

A truncated oak tank and a variable capacity stainless steel tank combined in one versatile tank.

InOak Tank





The floating top adds greater flexibility while the truncated shape and oak material enhance the fermentation kinetics and authenticity.

Tonnellerie Rousseau is committed to innovation and to bringing maturation and vinification solutions to its customers.

To answer the problem of crop variability and the need for flexibility of wine vessels in the cellar, we offer a solution bringing together the accurate variable capacity while keeping the traditional and natural benefits of a conical oak tank.

Because the winemaker's tank room is not only functional but also aesthetic, the technical variable capacity feature is elegantly embedded into a traditional & warm truncated French oak tank.

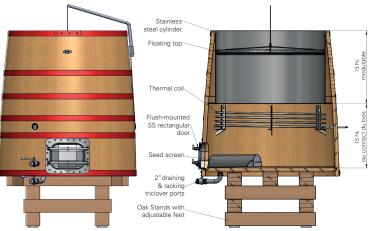
The InOak tank is the perfect combination of performance, innovation and cooperage tradition!

The know-how, the French oak sourced material, the accessories are quaranteed by Rousseau's timeless expertise with large format vessels.









The AESTHETIC benefits

Elegant system: stainless steel cylinder embedded into the wooden tank

Rousseau's finishing: oak or stainless steel stand, varnish, hoops of your choice (galvanized, painted or stainless steel!)

The **PRACTICAL** benefits

Versatile tank: fermentation, maturation, storage

Variable capacity depending on the chosen floating top depth

Moderate and delicate oak impact

Optimization of the space in the cellar thus financial optimization!



Flexibility of volumes in maturation: the same tank for variable volumes

Flexibility of blending volumes: possibility to blend without being limited by a certain volume



OAK TANK

High quality French oak air dried 36-48 months

Softening and polymerizing of tannins

Better circulation of juices in the tank for a more delicate extraction

Thermal inertia

Juice/must exchanges promoted by immersion of the cap

The hydration of the cap is enhanced by the smaller top diameter and added pressure on the must.

Possible **OPTIONAL EQUIPMENT**

Thermal coil or panel, thermowell, Flush-mounted SS rectangular door, Seed screen, SS hoops, adjustable feet, etc...

