

OVAL CASKS

A variant of the round cask, with the same history and the same use!

Even after decades of tests, it is always hard to state that an oval cask will be more harmonious or delicate than a round cask with the same capacity.

It all depends on your tastes ! Its different shape will probably provide different movement and lees contact impact VS round cask, but it is nearly impossible to show a preference for either of them.

Its main advantage is to **optimize space in the cellar,** thanks to its shape and height.

We can produce standard casks, with volumes as multiples of 228 L barrels but also custom-made casks. We'll then study your needs and the required dimensions.

ADVANTAGES

- > Discreet oak impact thanks to a deep toasting and a volume effect.
- > Positive financial impact
- > Improved cellar logistics
- > Optimisation of space
- > Particularly adapted for narrow cellars
- > A stylish product in your winery

STANDARD EQUIPMENT: racking valve, draining port, taster, SS oval door, hydraulic bung, oak stands.

OPTIONS: hoops paintings, laser etching of your logo on a wooden plaque.



AVAILABLE REFERENCES

C06 - 13.70 HL / C010 - 22.80 HL / C015 - 34.20 HL
C020 - 45.60 HL / C025 - 57.00 HL, or custom-made cask

The oval cask can be equipped on request with numerous accessories: valves, cooling/heating panel, serpentine, thermometer, etc...