

2 IN 1 VATS [MATURATION & FERMENTER]

TONNELLERIE ROUSSEAU

"A new alternative to Authenticity"

- Classic vessel for oak fermentation of red wines ◦
- Quality approach ◦
- Mass wood maturation ◦
- Aromatic profil - New style - More complexity ◦
- Traditionnal method ◦
- Excellent thermic retention throughout fermentation ◦
- Image & communication ◦
- Positive financial impact ! ◦
- Enhance the cellar logistic ◦
- Room use optimization ◦



◦ Tanks reference / Gallons US

- 4x1T / 1348 Gal.
- 5x1T / 1709 Gal.
- 6x1T / 2028 Gal.
- 7x1T / 2363 Gal.
- 8x1T / 2698 Gal.

Medium Long

[OUR RECOMMENDATION]

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.

TOASTING LEVEL

[Equipments available]

Vats reference	4ST	5ST	6ST	7ST	8ST
Stainless steel Racking port	●	●	●	●	●
Stainless steel draining port	●	●	●	●	●
Thermometer C°	○	○	○	○	○
Wine gauge-glass	○	○	○	○	○
Paint #	○	○	○	○	○
Taster	●	●	●	●	●
Drain screen	○	○	○	○	○
Top stainless steel door 1400mm lid	●	●	●	●	●
Stainless steel oval door	●	●	●	●	●
Varnish cooper	●	●	●	●	●
Oak Stands	●	●	●	●	●

=paint available in black or red

N/A = not available

● = serial equipments

○ = options

[Technical Features]

Vats reference	4ST	5ST	6ST	7ST	8ST
Low Diameter(in)	84	87	87	88	88
Head Diameter (in)	74	76	76	78	78
Height (in)	76	89	105	117	132
Total Height (in)	96	109	125	137	152