

OPEN TOP FERMENTERS

TONNELLERIE ROUSSEAU

"A new alternative to Authenticity"

- Classic vessel
- for oak ferment. of red wines ○
- Quality approach ○
- French Oak aromatic expression ○
- Traditional method ○
- Excellent thermic inertia ○
- Image & communication ○
- One year guarantee ! ○
- Local after sales service and maintenance ○



○ Tanks reference / Gallons US

- 1 Ton / 335 Gal.
- 2 Tons / 673 Gal.
- 3 Tons / 1008 Gal.
- 4 Tons / 1349 Gal.
- 5 Tons / 1677 Gal.
- 6 Tons / 2016 Gal.
- 7 Tons / 2351 Gal.
- 8 Tons / 2687 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]

Tanks reference	1T	2T	3T	4T	5T	6T	7T	8T
Stainless steel Racking port	●	●	●	●	●	●	●	●
Stainless steel Draining port	○	○	○	○	○	○	○	○
Draining port	○	○	○	●	●	●	●	●
Stainless steel - elbow	○	○	○	○	○	○	○	○
Stainless steel door	○	○	○	○	○	○	○	○
Thermometer C°	○	○	○	○	○	○	○	○
Paint #	○	○	○	○	○	○	○	○
Taster	○	○	○	○	○	○	○	○
Varnish cooper	●	●	●	●	●	●	●	●
Oak Stands	●	●	●	●	●	●	●	●
Drain screen	○	○	○	○	○	○	○	○
Thermic regulation	○	○	○	○	○	○	○	○

=paint available, ask us

N/A = not available

● = serial equipments

○ = options

[Technical Features]

Tanks reference	1T	2T	3T	4T	5T	6T	7T	8T
Low Diameter(in)	56	67	75	84	87	87	88	88
Head Diameter (in)	47	57	65	74	76	76	78	78
Height (in)	47	63	72	74	86	102	114	130
Total Height (in)	52	77	86	88	100	116	128	144