

Maturation and Storage vats

WHICH ADVANTAGES?

- The quality that comes with maturation and ageing in large capacity oak vats
- Aromatic profile / "More complex" style
- Image and communication
- Positive financial impact
- Improved cellar logistics
- Optimisation of space
- 2 year Guarantee / Local After Sales Service

AVAILABLE EQUIPMENT

Vats	Equivalence	Litres	Stainless steel Racking valve	Stainless steel draining valve	Stainless steel door**	Thermometer °C	Wine gauge-glass	Paint *	Taster	Hydraulic bung	Stainless steel top	Varnish	Oak stands
S10	10 x 228 L	2280	●	●	○	○	○	●	●	●	●	●	●
S15	15 x 228 L	3420	●	●	○	○	○	●	●	●	●	●	●
S20	20 x 228 L	4560	●	●	○	○	○	●	●	●	●	●	●
S25	25 x 228 L	5700	●	●	○	○	○	●	●	●	●	●	●
S30	30 x 228 L	6840	●	●	○	○	○	●	●	●	●	●	●

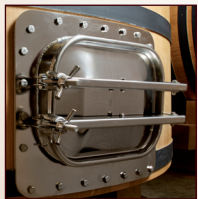
● = Standard equipments / ○ = Options / * Various colours available, ask us. ** Oval door / rectangular door / rectangular door flush-mounted.

TECHNICAL DATA

Features in Centimetres

Vats	Low diameter	Head diameter	Stave length	Total Height
S10	164	142	160	214
S15	184	160	182	237
S20	210	184	184	242
S25	220	194	206	265
S30	220	194	242	301

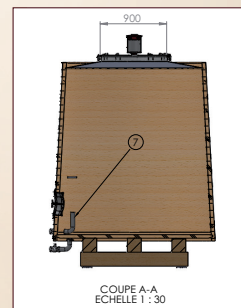
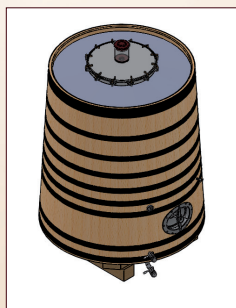
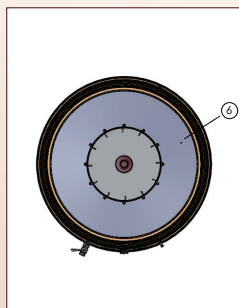
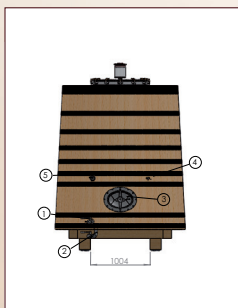
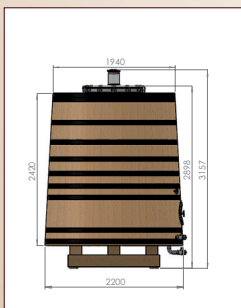
- ① Racking valve
- ② Draining valve
- ③ Oval door
- ④ Tasting valve
- ⑤ Thermometer
- ⑥ Stainless steel top with lid
- ⑦ Arm taste lees



Rectangular flush mounted door



Stainless steel top and lid



COUPE A-A
ECHELLE 1 : 30

