



Tonnellerie Rousseau
Père & Fils

PROFESSIONAL CATALOGUE

Barrels and Large Formats

www.tonnellerie-rousseau.com



“ Dear Winemaker,

We're happy and excited to introduce our new professional catalogue. A catalogue that is definitely more detailed, accurate and with a more pedagogical approach. The world of wine and coopers is constantly moving forward, and it is essential for us to share with you our new products, our evolution, know-how, and the results of our teamwork that has been going on since 1954.

We invite you to discover the world of barrels and large formats through our various products: barrels, fermenters, oval and round casks, and various special and side products. By using this catalogue, we hope you will get to know us better and we'll be better able to collaborate with you on your projects in terms of vinification and maturation of your wines, beers and / or spirits.

We pay every day great attention to materials, traditions, deadlines, and men, serving wine with humility. Our motto? Listening, thinking and sharing for improved quality day after day, with wines always improving.

Our team is available and motivated to talk with you about the various tried-and-true solutions and those we have not yet considered! Do not hesitate to get in touch!

”

Frédéric Rousseau
Sales Manager



Since its creation back in 1954, Tonnellerie Rousseau has been committed to building **reliable, quality products**, always developed with winemakers all over the world, and in line with long-standing traditions – but we did not forget to add our trademark with a touch of modernity and dynamism!

Did you know that our employees are on average only 35 years old? **Our corporate structure gears towards training and stability.**

Because we manufacture both barrels and large format tanks and casks, we have developed a wide range of solutions for vinification and maturation of your wines. Our range includes a wide variety of products: barrels from 57 to 600 L, oval and round casks, vinification and / or maturation tanks. Our large formats are both available with standard or customized dimensions, to fit in your cellar perfectly.

We are proud to have trained, since our beginnings, **11 Meilleurs Ouvriers de France aka "MOF" ("Best Craftsmen of France")** to offer our customers soundly and precisely made products. Among our 11 MOF, let us introduce Julien Rousseau, the founder of the company, Jean-Marie Rousseau, CEO, and his son Jean-Christophe, Manager of the large formats workshop – this is a unique achievement in the world of cooperage!

If working in an authentic, traditional way remains our motto, we however pay a lot of attention to innovation : since 2004, two engineers have been designing effective and convenient solutions for ageing in oak. Our sales people always keep a strategic watch and are looking for out of the box solutions. Various tests (on oak, toasting, accessories...) are carried out on a regular basis.

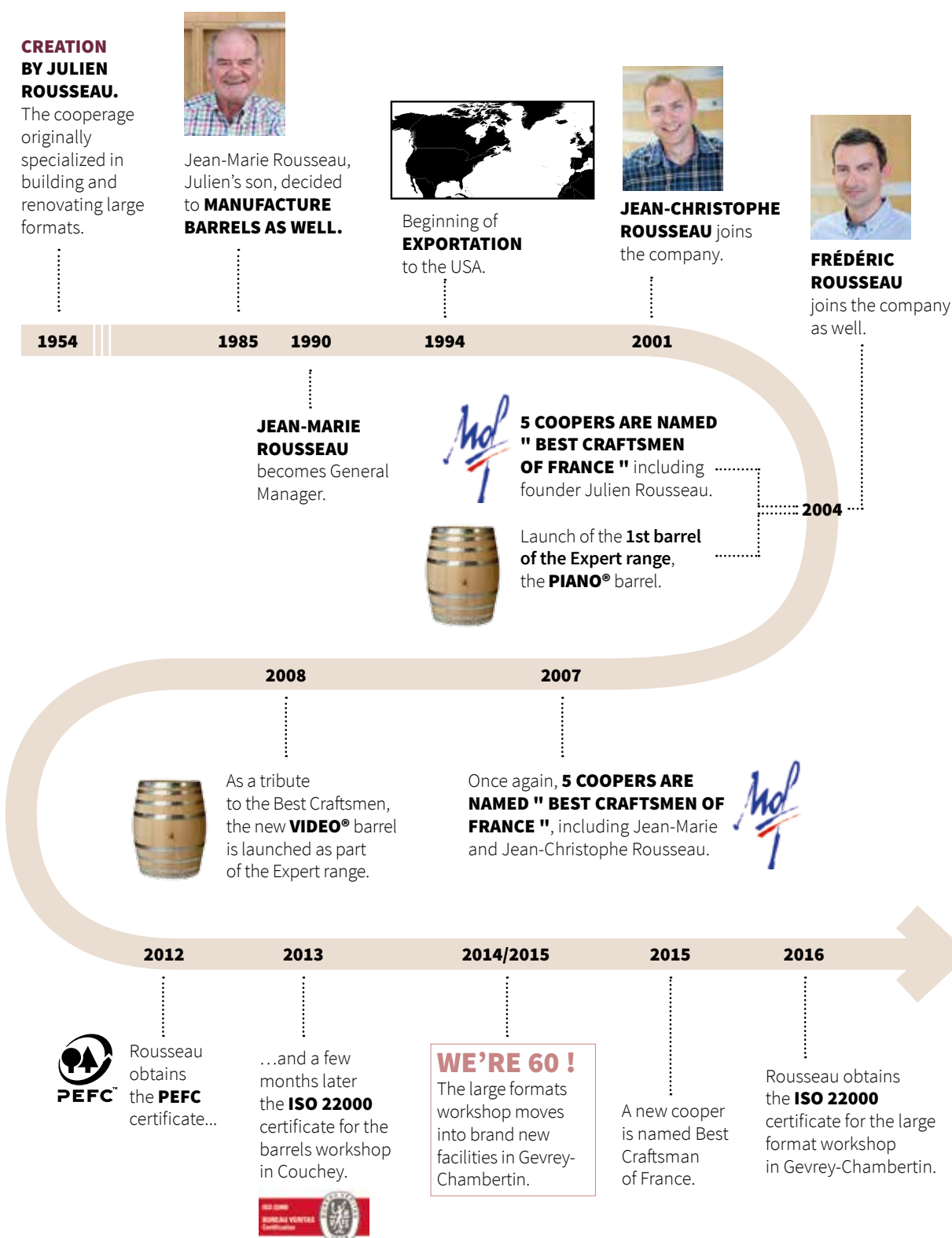
In order to better fulfill your needs, the cooperage has also obtained the **ISO 22000 certificate** in 2013 – one of the strictest certificates in terms of food safety and traceability.

And since we've always been committed to sustainable development, we also have obtained, **in 2012, the PEFC certificate** (more information on page 6)

Tonnellerie Rousseau, in short

- A family company since 1954
- Both barrels and large formats cask/tank manufacturer
- 11 MOF – "Best Craftsmen of France", trained by the cooperage, 3 generations of MOF in the Rousseau family
- ISO 22000 and PEFC certified

OUR HISTORY



OUR CERTIFICATES

ISO 22000 CERTIFICATE

Food safety has become a critical challenge for all the companies in the food industry – even more in a context of globalization, since standards can be different from one country to another.

ISO 22000 is the first international standard as far as food safety is concerned.

We've always wanted to be part of this approach and after adjusting our work methods, we've obtained in spring 2013 the ISO 22000 for our workshop in Couchey (barrels manufacture)

Logically we continued our efforts and obtained the ISO 22000 certificate for our large formats workshop in Gevrey-Chambertin in February 2016. We are proud to be the 4th French cooperage to be ISO 22000 certified !

What changes for us

We have reinforced our process in terms of traceability, fight against potential contamination source (water, wood, atmosphere...) and defined higher standards for our providers.

What changes for you

Increased food safety, better quality for our products, you can be sure you are working with a reliable and certified manufacturer.



PEFC CERTIFICATE

Making sure the company's activities are fully compatible with sustainable development has always seemed essential to us.

Our PEFC certificate, obtained in 2012, shows our commitment to **the sustainable management of French forests**. The PEFC requirements are revised every 5 years, in order to constantly improve and fit to the current situation.

Through this certificate, we achieved **reinforced traceability** to be at the level of our customers' and quality wine lovers' needs.

This process also enabled us to rethink our work methods while showing the company is firmly turned towards the future.

The PEFC certificate definitely indicates new capabilities for the cooperage, and improved service for our customers.



FACTS

5 million hectares are covered by the PEFC program, which represents nearly 30% of French forests. 52 000 forest owners and 2 600 companies in the wood sector were part of the PEFC scheme as of January 2012. The PEFC is recommended by the European Commission.

OUR BARRELS

AROMATIC PROFILES SUMMARY

	ORIGIN OF WOOD	TYPE OF GRAIN	
EXPERT RANGE		TIGHT AND MEDIUM-TIGHT GRAIN BLEND	EXTRA-TIGHT GRAIN
Piano®	Centre of France house blend	●	
Allegro®	Centre of France house blend	●	
Forte®	Centre of France house blend	●	
TRADITIONAL RANGE			
HBC	Centre of France house blend	●	
HBE	East of France house blend	●	
HB	All of France house blend	●	
CONFIDENTIAL RANGE			
Tronçais	Centre of France (Allier)	●	
Bertranges	Centre of France (Nièvre)	●	
Châtillon	Centre of France (Côte-d’Or)	●	
HB36	All of France house blend, 36 months drying time	●	
EXCEPTIONAL RANGE			
Vidéo®	All of France house blend		●
Alto	All of France house blend		●
Hexagone	Please check this year’s Hexagone barrel	●	

TOASTINGS AND AROMAS

- L**Low intensity and short toasting. Fresh oak characters, and elegant hints of bitterness for a maximum of dynamism.
- ML**In depth extraction. The toasting lasts longer, extraction is made more slowly and more in-depth thanks to a fire with moderate intensity. Develops fruit and flower aromas.
- M+**A more intense toasting : the toasting is shorter, but with more intense flames. Develops dark chocolate, mocha, toasted aromas.
- FORTE**Intense toasting, stronger oak impact. Deep toasted aromas.

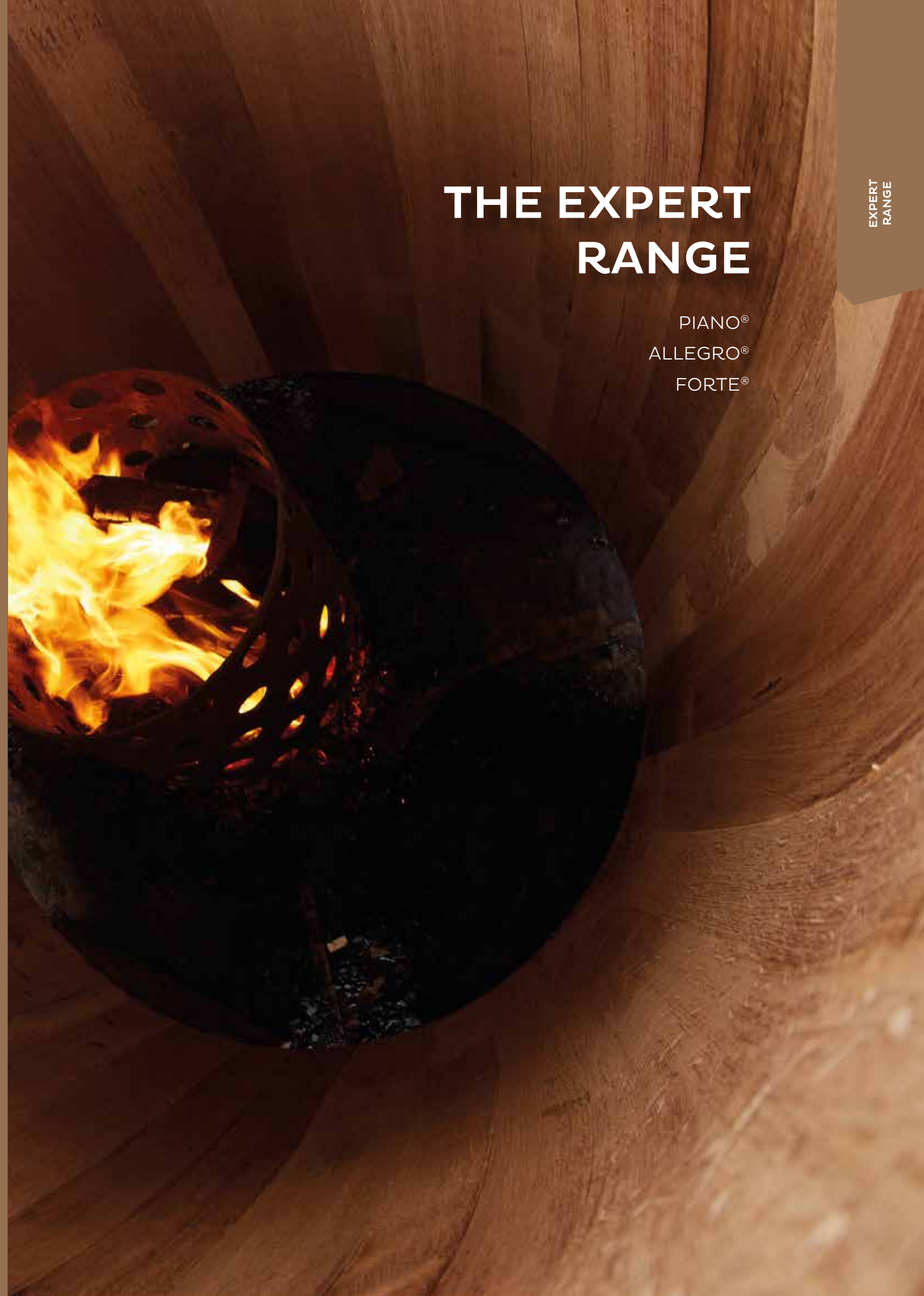
PROFILE	PERFORMANCE AND IMPACT	RECOMMENDATIONS
Authentic, discreet oak impact, enhanced fruitiness	Underlines fruitiness, develops freshness, respects the typicity of the grape and the soil	White grape varieties, recommended for wine ageing periods of up to 10 months
Round and sweet	A harmonious blended character, with slight toasted notes	Red grape varieties, recommended for wine ageing periods of up to 10 months
Empyreumatic aromas, toasted bread, coffee - Mocha	Structured note of oak impact. Oak tannins. Very expressive, round and generous	Red grape varieties, recommended for wine ageing periods of up to 10 months
Roundness, buttery - fatty expression, complex, touch of vanilla	Round, fatty expression, butter and vanilla aromas	White and red grape varieties, recommended for wine ageing periods 11-18 months
Reinforced tannic structure, oak impact	Enhances grape variety, soil and fruit. An elegant oak impact	White and red grape varieties, recommended for wine ageing periods 11-18 months
Ideal balance between oak impact and structure	Fine tannins, well-integrated oak aromas	White and red grape varieties, recommended for wine ageing periods 11-18 months
Round, opulent, generous	Develops a natural buttery and creamy expression with a hint of vanilla	White and red grape varieties, recommended for wine ageing periods 11-18 months
Balanced, elegance, sustained	A measured density of tannins, elegance and nobility	White and red grape varieties, recommended for wine ageing periods 11-18 months
Structured, robust, vigorous	Straight and dynamic oak impact. Fresh oak expression, noble oak tannins	White and red grape varieties, recommended for wine ageing periods 11-18 months
Elegance, discretion, enhanced fruitiness	Tannic quintessence of the oak	White and red grape varieties, recommended for wine ageing periods 11-18 months
Authentic, discreet oak impact, texture, long after taste, enhanced fruitiness	Underlines fruitiness, respects the typicity of the grape and the soil.	White and red grape varieties, recommended for wine ageing periods of 11 months and more (up to 24 months)
Rich, deep, unctuous and lightly toasted	Complex oak impact, deep structure. Brings structure without hiding the fruit.	Red grape varieties, recommended for wine ageing periods of 11 months and more (up to 24 months)
Depending on the oak selection	Depending on the origin of oak	Depending on the origin of oak



THE EXPERT RANGE

PIANO®
ALLEGRO®
FORTE®

EXPERT
RANGE



THE EXPERT RANGE

The Expert Range is characterized by a special seasoning of woods, and a special toasting developed for these barrels, in order to create moderate oak impact, and a quick integration wine / oak. Perfect for short maturations, between 6 and 10 months. We make our own selection of wood (French oak) for this range.

The **Piano®**, **Allegro®** and **Forte®** barrels were introduced in 2004 and have been successful in French and international wineries since then!

IN BRIEF

- > Moderate oak impact
- > Neutralization of oak impact on the initial ageing period
- > Short ageing periods (6-10 months)

ORIGIN OF WOOD:



A barrel developed for white grapes varieties, Piano® underlines the fruit, brings freshness, while respecting the typicity of grapes and the soil. One of our best-selling products!

PIANO®

- White grape varieties
- Fruit, freshness, soil typicity
- ML toasting
- For wine ageing periods of up to 10 months
- Available in 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L

Allegro® is recommended for red grapes varieties, it brings more depth, a few toasted aromas, and caramel sweetness for rounder wines.

ALLEGRO®

- Red grape varieties
- Light toasted aromas, sweetness, roundness
- M+ toasting
- For wine ageing periods of up to 10 months
- Available in 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L

Forte® is characterized by stronger wood impact, and coffee, toasted aromas. A barrel for those who are looking for oak tannins, recommended on red grapes varieties for wine ageing periods of up to 10 months.

FORTE®

- Red grape varieties
- Important oak impact
- HT toasting
- For wine ageing periods of up to 10 months
- Available in 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L



TRADITIONAL RANGE

HBC
HBE
HB

TRADITIONAL
RANGE



TRADITIONAL RANGE

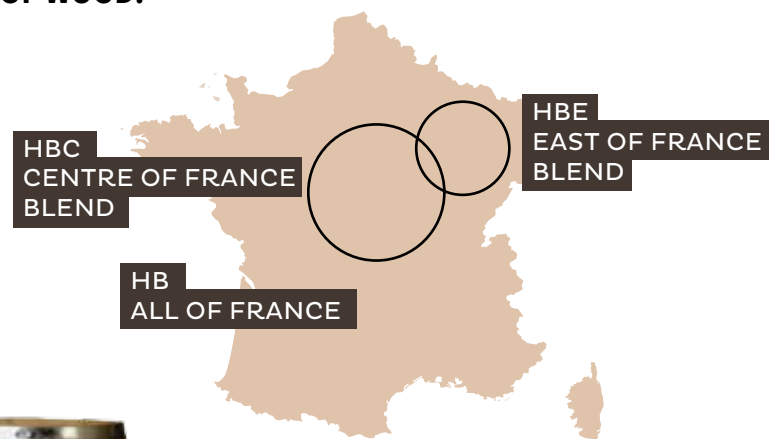
The Traditional Range has been the 1st barrels range created by Tonnellerie Rousseau! Launched at the end of the 90s, tested and approved since then, it really symbolizes our experience and know-how. It's been developed with Burgundy winemakers. Our goal was clearly not to concentrate on a specific forest and **to bring more consistency in oak profile**. We have thus identified several groups of forests to offer consistent products to our customers.

The barrels can also be easily customized, since the level of toasting can be chosen **among the 4 toastings we offer**. Consequently, each barrel can be used for white or red wines.

IN BRIEF

- > Consistency in oak profile
- > Level of toasting can be chosen
- > Long ageing periods (11-18 months)

ORIGIN OF WOOD:



AVAILABLE IN

HB: 28, 57, 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L
HBC – HBE: 225, 228, 265 and 300 L

HBC CENTRE OF FRANCE BLEND

- White and red grape varieties
- Butter and vanilla aromas, round and full bodied
- 4 toastings available: L, ML, M+, Forte
- For wine ageing periods between 11 and 18 months
- Available in 225, 228, 265 and 300 L

Our HBC barrel is made with oak from the Centre of France (Allier and surrounding forests), that brings **round aromas: vanilla, chestnuts, almonds...** The natural overall sweetness of the oaks of the Centre of France, and their **notes of vanilla first found success with the top quality Cognacs, and, for the last 30 years, with wines all around the world.**

HBE EAST OF FRANCE BLEND

- White and red grape varieties
- Fresh wood aromas, reinforced tannic structure
- 4 toastings available: L, ML, M+, Forte
- For wine ageing periods between 11 and 18 months
- Available in 225, 228, 265 and 300 L

The oaks of the East of France (Vosges and surroundings) grow slowly due to harsh weather conditions. The hilly countryside, in the foothills of the mountain, creates **very tight wood grains**. Our HBE barrel will give more structured, focused, vibrant results to your wines – the exact opposite of the vanilla aromas provided by HBC.

HB ALL OF FRANCE BLEND

- White and red grape varieties
- Balance, fine tannins, mixed oak character
- 4 toastings available: L, ML, M+, Forte
- For wine ageing periods between 11 and 18 months
- Available in 28, 57, 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L

Each region has its characteristics and brings something different to the wine. The HB barrel is **balanced** and is the perfect synthesis between HBC and HBE: the proper mix between wood impact and structure. An adaptable barrel that will work with most of wines, a genuine and traditional approach of the French oak barrel.



CONFIDENTIAL RANGE

TRONÇAIS
BERTRANGES
CHÂTILLON
HB36

CONFIDENTIAL
RANGE

1 BARREL = 1 SPECIFIC FOREST!

Our Confidential range brings to light the oaks grown in the state-owned forests of **Tronçais, Bertranges, and Châtillon...** These names evoke the most prestigious oak forests of France, and perhaps Europe!

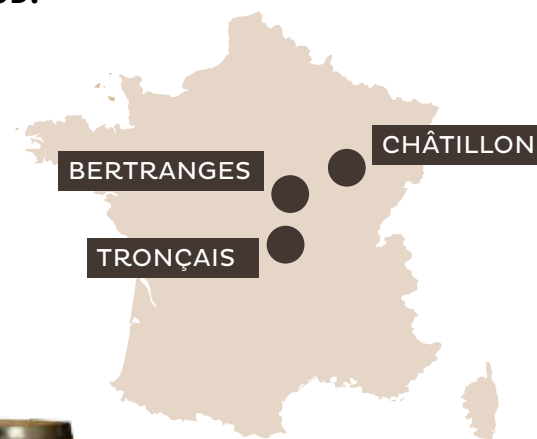
We have set up a special supply chain for these barrels, in order to guarantee their origin.

Due to the scarcity of oaks, the barrels of our Confidential Range are only available in **limited amounts** and in 228 L.

IN BRIEF

- > One specific forest
- > Choose your toasting level
- > Recommended on long ageing periods (11-18 months)

ORIGIN OF WOOD:



AVAILABLE IN
228 L

The Tronçais forest is in the heart of the **Allier area**, and counts more than 11 000 hectares of mainly high quality oak trees, and around 40 springs. In 1670 **Colbert**, King Louis XIV's Finance Minister, decided to rehabilitate the forest to provide oak for the navy's ships. Since then, the Tronçais oak trees have been appreciated for their **polysaccharides**, and for developing a **natural buttery and creamy expression, and light vanilla notes**.

TRONÇAIS

- White and red grape varieties
- Buttery and creamy expression, light vanilla notes, strength and elegance
- 4 toasts available: L, ML, M+, Forte
- Ageing periods of 11 to 18 months
- Available in 228 L

The Forest of Bertranges covers 10 000 hectares and is **one of the greatest French forest**. Offered to the Priory of la Charité-sur-Loire in 1121, its size has been increased a number of times before becoming state owned at the time of the Revolution. Thanks to the the soils that hold lots of water and minerals, the Bertanges oaks **are elegant in character with a delicate tannic structure**.

BERTRANGES

- White and red grape varieties
- Elegance, nobility, length
- 4 toasts available: L, ML, M+, Forte
- Ageing periods of 11 to 18 months
- Available in 228 L

The " Burgundy Mountains " (300 m high) offer a harsh climate to **century old oaks**, inexorably destined to a very slow growth rate. Châtillon represents the spirit of Burgundy. Naturally rich in polyphenols, Châtillon oak trees **express fresh oak and the nobles tannins of oak, for an impact that remains taut and full of energy**.

CHÂTILLON

- White and red grape varieties
- Robust, vigorous, fresh oak, structure
- 4 toasts available: L, ML, M+, Forte
- Ageing periods of 11 to 18 months
- Available in 228 L

HB36

- White and red grape varieties
- Discretion, fruit
- 4 toasts available: L, ML, M+, Forte
- Ageing periods of 11 to 18 months
- Available in 228 L

A French oak blend that has dried for 36 months. A long seasoning enables long, natural stabilisation of the staves for a **more discrete oak impact**.



EXCEPTIONAL RANGE

VIDEO®
ALTO
HEXAGONE

EXCEPTIONAL
RANGE

EXCEPTIONAL RANGE

You will find in our Exceptional Range **our high-end barrels**, recommended on your wines with great potential. Discover our special barrels: the famous Video®, our barrel with extra tight grains, Alto, its little brother that has joined the permanent range recently, and Hexagone, a barrel that highlights our French forests. The quality of Rousseau's barrels, with a little something extra!

IN BRIEF

- > Extra-tight grains or exceptional oaks (Hexagone Collection)
- > For wine with high potential, high-end segment
- > Long ageing periods (11 months & more)

AVAILABLE REFERENCES

225 L, 228 L, 300 L (Video® and Alto) and 228 L (Hexagone Collection)



VIDEO®

- White and red grape varieties
- Butter and vanilla aromas, round and smooth
- Ageing periods: 11 months and more
- Available in 225, 228 and 300 L only

A tribute barrel to the **11 Best Craftsmen of France** trained by the cooperage! Hand-picked **extra-tight grain**, a **gold foil** laid by hand on the top head, Video represents our vision of cooperage: high-end, elegant, precise.



ALTO

- Red grape varieties
- Structure, authenticity, length
- Ageing periods: 11 months and more
- Available in 225, 228 and 300 L only

The Video® little brother, initially launched in 2015 in limited edition under the name "60", to **celebrate the 60th anniversary of the cooperage**. Largely appreciated on our French and export markets, we have decided to integrate it in our Exceptional Range, renaming it Alto. Just like Video®, Alto is made with **extra-tight grains**. Recommended for structured wines, it will reveal the typicity and character of your grapes.

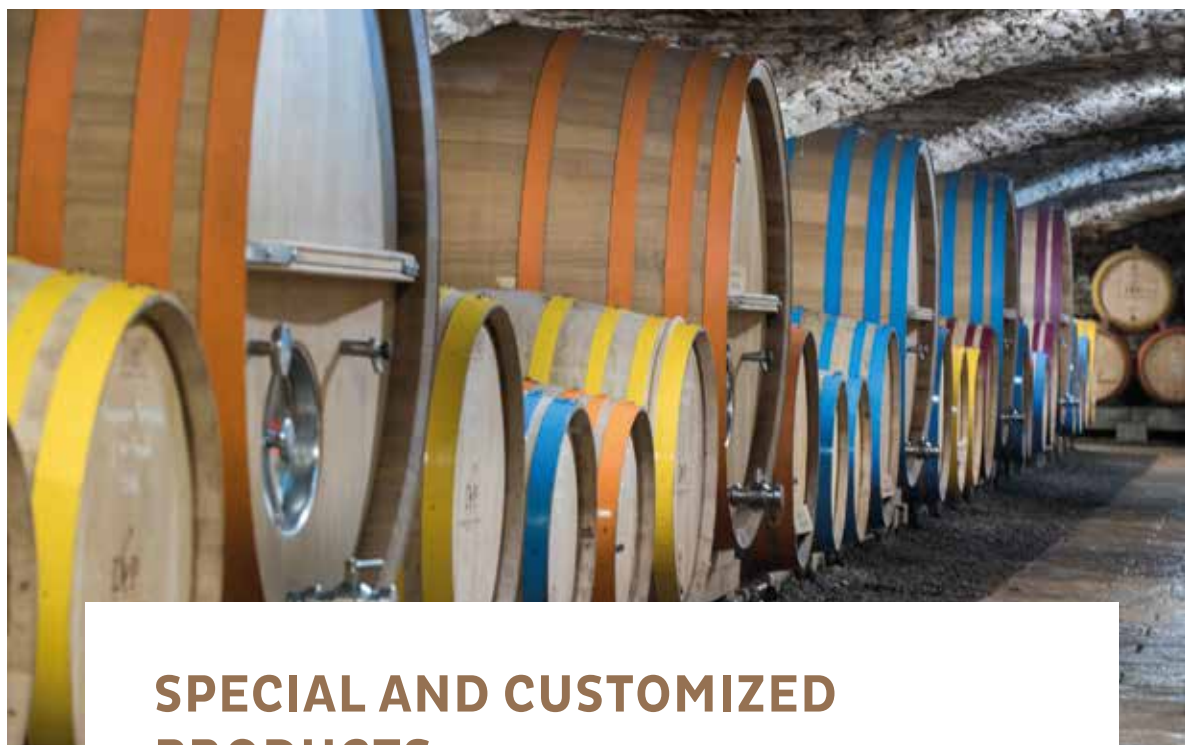
HEXAGONE COLLECTION

- Collectible barrels
- 228 L, exceptional and numbered barrels
- A new forest every year

With the Hexagone Collection, we want to **take you on a journey to make you discover the most prestigious forests in France**. Each year, we'll introduce a new barrel from a new forest, a **barrel numbered and in limited edition**, so you can introduce an innovating and original product into your winery. A new prestigious receptacle that will bring to light the French forests, and your wine! Due to the scarcity of the oaks chosen, the Hexagone barrels are only available in 228 L. Please get in touch with your usual sales rep who will tell you about the current / next barrel available.

Our Tour de France of the French forests starts in 2018, are you ready to come onboard?





SPECIAL AND CUSTOMIZED PRODUCTS

Along with our barrels range, we also offer original and customized products to fully meet your requirements. These are the options we can provide:

EXOTIC AROMAS

Although most of our products are made with French oak, we can also produce barrels with more exotic aromatic profiles, to **bring original products in your winery**. For technical reasons / or due to the availability of the oaks, these products are available in **228 L only and in limited quantities**. Please get in touch with your sales person to find out more about availability.

228 L in acacia (*Robinia pseudoacacia*)

An acacia barrel provides a unique aromatic and floral profile quite different from oak. Its characteristics will be **the lack of vanilla aromas and dried fruits / nuts** (such as coconut and hazelnut).

Acacia will differentiate itself by its delicate and lifted mineral and floral aromas. It is an interesting option to bring exoticism in your winery, however it won't have the same dynamics as an oak barrel. Please contact us for availability.

225, 228 and 500 L in American oak

American oak is ideal if you'd like to **enhance vanilla and chocolate aromas**. Its rich aromatic profile will bring moderate tannins and good volume to the wines, however it has to be used carefully to make sure its aromas do not take over. Please contact us for availability.

OPTIONS FOR BARRELS

Barrels with glass display heads



This barrel will bring your wines all the qualities you are looking for when maturing in oak barrels, but it will also bring the **fun factor into your winery**. You'll be able to show your visitors **how wines mature inside the barrel**, demonstrating the colorful living process of yeast and juice turning into lees and wine. Rather than utilizing plexiglas, which tends to deform and discolor, we chose to use 8 mm thick tempered glass which guarantees **maximum strength** and visibility. Obviously, this barrel will require careful handling, since it will always be more fragile than a standard barrel. Having said that, it will delight your visitors and will show them an unknown aspect of wood maturation.

Available in: 228 L only

Oak stands for barrels



Ideal to create a pyramid of barrels, or simply to move them more easily with a pallet jack or a forklift, **our oaks stands** are available for barrels from 228L to 600L.

Available from 228 to 600 L

Special hoops



As an option, hoops, on all barrels, can be painted **in black or in the color of your choice**. We can also provide batard finishing (4 chestnut hoops) or tradition finishing (8 chestnut hoops) on all 228 L.

Black hoops: available for all barrels.
4 or 8 chestnut hoops : 228 L

Vinification

If you would like to vinify in your barrels, two options are available:

- we can position a vinification bung on the head, and add a racking valve
- or we can add a cupola lid positioned on the bung stave, and add a racking valve.

Availability: all barrels from 500 L



Laser etching of your logo

Your logo can be laser-etched on your barrels. This option is offered with any order.

Availability: all barrels



OUR BARRELS RANGE IN SHORT

TOASTING					CAPACITY											
L	ML	M+	F		28 L	57 L	114 L	225 L	228 L	265 L	300 L	350 L	400 L	450 L	500 L	600 L
EXPERT RANGE																
Piano®	•						•	•	•	•	•	•	•	•	•	•
Allegro®			•				•	•	•	•	•	•	•	•	•	•
Forte®				•			•	•	•	•	•	•	•	•	•	•
TRADITIONAL RANGE																
HBC	•	•	•	•				•	•	•	•					
HBE	•	•	•	•				•	•	•	•					
HB	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
CONFIDENTIAL RANGE																
Tronçais	•	•	•	•					•							
Bertranges	•	•	•	•					•							
Châtillon	•	•	•	•					•							
HB36	•	•	•	•					•							
EXCEPTIONAL RANGE																
Video®	•							•	•	•	•					
Alto			•					•	•	•	•					
Hexagone Collection	•	•	•	•				•								



OUR LARGE FORMATS

LARGE FORMATS



OUR LARGE FORMATS WORKSHOP IN GEVREY-CHAMBERTIN

The large formats workshop has been moved into brand new facilities in Gevrey-Chambertin in February 2015. The building has been inaugurated on May, 21st, 2015, and the event was attended by many journalists and politicians, and also long-term customers and suppliers who contributed to the history of the cooperage.

This relocation is part of a large project divided into three phases (moving the large formats workshop, followed by the barrels workshop and, lastly, the office) in order to consolidate all the activities on the same site.

Rousseau has chosen Gevrey-Chambertin, one of the winemaking bastions in Burgundy, for its geographical proximity to our current workshops, and to demonstrate its commitment to the Côte de Nuits, that has always been home to the cooperage.



A MODERN SITE



THE BUILDING

This 1,800 m² site, is built on three hectares of land. The total project (large formats / barrels / office) will cover **5,000 m²** in total.

Ecological concern at the heart of this new building...

- We have primarily used environment-friendly materials for the structure and the roofing of the building, so as to insulate efficiently and to mitigate noise.
- Energy savings are made thanks to a large amount of natural light, and an air conditioning system that starts only when needed...
- The walls and floors have been made with wood panels. The wooden façade is of course a reference to our activity. The cladding is made with thermoheated wood, which means no treatment of the wood will ever be necessary (no painting, varnish and so on...).

...and to quality of work

- €150,000 have been invested on various machines to avoid lifting or to lift more easily the wood involved in production.
- The production areas are clearly identified, and it is easier to circulate (no pillars in the whole workshop).
- The shipping / receiving areas have been improved, with specific loading platforms.
- The new building creates a pleasant environment during and outside working hours, it is equipped with showers and a rest area.



INNOVATIVE EXTRACTION SYSTEMS

€450,000 have been allocated to the various extraction systems.

- Smokes extraction is ensured by a 70 m² hood, the biggest hood ever developed in Europe to toast products indoors.
- Wood chips are vacuumed by 4 motors that start or stop depending on the needs of the various machines, so as to make energy savings.
- The finest dust particles are extracted by the high pressure system. Any portable tool can be plugged on any work station.

.....OUR LARGE FORMATS WORKSHOP IN GEVREY-CHAMBERTIN IN BRIEF

- A €2.2 M investment
- A innovating workshop with an extraction system unique in Europe
- An eco-friendly building
- A production site that is ISO 22000 certified (more information on p.6)



ADDITIONAL INFORMATION

From the oak in the forest, to your large format in your winery, **many operations and controls** are **performed to produce** a reliable and long-lasting product.



FROM THE FOREST TO OUR STAVE YARD

1st stage: Wood supply.

All the oaks we use come exclusively from **French forests**, mainly from the Centre of France. Due to wood availability, we cannot work with single forests like we do for barrels, and we favour our own **balanced blends**.

We work in partnership with our network of **staves producers** / loggers – all of them are PEFC certified (see p.6), to comply with our requirements.

Our engineers and workshop managers control the quality of wood. Our selection criteria are the following: full wood fibre (no cuts), no seams, no knots, no critical and visual defects.

Our oak trees are stabilized and refined according to a protocol **of natural drying of a minimum of 36 months**. Then we cut the wood to make square-edged staves that we store for an additional time in our timber yard (we can extend this period of time for specific programs on request).



SYSTEMATIC ANALYSIS

Moreover, we systematically analyse the wood we use in our workshops **to ensure no unwanted molecules like TCA / TCP** (which are responsible for tastes of "corked" or "moldiness"). These analysis, carried out from samples by an independent laboratory are available on request.

Several times a year, the **air quality and water quality** are checked, also.



TOASTING

Preheating and bending are done with steam to avoid the phenomenon of breakage.

The goal in toasting large format products is **to stop the aggressiveness and the intense taste of wood**, and then to reduce or stop empyreumatic aromas (that we can also find in smaller barrels).

In most cases, the toasting is a "Medium-Long" one: it is visually only slightly colored, and favors a deep penetration. The use of large format products will mainly facilitate work on the texture and length of wines.

The toasting operation lasts 6 to 7 hours (depending on the tank capacity, the product and the customer's choice). The traditional use of a burning pile of oak cut-offs is the basis of the toasting process.



WATERPROOF CHECK

Each product is subject to **2 leak controls**.

The first one is done after the heads are assembled, and the second one just at the end of the production when the cask or tank is fully filled with water and pressured air for 2 hours. Only paraffin wax is certified for food contact and authorized to repair a leak.

The casks and tanks are drained and ventilated after the check, and are perfectly dry before they are packed, in order to avoid mold during storage and transport.

We commit ourselves to guarantee products are manufactured in the best conditions, notably to controlling the risks of contamination.

All the products used to manufacture our large formats are authorized for food contact. Food certificates related to varnish, paraffin, sealant, etc can be sent upon request.

No chemical product – even those authorized by the wine industry – intervenes in the production of our large formats.

We work hand in hand with an independent laboratory to take actions to avoid any type of contamination.

Our ISO 22000 certificate (see p.6), obtained in May 2016 for our large formats workshops, has reinforced even more our controls.



DELIVERY AND INSTALLATION

We are well aware that transport and installation can be delicate when it comes to casks and tanks, that's why our quotes are custom-made, to take into account the access to your winery, and the available equipment to unload.

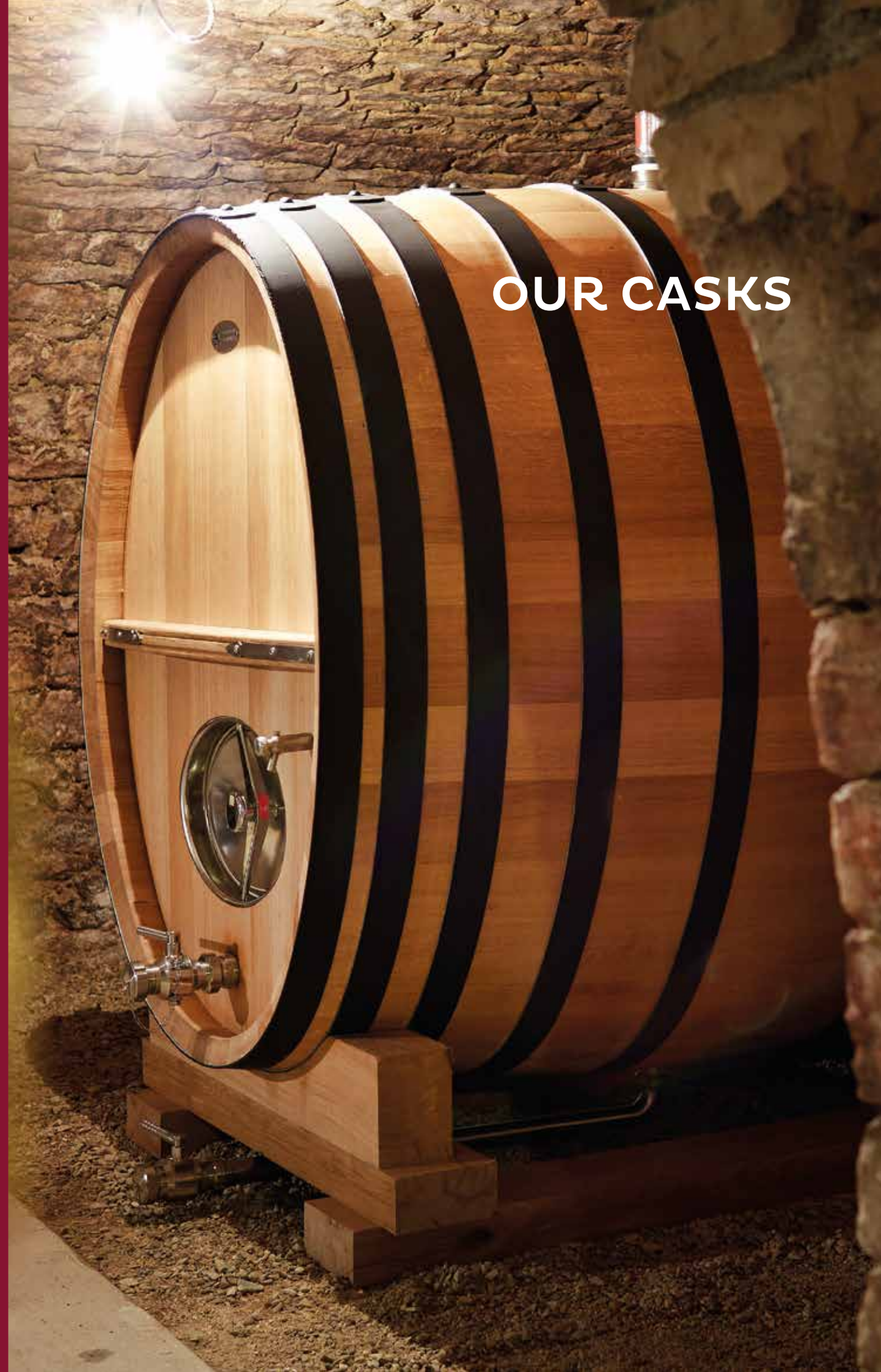
You can either go for **transport only** (you'll then unload and install the product yourself) or for a **transport package** that includes the support of one of our coopers, who will install the product in your cellar. This option is particularly recommended for a first delivery or for very large formats.

Our cooper will unload the product, and install it in your winery. If a traditional delivery is not possible, due to the access / dimensions of your winery, we can deliver **your large format dismantled and re-assemble it on site**. This type of installation is quoted upon request.

To discover some of our installations, please go to p.56



OUR CASKS









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

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.

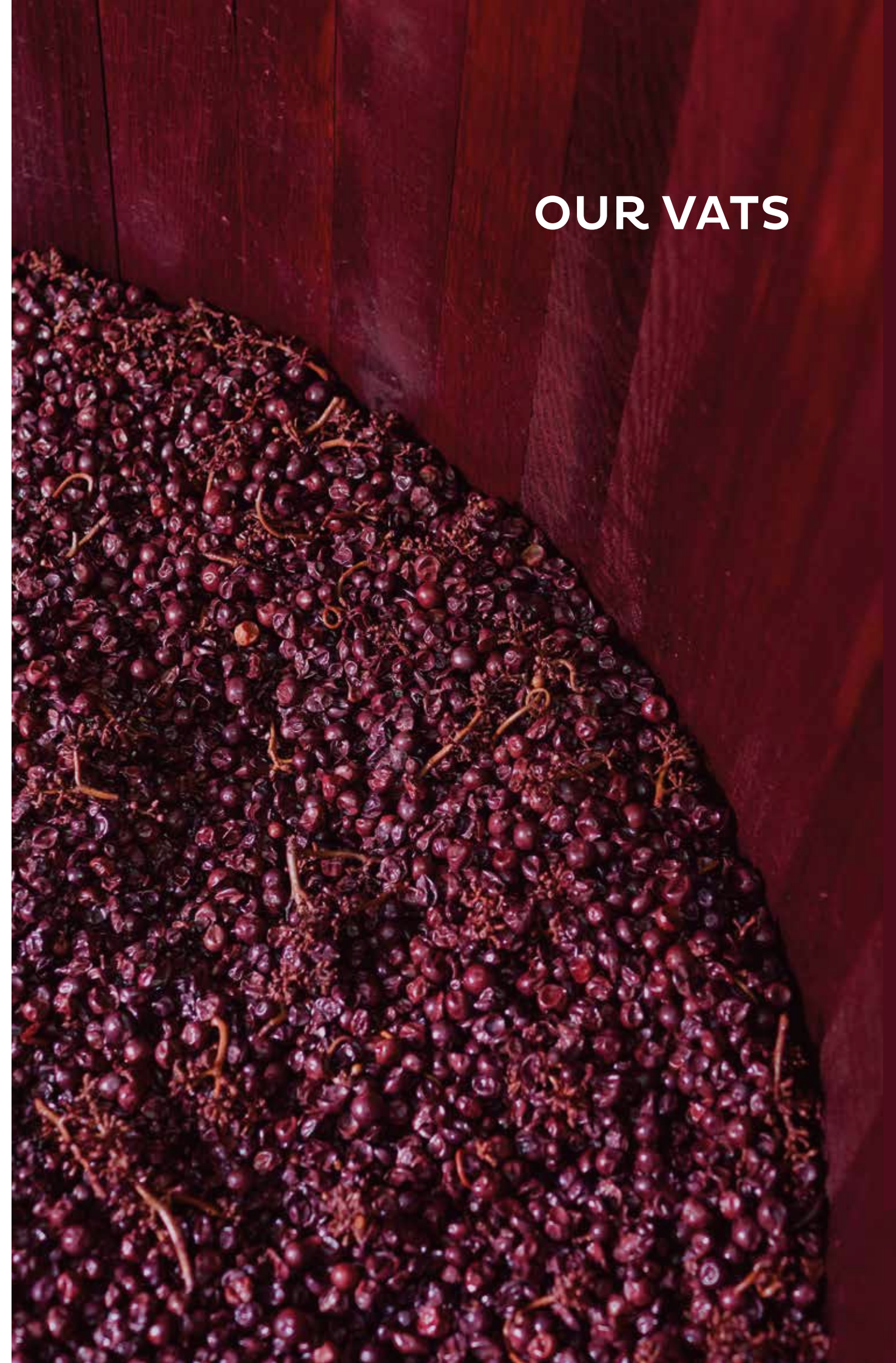


AVAILABLE REFERENCES

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

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

OUR VATS





OUR VATS

We offer a wide variety of vats to answer all your needs, both for white and red grapes.

Since 2004, our standard references include vats with capacities that are a multiple of grapes tons (for 1T to 8T), or multiple of barrels (10 x 228 L, 15 x 228 L, etc...) for vinification vats.

We can also produce custom-made vats from 10 to 100 HL, adapted to the dimensions of your cellars. Just give us the capacity needed, and the potential access constraints, and we'll determine together the ideal product / dimensions.

AVAILABILITY

Vinification, maturation, vinification and maturation vats, from 1T to 8T as standard references, or from 10HL to 100HL as custom-made products.

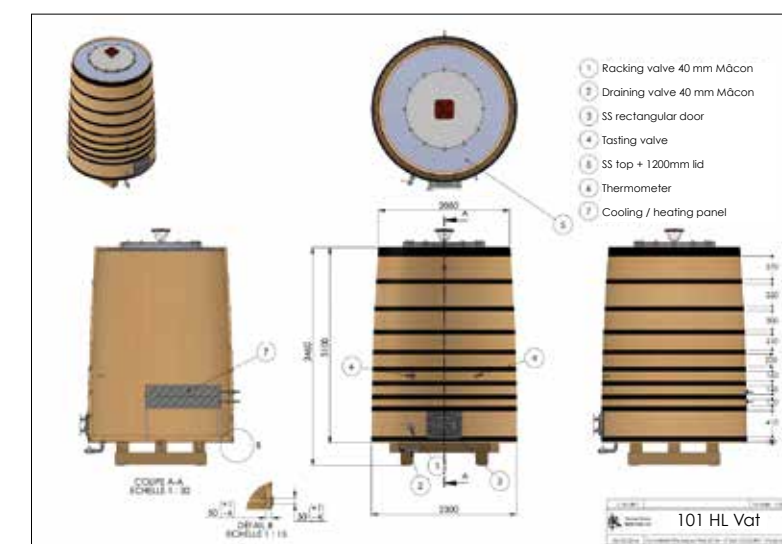
DID YOU KNOW THAT...

Around 50% of our vats are custom-made to client-specific dimensions?



VINIFICATION VAT

A classic and efficient vinification product to vinify red grapes. It deals with a round shaped oak vat, entirely open, that can be equipped with a flush-mounted door, seed screens, cooling / heating panel, serpentine, valves, tasters, etc... depending on your vinification methods and your needs.



VINIFICATION AND / OR MATURATION VATS

It is a vinification vat with a stricter wood selection, on which some accessories have been added to also make the ageing possible: **SS top, SS lid with various sizes or full opening lid, flush mounted door, heating / cooling systems** (glycol panel, serpentine...). It can be used for white and red grapes depending on the equipment, to be determined together to answer your needs.





OUR CUSTOM MADE LARGE FORMATS

A few years ago, we decided to create a range of **standard casks and vats**, in order to offer our customers more reactivity, better prices, and better service.

The capacity of our maturation products are now a multiple of barrels (10 x 228 L, 15 x 228 L...) and vinification products are multiples of grape tons (one ton, two ton vats...) – please refer to the previous pages to find out more about standard products.

But on top of this offer, we are also able to manufacture **customized products**: special shapes and capacities, customized dimensions, thicker wood, special accessories, pyramid of casks, assembling on site...

We regularly install tops on vinification vats, cupola lids on casks and 600 L...

Please note that tanks and casks are manufactured for capacities starting over 600 L.

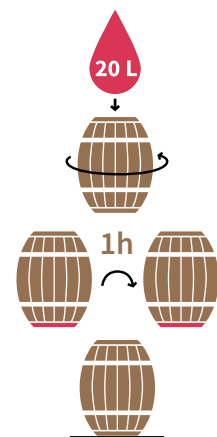
For every large format order, we send the customer a **precise technical drawing**, showing the dimensions and the chosen equipment, to make sure the product will answer his needs a 100%. Nothing is left to chance.



APPENDIX



BARRELS USER ADVICE



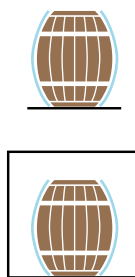
1. Fill the barrel with approx. 5 Gal. of hot (around 104F) filtered, chlorine-free water.
2. Roll the barrel. Turn the barrel to wash both heads. The water must touch all internal surfaces.
3. Leave on each head for one hour.
4. Remove bung and drain.

If a leak appears, fill the barrel full of water and leave until the leak is plugged.

Caution: Do not leave the barrel full of water for longer than 24h.

Empty the barrel and rinse with fresh water before leaving to drain.

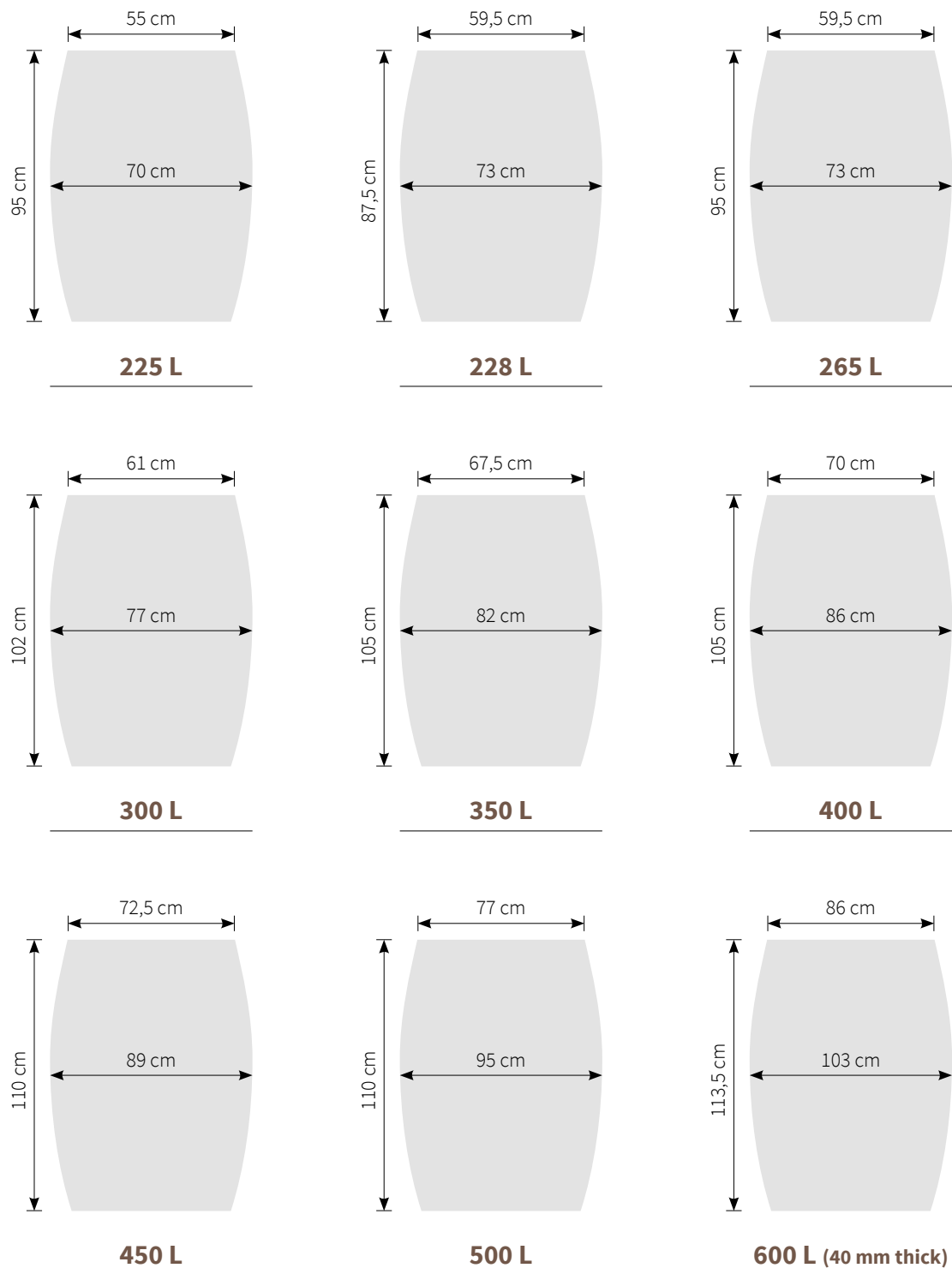
PROLONGED STORAGE



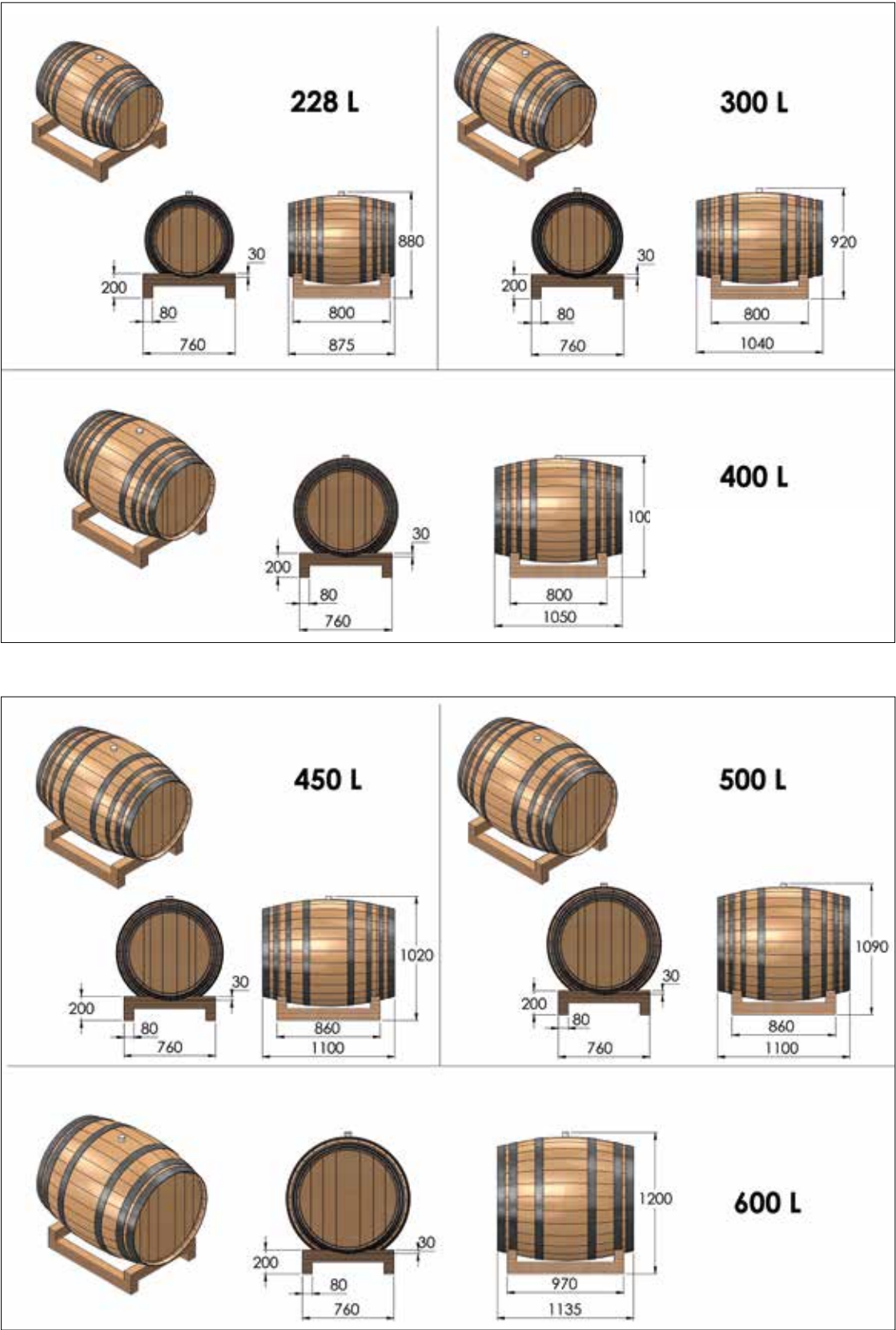
1. Leave the barrels with their protective plastic covering.
2. Store barrels in an environment conforming to the following specifications:
 - Humidity, around 75 - 85%
 - No air currents
 - Low light
 - Cover exposed parts to protect against UV.

As a general rule, to maintain barrel quality, we recommend storing empty barrels in a **cool, humid environment**, away from sunlight and contact with air.

BARRELS DIMENSIONS



OAK STANDS DIMENSIONS



USER ADVICE AND MAINTENANCE FOR LARGE FORMATS



STORAGE

If you need to store the product prior to use, follow these guidelines in order to reach its full potential and avoid deterioration. Wood is a living material and hence, fragile.



A few precautions!

- Do not remove the packing. Only do so when preparing for definitive use.
- Store at max. 20°C with humidity between 75-85 %.
- Caution: Strong light can cause deterioration and premature drying.

If the storage area is too dry, water the ground to increase humidity. Never store this product in a dry environment or outside.



PREPARATION OF YOUR LARGE FORMAT

1. Gradually fill with water

We advise you to fully fill the product with water, especially if it has been stored or shipped for long periods. The process is called seasoning, it allows the wood to return to its initial state and stops any leakage.

If you don't want to fill it with water, rinse thoroughly your large format before the first use.

Only use clean, filtered water with no chlorine content. Do not let the water stagnate, and change it regularly during one week.



If advised by your oenologist, add SO₂.

Caution: take great care of all stainless steel elements when adding SO₂ (valves, thermometer, thermal regulator, etc...). Before draining, check for leaks.

2. Rinsing Out

Use a soft brush. Clean internal surfaces to eliminate impurities. Do not rinse at high pressure.

This may damage the staves. Clean manually and rinse at low pressure.

3. Draining

Once drained, the product is ready to be filled with wine.



REGULAR MAINTENANCE

Always keep maturation and ageing vats and tuns full in order to prolong their useful life and avoid deterioration. Remaining empty for too long may alter their mechanical qualities and maturation and ageing potential. Refill immediately after maintenance is completed.

1. Draining

Once devatting is finished, rinse with fresh water and repeat the cleaning process. Always take great care. Drain.

2. Storing empty

If the product has to be stored empty for a few weeks, keep at max. 68 F with humidity 75 - 85%.

3. Drying

After washing and rinsing, the product needs to be dried. Essential to maintain in working order.

Do:

- Open all taps, traps and doors to provide maximum ventilation.
- Use ventilators to circulate the air inside. During several days if necessary. This avoids unwanted formation of mold.
- Close up carefully.
- When completely dry disinfect by burning sulphur pellets inside, using 2 g of sulphur/hectolitre.
- Disinfect on a regular basis, once a month.

Please check with your oenologist the amount of sulphur to be used.

At the same time make a visual inspection (for mold) and an olfactory inspection.

Repeat the maintenance process as often as necessary. Clean - Rinse - Dry - Disinfect.



EXTERNAL MAINTENANCE

Regularly inspect the oak support stand.

Depending on storage and working environment, it may need replacing after a while.

After two or three years, the hoops may need repainting, and the staves and heads may need revarnishing.

We recommend using products specially designed for the food and drinks industry.

Contact your local Tonnellerie Rousseau agent or representative for the product references, or their equivalent.

DIMENSIONS OF OUR LARGE FORMATS

ROUND CASKS							
	Length in cm	Ø bilge in cm	Ø head in cm	Total height in cm (except hydraulic bung)	Total height (hydraulic bung 4.5L - 30 cm high)		
C6	140	140	125	178	207		
C10	164	164	146	202	231		
C15	184	184	164	222	251		
C20	202	201	179	239	268		
C25	214	216	193	254	283		

OVAL CASKS							
	Length in cm	Bilge height in cm	Bilge width in cm	Head height in cm	Total height (with hydraulic bung 4.5L with 30 cm high)	Total height in cm	Total height (hydraulic bung 4.5L - 30 cm high)
CO6	154	150	112	134	100	220	250
CO10	176	176	132	160	120	246	276
CO15	200	200	150	180	134	268	298
CO20	220	216	162	196	146	285	315
CO25	235	232	174	212	159	301	331

VINIFICATION VATS – OPEN, NO LID					
	Capacity in HL	Low diameter in cm	Top diameter in cm	Stave length in cm	Total height with stand in cm ⁽¹⁾
1T	12,64	142	120	120	132
2T	25,44	170	144	160	195
3T	38,09	190	164	184	219
4T	50,97	214	188	188	223
5T	63,37	220	194	218	253
6T	76,16	220	194	260	295
7T	88,8	224	198	290	325
8T	101,49	224	198	330	365

MATURATION VAT OR VINIFICATION / MATURATION VAT WITH TOP AND ACCESSORIES					
	Capacity in HL	Low diameter in cm	Top diameter in cm	Stave length in cm	Total height with stand and bung in cm ⁽¹⁾
S10	22.8	164	142	160	214
S15	34.2	184	160	182	237
S20	45.6	210	184	184	242
S25	57	220	194	206	265
S30	68.4	220	194	242	301
4ST	50.91	214	188	194	244
5ST	64.56	220	194	226	277
6ST	76.63	220	194	266	317
7ST	89.25	224	198	296	347
8ST	101.93	224	198	336	387

(1) May vary depending on the accessories

LARGE FORMATS EQUIPMENT

						Doors		Accessories			Accessories				Temperature control		Finishings					

● Standard equipment

○ Optional equipment

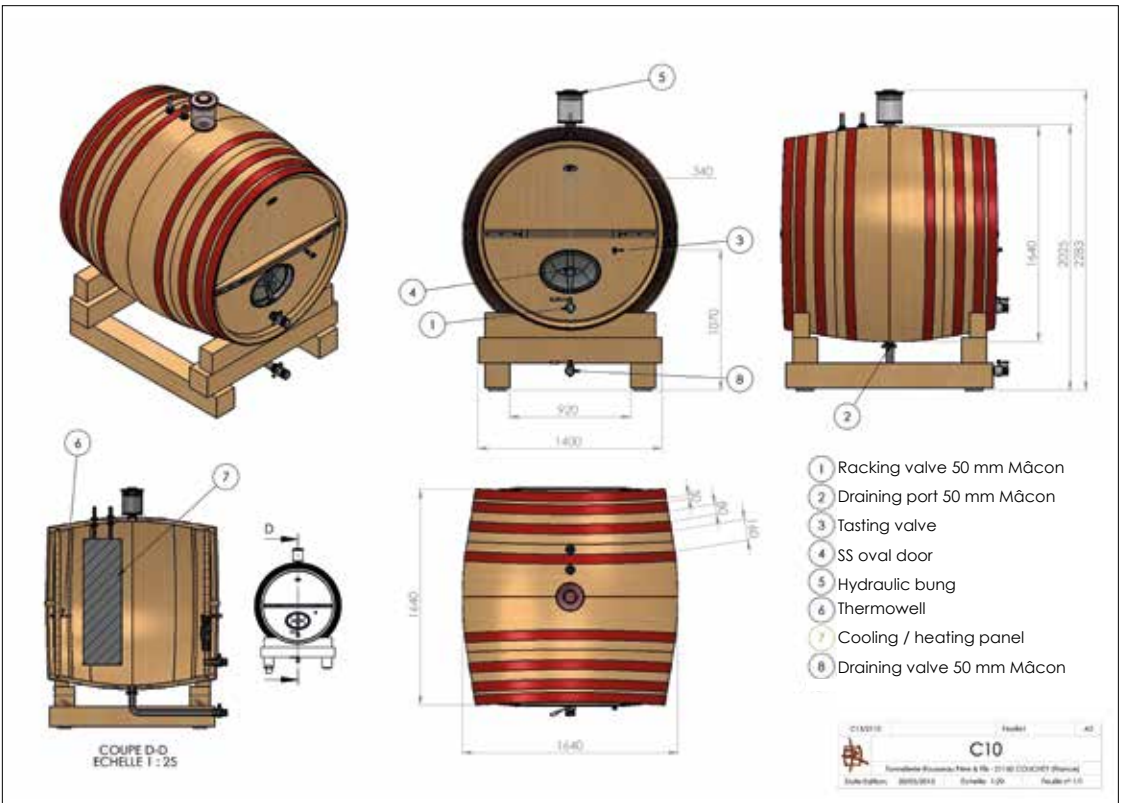
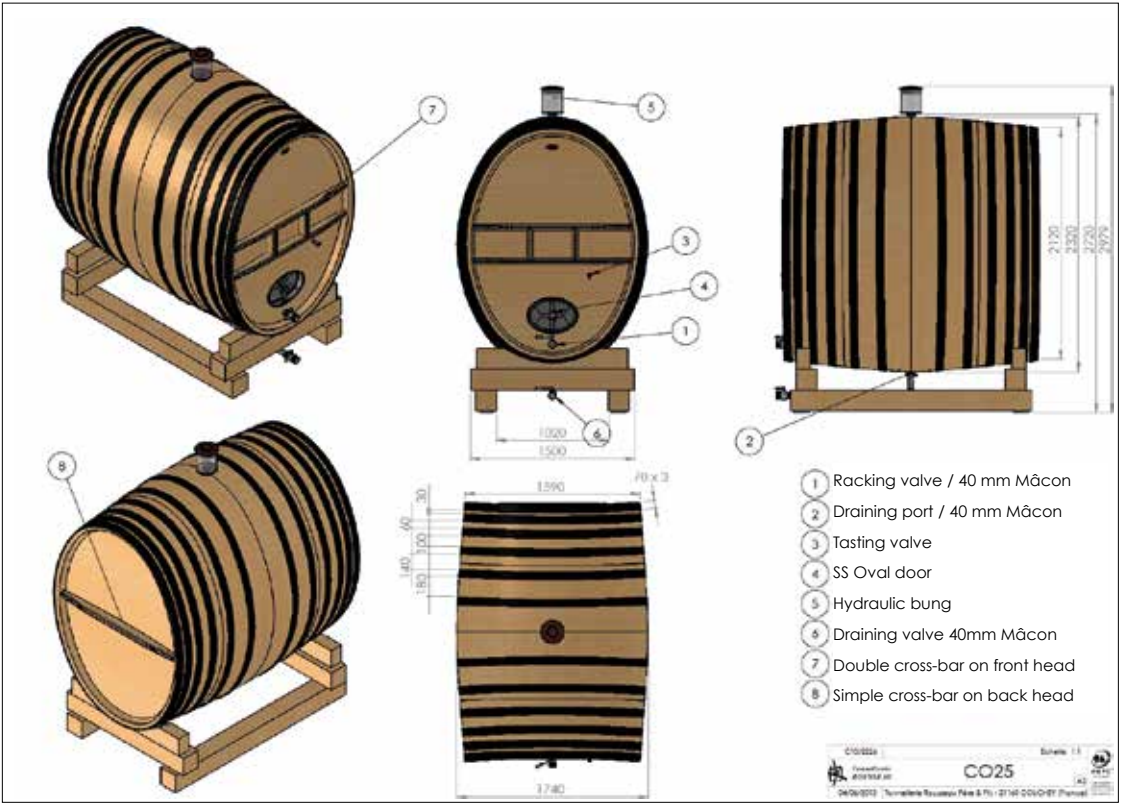
x Not available

(1) Valves are available in several formats: 40 or 50 mm Macon, DIN, Friedrich, Garola, 1,5-2"Triclover Clamp, RJT-BSM.

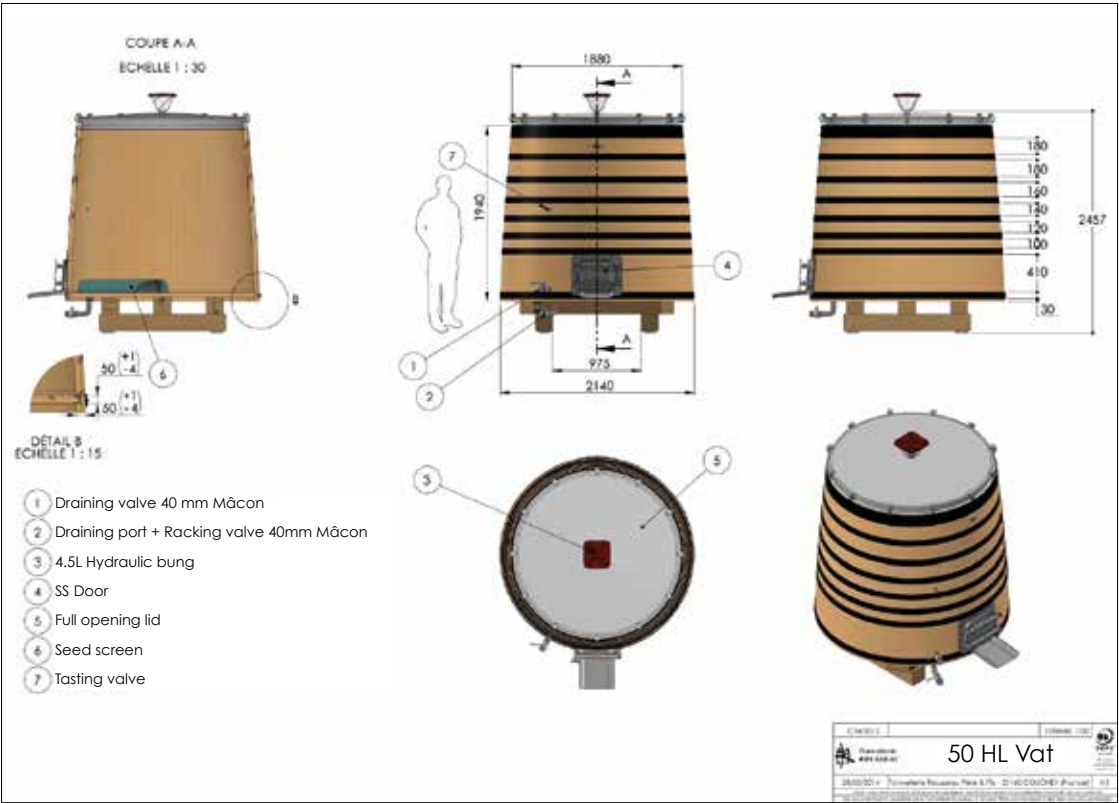
(2) Several dimensions available – please contact us

(3) Matte or satin cooper varnish

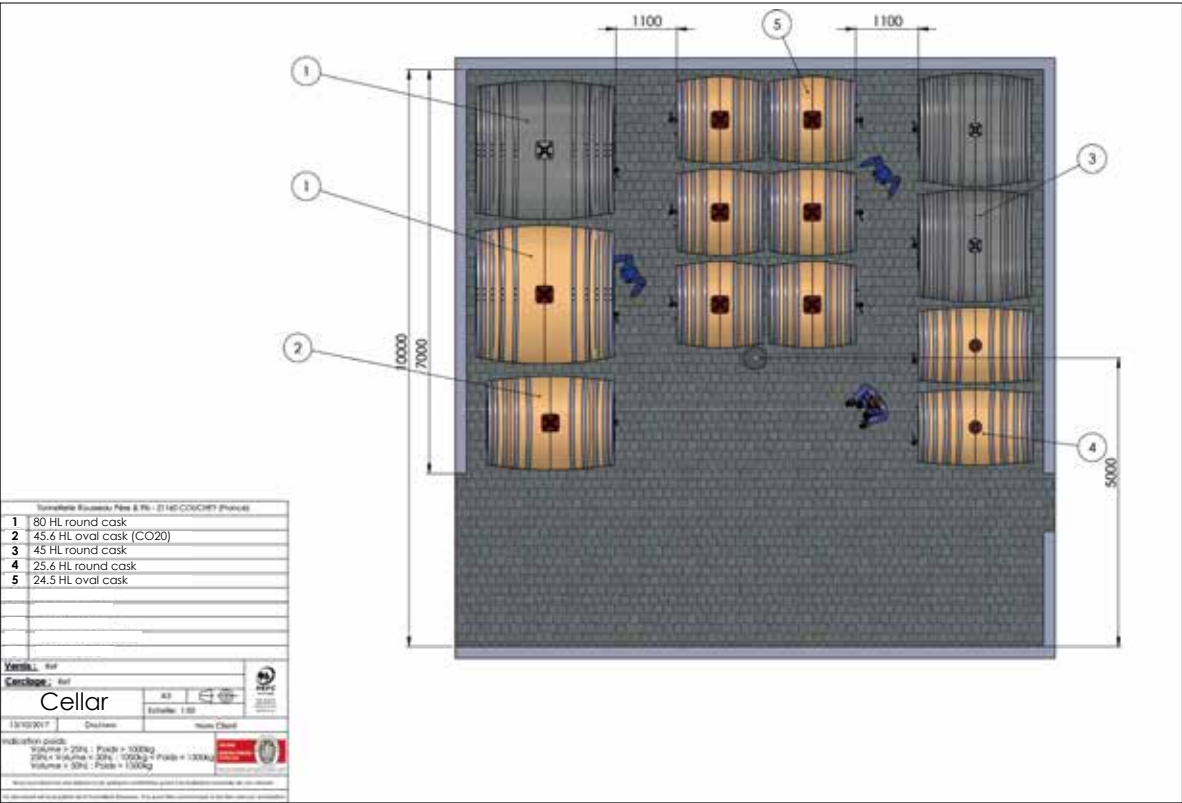
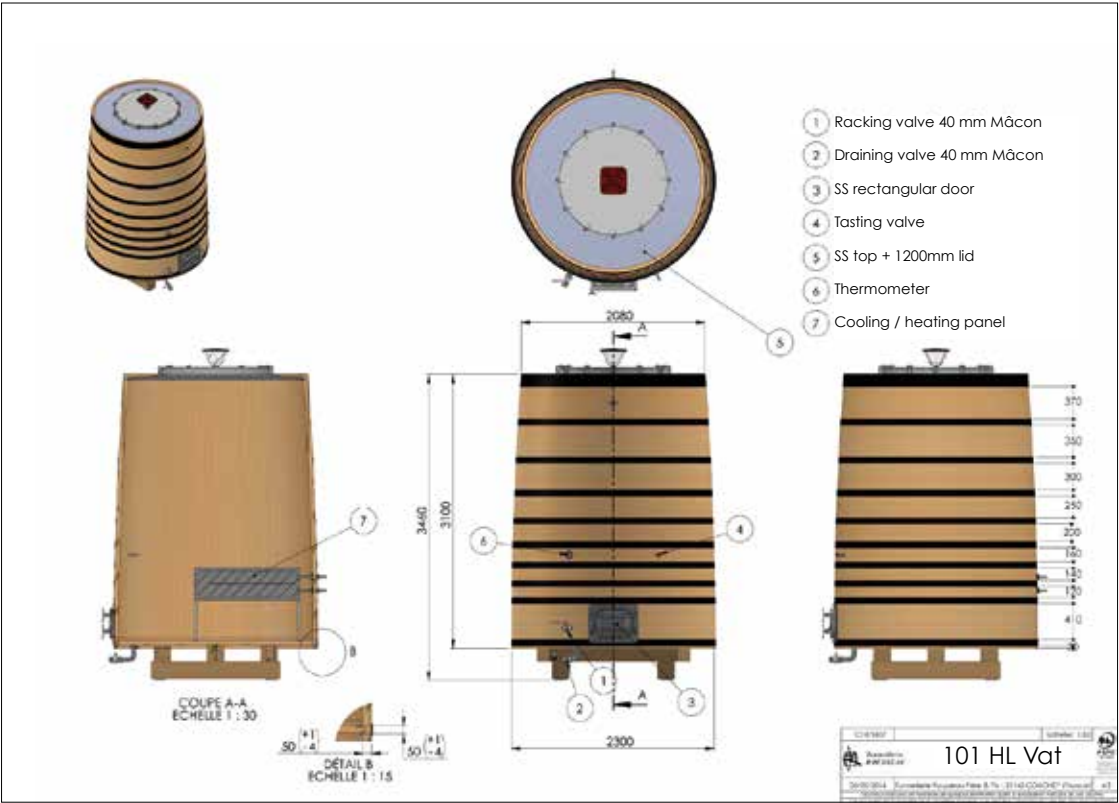
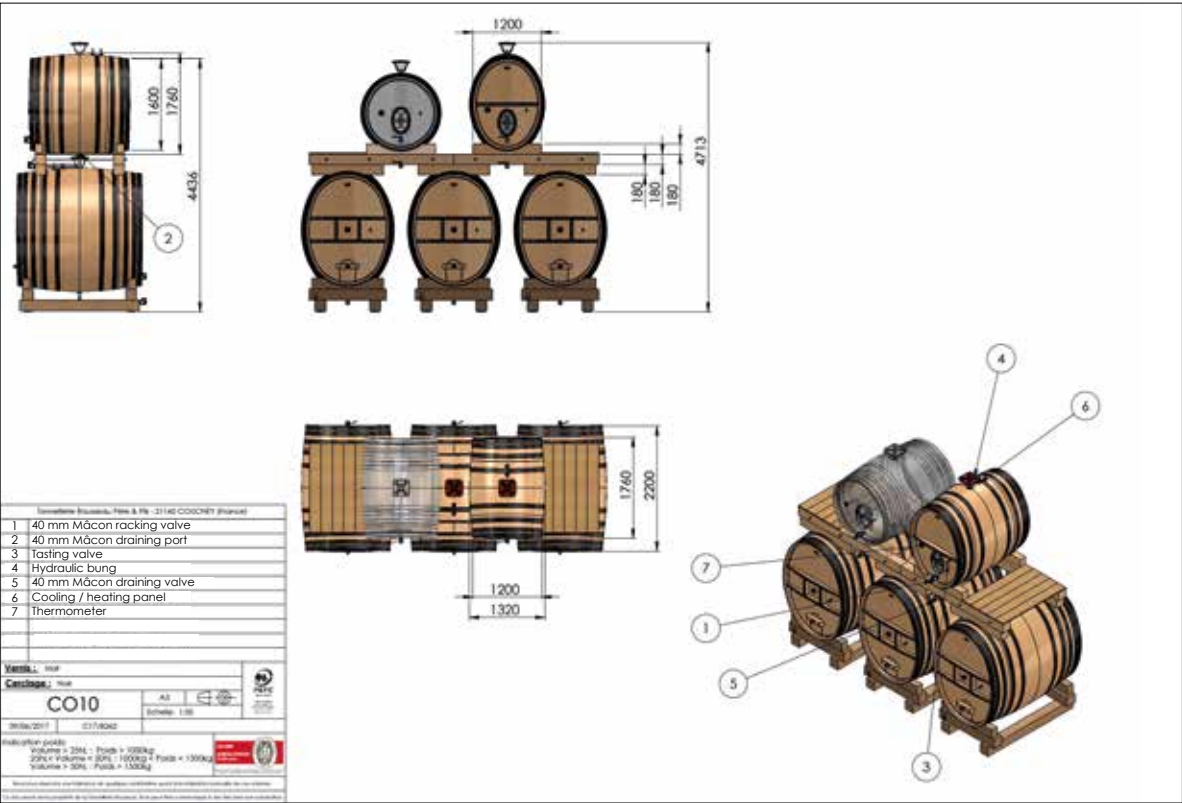
A FEW EXAMPLES OF OUR LARGE FORMATS TECHNICAL DRAWINGS



A FEW EXAMPLES OF OUR LARGE FORMATS / TECHNICAL DRAWINGS



CELLAR / WINERY DESIGN PROJECT



OUR LARGE FORMATS IN WINERIES





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