

MATURATION VATS

TONNELLERIE ROUSSEAU

"A new alternative to Authenticity"

- Quality - Mass wood maturation ○
- Aromatic profil - New style - More complexity ○
- Image & Communication ○
- Positive financial impact ! ○
- Enhance the cellar logistic ○
- Room use optimization ○
- One year guarantee ! ○
- Local after sale service ○



○ Tanks reference / Gallons US

- 10x228 L / 615 Gal.
- 15x228 L / 908 Gal.
- 20x228 L / 1224 Gal.
- 25x228 L / 1535 Gal.
- 30x228 L / 1826 Gal.

Technical Features ○

Drawing & Dimensions ○



[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	S10	S15	S20	S25	S30
Stainless steel Racking port	●	●	●	●	●
Stainless steel draining port	●	●	●	●	●
Stainless steel oval door	○	○	○	○	○
Thermometer °C	○	○	○	○	○
Wine gauge-glass	○	○	○	○	○
Paint #	○	○	○	○	○
Taster	●	●	●	●	●
Hydraulic bung	●	●	●	●	●
Top stainless Steel + 500 mm Manhole	●	●	●	●	●
Varnish Cooper	●	●	●	●	●
Oak Stands	●	●	●	●	●

=paint available, ask us

N/A = not available

● = serial equipments

○ = options

[Technical Features]

Vats reference	S10	S15	S20	S25	S30
Low Diameter(in)	65	72	83	87	87
Head Diameter (in)	56	63	72	76	76
Height (in)	63	72	72	81	95
Total Height (in)	84	93	95	104	118