

BRASSAGE

Meaning: Brassage is the process in winemaking that involves the stirring or mixing of grape must to enhance flavor extraction and development.

1. Brassage is a crucial step in the winemaking process that enhances flavor development.
2. The winemaker explained that brassage allows for better extraction of flavors from the grape skins.
3. In traditional fermentation, brassage is often performed to maintain an even temperature throughout the must.
4. Understanding the importance of brassage can significantly improve the quality of the final wine.
5. During the brassage phase, the winemaker carefully monitors the fermentation process.
6. Brassage can also refer to the gentle mixing of liquids in various culinary applications.
7. The technique of brassage is essential for achieving a harmonious blend of aromas and tastes.
8. After the initial fermentation, brassage helps to integrate the components of the wine more thoroughly.
9. Some winemakers employ brassage to enhance the mouthfeel of their wines.
10. The concept of brassage is often discussed in wine education courses for aspiring sommeliers.

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