit juices	A23L 2/44
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Synonyms and Keywords

In patent documents the following abbreviations are often used:

Sulfiting compounds	Sulfuric acid, sulfur dioxide, SO ₂ , sulfite etc.
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C12G 1/06

Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide

Definition statement

This subclass/group covers:

- Preparation of sparkling wine (such as champagne);
- Impregnation of wine with carbon dioxide.

References relevant to classification in this subgroup

This subclass/group does not cover:

Sparkling wine derived from non-grape material, e.g. apples, pears or peaches	C12G 3/00
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Non-sparkling wine	C12G 1/02
Introduction of gases into liquids in general, apparatus for impregnating liquids with gases per se	B01F 3/04099
Impregnating non-alcoholic beverages with carbon dioxide	A23L 2/54

C12G 1/062

[N: Agitation, centrifugation, or vibration of bottles]

Definition statement

This subclass/group covers:

Methods for agitation, centrifugation or vibration of bottles in sparkling wine production and apparatus specifically designed or adapted therefor.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Bottle stoppers used for trapping (mainly yeast) sediments per se	B65D 51/24
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Champagne and similar bottles per se	B65D 1/0276
Rigid pallets with side walls which can be charged with champagne bottles	B65D 19/08 , B65D 19/10 , B65D 19/12
Shelves for bottles	A47F 7/28
Cellar tools (in general)	C12L 11/00

Synonyms and Keywords

In patent documents the following abbreviations are often used:

Keywords relating to the loosening of sediments / deposits in sparkling wine and champagne bottles	Vibrating, agitating, riddling, shaking etc.
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C12G 1/064

[N: using enclosed yeast]

Definition statement

This subclass/group covers:

Preparation of sparkling wine (such as champagne) or impregnation of wine with carbon dioxide, wherein enclosed yeast is used.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Containers for use in immersing enclosed yeast per se	B65D 85/808
Bottle stoppers used for trapping (mainly yeast) sediments per se	B65D 51/24

Glossary of terms

In this subclass/group, the following terms (or expressions) are used with the meaning indicated:

In this group, the following term is used with the meaning indicated:

Enclosed yeast	This term seems not to be completely clear. It may be useful to replace it e.g. by "immobilised yeast" (although this implies a larger scope)
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C12G 1/08

Removal of yeast ("degorgeage")

Definition statement

This subclass/group covers:

Devices and methods for removing yeast in the preparation of sparkling wine or champagne

- by the disgorgement (French: dégorgeage) procedure or
- by processes giving substantially equivalent results to disgorgement (e.g. using bottle stoppers for entrapping sediment).

Informative references

Attention is drawn to the following places, which may be of interest for search:

Cork removing devices for champagne or sparkling wine bottles	B67B 7/066
Devices for emptying bottles	B67C 9/00
Bottle stoppers used for trapping (mainly yeast) sediments per se	B65D 51/24

C12G 3/00

Preparation of other alcoholic beverages

Definition statement

This subclass/group covers:

Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes) and apparatus adapted therefor.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Preparation of wine from grapes	C12G 1/00
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C12G 3/005

[N: solid or pasty alcoholic beverage-forming compositions]

Definition statement

This subclass/group covers:

Methods for preparing solid or pasty compositions forming (typically upon reconstitution or dilution) alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes).

Apparatus adapted therefor.

C12G 3/02

by straight fermentation

Definition statement

This subclass/group covers:

Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes) by straight fermentation.

Apparatus adapted therefor.

C12G 3/025

[N: Low alcoholic beverages (produced by after-treatment of fermented solutions C12G3/08)]

Definition statement

This subclass/group covers:

Methods for preparing low alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes) by straight fermentation.

Apparatus adapted therefor.

References relevant to classification in this group

This subclass/group does not cover:

Preparation of low alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes) by after-treatment of fermented solutions	C12G 3/08
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C12G 3/04

by mixing, e.g. liqueurs

Definition statement

This subclass/group covers:

Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes) by mixing (e.g. liqueurs)

Apparatus adapted therefor.

C12G 3/06

with flavouring ingredients

Definition statement

This subclass/group covers:

- Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes) by mixing with flavouring ingredients, e.g. flavoured cocktails;
- Apparatus adapted therefor.

Special rules of classification within this group

Documents disclosing the use of flavouring ingredients as essential or predominant aspect of the invention as well as documents disclosing specific embodiments (in particular examples) wherein flavouring ingredients are used, are classified in this group.

C12G 3/065

[N: Flavouring with wood or wood extract; Pretreatment of the wood used therefor]

Definition statement

This subclass/group covers:

- Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes) by mixing and thereby flavouring with wood or wood extract;
- Apparatus adapted therefor;
- Pre-treatment of the wood used therefor.

C12G 3/08

by other methods for varying the composition of fermented solutions, e.g. by reducing the alcohol content

Definition statement

This subclass/group covers:

- Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes), by methods for varying the composition of fermented solutions other than straight fermentation and mixing, e.g. by reducing the alcohol content;
- Apparatus adapted therefor.

C12G 3/085

[N: using membranes, e.g. by ultra filtration, by dialysis, by osmosis, by inverse osmosis, by electro dialysis]

Definition statement

This subclass/group covers:

Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes), by methods for varying the composition of fermented solutions other than straight fermentation and mixing, e.g. by reducing the alcohol content, wherein membranes are used (e.g. ultrafiltration, dialysis, electro dialysis, osmosis, reverse osmosis), and apparatus specifically adapted therefor.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Reverse osmosis process	B01D 65/00
Semi-permeable membrane for separation processes	B01D 67/00-B01D 71/00

C12G 3/10

Increasing the alcohol content

Definition statement

This subclass/group covers:

- Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes), by increasing the alcohol content;
- Apparatus specifically adapted therefor.

C12G 3/105

[N: by refrigeration and separation of the crystals formed]

Definition statement

This subclass/group covers:

- Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes), by increasing the alcohol content by refrigeration and separation of the crystals thus formed (i.e. freeze-concentration);
- Apparatus specifically adapted therefor.

C12G 3/12

by distillation

Definition statement

This subclass/group covers:

- Methods for preparing alcoholic beverages other than beer, wine (derived from grapes) or sparkling wine (derived from grapes), by increasing the alcohol content by distillation.
- Apparatus specifically adapted therefor.

Informative references

Attention is drawn to the following places, which may be of interest for search:

Processes specially adapted for distillation or rectification of fermented	B01D 3/001
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solutions	
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