



OUR VATS

We offer a wide variety of vats to answer all your needs, both for white and red grapes.

Since 2004, our standard references include vats with capacities that are a multiple of grapes tons (for 1T to 8T), or multiple of barrels (10 x 228 L, 15 x 228 L, etc...) for vinification vats.

We can also produce custom-made vats from 10 to 100 HL, adapted to the dimensions of your cellars. Just give us the capacity needed, and the potential access constraints, and we'll determine together the ideal product / dimensions.

AVAILABILITY

Vinification, maturation, vinification and maturation vats, from 1T to 8T as standard references, or from 10HL to 100HL as custom-made products.

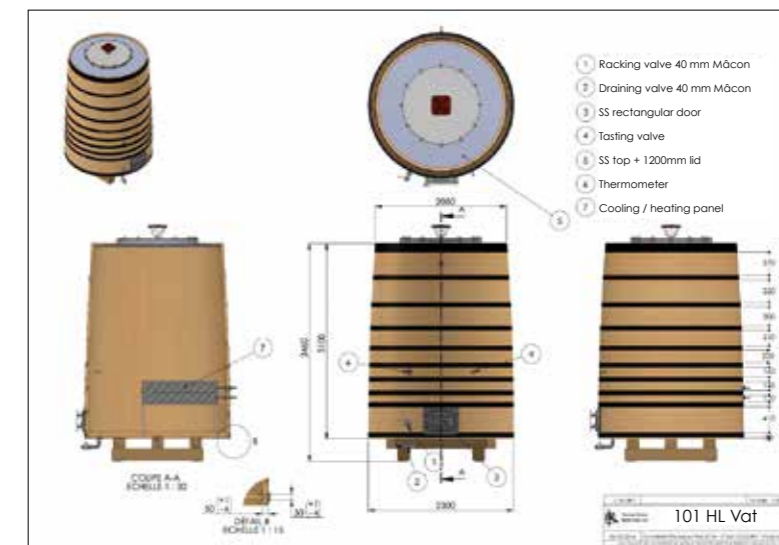
DID YOU KNOW THAT...

Around 50% of our vats are custom-made to client-specific dimensions?



VINIFICATION VAT

A classic and efficient vinification product to vinify red grapes. It deals with a round shaped oak vat, entirely open, that can be equipped with a flush-mounted door, seed screens, cooling / heating panel, serpentine, valves, tasters, etc... depending on your vinification methods and your needs.



VINIFICATION AND / OR MATURATION VATS

It is a vinification vat with a stricter wood selection, on which some accessories have been added to also make the ageing possible: **SS top, SS lid with various sizes or full opening lid, flush mounted door, heating / cooling systems** (glycol panel, serpentine...). It can be used for white and red grapes depending on the equipment, to be determined together to answer your needs.

