







1,000 L ROUND CASKS

A new product in the Rousseau range, the 1000 L cask is an intermediary product **between our 600 L barrel and our 13 HL cask**. It is easy to install, and perfect to try large format barrels maturation at a moderate price and without risks!

Our 1,000 L cask is ideal for 600 L and small casks users, winemakers who don't have much space in their cellars, and for those who would like to get familiar with ageing in large formats without splashing money.

ID CARD

-  French oak
-  40 mm + thick
-  Tight/extra-tight grains
-  ML toasting

ACCESSORIES

For more technicity, the 1000 L cask can be equipped with the following optional equipment:

- Racking valve
- Draning valve, taster
- Thermometer
- SS door
- Hydraulic bung

ROUND CASKS

The round cask remains a **classic and efficient tool to mature white and red wines**; whatever the grapes of your area. It is impressive by its size but the oak impact remains low.

Casks have been used for many years in France and Europe, they are undoubtedly part of the wine history. They were used historically to transport wine, and slowly became a maturation product, suitable for terroir and varietal approaches and to bring subtle oak aromas.

It will be perfect for winemakers who want to **bring support / texture** to their wines without too much oak impact.

We can produce either **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 (low oak surface in contact with the wine ratio)
- > Positive financial impact
- > Improved cellar logistics
- > Optimisation of space
- > A stylish product in your winery



AVAILABLE IN

C6 - 13.70 HL / C10 - 22.80 HL / C15 - 34.20 HL
C20 - 45.60 HL / C25 - 57.00 HL or custom-made cask