

ROUND CASKS

TONNELLERIE ROUSSEAU

"A new alternative to Authenticity"

- Quality - driver /
- Bio-mass wood maturation ○
- Finesse aromatique profile ○
- Image & Communication ○
- Positive financial impact ! ○
- Enhance the cellar logistic ○
- Space optimization ○
- One year guarantee ! ○
- Local after sale service & maintenance○



○ Tanks reference / Gallons US

- 6x228L / 363 Gal.
- 10x228L / 604 Gal.
- 15x228L / 905 Gal.
- 20x228L / 1207 Gal.
- 25x228L / 1509 Gal.

Medium Long

TOASTING LEVEL

[OUR RECOMMENDATION]

A Round Cask is an ideal vessel for fruit-driven wine lots that you do not want impacted by too much oak extraction. The wine aged in such large format cask retains all its freshness and mineralite while developing weight and complexity wines to consider: Syrah, Pinot Noir, Grenache, Mourverde, Carignane, Barbera, Sangiovese. Large format vessel toasting has a very distinct process that lasts over 8 hours. This toasting is purely mechanical and does not equate the toasting level of a regular size barrel.

[Equipments available]

	C6	C10	C15	C20	C25
Round Casks					
Stainless steel Racking port	●	●	●	●	●
Stainless steel draining port	●	●	●	○	●
Taster	●	●	●	●	●
Stainless steel oval door	●	●	●	●	●
Thermometer °C	○	○	○	○	○
Paint #	○	○	○	○	○
Varnish cooper	●	●	●	●	●
Oak Stand	●	●	●	●	●
Hydraulic bung	●	●	●	●	●
Stainless steel Elbow + Front exit + Draining port	○	○	○	○	○
Thermic regulation	○	○	○	○	○

=paint available in black or red

N/A = not available

● = serial equipments

○ = options

90 degrees elbow+tricolor front
exit (1.5" or 2") **€ 300**

Cooling/heating plate
(0.5 m2: up to 900 Gallons) **€ 400**

Cooling/heating plate
(1 m2: from 1200 Gallons) **€ 550**

Analog thermometer
(-30° C / +50° C) **€ 135**

Tasting valve **€ 120**

[Technical Features]

Casks reference	C6	C10	C15	C20	C25
Bilge Diameter(in)	55	65	72	79	85
Head Diameter (in)	48	57	65	70	77
Depth (in)	55	65	72	80	84
Total Height (in)	81	90	97	105	111