C12G

WINE; PREPARATION THEREOF; ALCOHOLIC BEVERAGES (beer C12C);
PREPARATION OF ALCOHOLIC BEVERAGES NOT PROVIDED FOR IN
SUBCLASSES C12C OR C12H

Relationships with other classification places

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 1/14 and other low alcohol beverages are classified in C12G 3/00.

References

Limiting references
This place does not cover:

| Beer; Preparation thereof | C12C |

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 place, 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 (SO₂) |
| 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 words/expressions are often used as synonyms:

- "Traditional method", "Champagne Method" and "Méthode Champenoise"
• "Low alcohol", "Reduced alcohol" and "dealcoholized"

In patent documents, the following words/expressions are often used with the meaning indicated:

<table>
<thead>
<tr>
<th>Expression</th>
<th>Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;Dégorgeage&quot;</td>
<td>&quot;degorgement&quot;</td>
</tr>
<tr>
<td>&quot;degorge&quot;</td>
<td>&quot;disgorgement&quot;</td>
</tr>
<tr>
<td>&quot;agitation prior to removal of yeast&quot;</td>
<td>&quot;remuage&quot;</td>
</tr>
<tr>
<td>&quot;dead yeast&quot;</td>
<td>&quot;lees&quot; or &quot;sediment&quot;</td>
</tr>
</tbody>
</table>

**C12G 1/00**

**Preparation of wine or sparkling wine**

**Definition statement**

This place covers:

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

**References**

**Informative references**

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

<table>
<thead>
<tr>
<th>Topic</th>
<th>CPC Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preparation of alcoholic beverages other than beer and wine</td>
<td>C12G 3/00</td>
</tr>
<tr>
<td>Alcoholic fermentation of fruit juice derived from non-grape material, e.g. apples, pears or peaches to give &quot;fruit wine&quot;</td>
<td>C12G 3/02</td>
</tr>
<tr>
<td>Simulation of ageing by flavouring</td>
<td>C12G 3/06</td>
</tr>
<tr>
<td>Recovery of by-products from fermented solutions (including wine)</td>
<td>C12F</td>
</tr>
<tr>
<td>Methods as well as apparatus pertaining to pasteurisation, sterilisation, preservation, purification, clarification, ageing of alcoholic beverages (including wine)</td>
<td>C12H</td>
</tr>
<tr>
<td>Pitching / depitching machines, venting devices for casks, barrels and the like, and cellar tools (used in winemaking)</td>
<td>C12L</td>
</tr>
<tr>
<td>Apparatus for enzymology in general</td>
<td>C12M</td>
</tr>
</tbody>
</table>

**C12G 1/005**

{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 place 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

Limiting references
This place does not cover:

- Extraction of juices

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

- Grape harvesting machines
- Subject-matter of general interest relating to apparatus for extracting juice
- Subject-matter of general interest relating to presses
- 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

C12G 1/02
Preparation of must from grapes; Must treatment and fermentation

Definition statement
This place covers:
- Preparation of must from grapes;
- Treatment or fermentation of the must.

References

Limiting references
This place does not cover:

- Separation of the liquids from the solids before or after fermentation

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

- Preparation of fruit and vegetable juices

C12G 1/0203
(by microbiological or enzymatic treatment)

Definition statement
This place covers:
Treatment or fermentation of the must (i.e. grape juice) using microorganisms and/or enzymes.
References

Informative references

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

<table>
<thead>
<tr>
<th>Topic</th>
<th>Classification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fermentation processes for alcoholic beverages other than beer &amp; wine</td>
<td>C12G 3/02</td>
</tr>
<tr>
<td>Fermentation processes for beer</td>
<td>C12C 11/00</td>
</tr>
<tr>
<td>Propagation of microorganism in general</td>
<td>C12N 1/00</td>
</tr>
<tr>
<td>Enzymes in general</td>
<td>C12N 9/00</td>
</tr>
</tbody>
</table>

C12G 1/0206

{using a home wine making vessel}

Definition statement

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

References

Informative references

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

<table>
<thead>
<tr>
<th>Topic</th>
<th>Classification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Containers in general</td>
<td>B65D</td>
</tr>
<tr>
<td>Home brew equipment for use in beer production</td>
<td>C12C 13/10</td>
</tr>
</tbody>
</table>

Special rules of classification

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 C12G 1/0213.

Synonyms and Keywords

In patent documents, the following words/expressions are often used as synonyms:

- "Home wine making" and "small scale wine making"

C12G 1/0209

{in a horizontal or rotatably mounted vessel (C12G 1/0206 takes precedence)}

Definition statement

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

Informative references

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

| Containers in general          | B65D |

Special rules of classification

*C12G 1/0206* takes precedence over *C12G 1/0209*.

**C12G 1/0213**

{with thermal treatment of the vintage (*C12G 1/0206* takes precedence)}

Definition statement

This place 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

Limiting references

This place does not cover:

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

Special rules of classification

*C12G 1/0206* takes precedence over *C12G 1/0213*.

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

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

**C12G 1/0216**

{with recirculation of the must for pomage extraction}

Definition statement

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

References

Limiting references

This place does not cover:

| Immersion (or “plunging”) of the pomace (or “cap”) in/into the must | *C12G 2200/25* |
C12G 1/04

Sulfiting the must; Desulfiting

**Definition statement**

*This place covers:*

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

**References**

*Limiting references*

*This place does not cover:*

| Preservation of fruit juices | A23L 2/44 |

**Synonyms and Keywords**

*In patent documents, the following abbreviations are often used:*

| Sulfiting compounds | Sulfuric acid, sulfur dioxide, SO₂, sulfite etc. |

C12G 1/06

Preparation of sparkling wine; Impregnation of wine with carbon dioxide (methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00)

**Definition statement**

*This place covers:*

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

**References**

*Limiting references*

*This place does not cover:*

| Methods for reducing the alcohol content after fermentation | C12H 3/00 |
| Methods for increasing the alcohol content after fermentation | C12H 6/00 |

**Informative references**

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

| Non-sparkling wine | C12G 1/02 |
| Sparkling wine derived from non-grape material, e.g. apples, pears or peaches | C12G 3/00 |
| Impregnating non-alcoholic beverages with carbon dioxide | A23L 2/54 |
| Introduction of gases into liquids in general, apparatus for impregnating liquids with gases per se | B01F 3/04099 |
C12G 1/062

{Agitation, centrifugation, or vibration of bottles}

**Definition statement**

*This place covers:*

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

**References**

**Informative references**

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

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

**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. |

C12G 1/064

{using enclosed yeast}

**Definition statement**

*This place covers:*

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

**References**

**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 |
| Containers for use in immersing enclosed yeast per se | B65D 85/808 |
Glossary of terms

In this place, the following terms or expressions are 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) |

C12G 1/08

Removal of yeast ["degorgeage"]

Definition statement

This place 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).

References

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 |
| Cork removing devices for champagne or sparkling wine bottles | B67B 7/066 |
| Devices for emptying bottles | B67C 9/00 |

C12G 3/00

Preparation of other alcoholic beverages

Definition statement

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

References

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

| Preparation of wine from grapes | C12G 1/00 |
C12G 3/005
Solid or pasty alcoholic beverage-forming compositions

Definition statement
This place 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 fermentation

Definition statement
This place 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
Low-alcohol beverages (methods for reducing the alcohol content after fermentation C12H 3/00)

Definition statement
This place 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
Limiting references
This place 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 | C12H 3/00 |

C12G 3/04
by mixing, e.g. for preparation of liqueurs

Definition statement
This place 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 place 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**

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 3/07**
Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor

**Definition statement**

*This place 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 methods for altering the composition of fermented solutions or alcoholic beverages not provided for in groups **C12G 3/02** - **C12G 3/07** (methods for reducing the alcohol content of fermented solutions or alcoholic beverages **C12H 3/00**; methods for increasing the alcohol content of fermented solutions or alcoholic beverages **C12H 6/00**)

**Definition statement**

*This place 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.

**References**

**Limiting references**

*This place does not cover:*

<table>
<thead>
<tr>
<th>Method</th>
<th>CPC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Methods for reducing the alcohol content after fermentation</td>
<td>C12H 3/00</td>
</tr>
<tr>
<td>Methods for increasing the alcohol content after fermentation</td>
<td>C12H 6/00</td>
</tr>
</tbody>
</table>