

PUNCHEONS 400L / 500L Tonnellerie Rousseau

Standard features

8 galvanized hoops
24 months air-dried staves
Free silicone bung
Forest, Toast and Vintage branding
Plastic film and cardboard

Dimensions 450L / 500L

Stave Thickness 1.06" (2.7 mm)
Height 43.3" (110 cm)
Head Diameter 28.3" / 30.31" (72 cm / 77cm)
Bilge Diameter 35.4" / 37.40" (90 cm / 95cm)
Weight 187 lbs. (85 kg)



Forest selections available

House Blend
Piano
Allegro

OUR RECOMMENDATION

Puncheons are more suitable for wines that are fruit driven. These wines usually do not require a high oak extraction but rather elegance, finesse, balance and a soft integration of toasting and oak tannins into the wine.

We suggest using these puncheons for the following varietals: Sauvignon Blanc, Sangiovese, Syrah, Pinot Neunier, Chenin Blanc, Pinot Noir.

Toasting Levels

Heavy – HT
Medium Plus – M+
Medium Long – ML

Rotary Fermenter Optional Equipment

450L – 500L – 600L – 800L – 1000L

"Cupola" lid / trap door on top
Stainless steel oval door (in the head)
Racking and / or draining triclover ports
Stainless steel bung seat
Tasting Valve
Oak rack: roller option or new ball rollers version
Bellot (VOG210) 3L hydraulic or cristal bung

