



LES PRESOIRES
COQUARD
PRESSES

The Quality Benchmark



**EXCLUSIVE
IN CHAMPAGNE**



Renewable
wooden hull



Molecular
toasting



Tannin
potential



Smooth
interior

Eggonum®

The perfect partnership between stainless steel & wood

Exceptional piece assembled by hand by our master coopers, the EGGONUM® is a technical feat of ingenuity. Vicard takes fermentation casks to the next level by combining two unique materials; French Oak and Stainless Steel into a single fermenter.

Technical characteristics

Available in 5HL, 10HL and 30HL

Origin: French Oak & border forests

Toasting: Molecular toasting using radiant heat

Option: Raw material sorted by tannin potential using NIRS technology for capacities below 600L

Absolute marriage

The most incomparable and unique product on the market, the EGGONUM® is a clever blend of stainless steel and French oak. Thanks to the combination of materials, the ovoid benefits from both the micro-oxygenation inherent in oak and enhanced freshness

and fruit from the stainless steel.

Superior raw materials

Our rigorously selected oak staves are naturally dried for 30 months in our 8-hectare wood yard. Before coopering the EGGONUM®, the oak staves are analytically selected by tannin potential (Vicard Génération 7 technology) and are gradually toasted with our unique molecular toasting process. Our food-grade stainless steel is known for its adaptability and durability.

Clever strapping

Traditional hoops have been replaced by removable stainless steel cables so after 3-4 fills, the oak staves can be removed and replaced with new wood. With this unique innovation, the life of the product is greatly extended (recommendation: change the staves every 3 to 4 years).

Enological interest

The true egg-shape of the cask encourages Brownian motion adding depth, volume and texture to the wine. Research has shown wines made with the lees kept in suspension, have substantially creamier mouthfeel and richness.

Aromatic profile

Stainless steel: freshness, roundness and respect for the fruit.

Wood: complexity, tension and length in the mouth.

Avantages produits

- Molecular toasting
- Raw material sorted by tannin potential
- removable stainless steel cables, Renewable hull
- Reusable stainless steel
- Smooth interior (perfect egg)

COQUARD PRESSES

MANUFACTURERS OF FINE PRESSES IN CHAMPAGNE SINCE 1924



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> VICARD RANGE: traditionnal barrels



A range built on the selection of grains

The Vicard Group has implemented a selection of grain types (very fine, fine, mid-fine, and open) on the French oak supplies and those from bordering countries. This selection strategy, along with our latest technological tools, allows us to adapt to any specific requests.

One range, four grain families:

PRESTIGE: Very fine grain < 1,5 mm

DISTINCTION: Fine grain from 1,5 to 2mm

CLASSIQUE: Mid-fine grain from 2 to 3mm

TRADITION: Coarse grain > 3mm



Wine makers:

Available capacities: 300 to 600 liters

Equipment : 40mm ø Ball valve, ø 200mm Cylindrical hatch

Rack : Galvanized steel, 4-caster rotation, space for lift-truck forks

Available finishes

• Bourgogne (228L) Collection:

Bourgogne Transport / Bourgogne Tradition / Bourgogne Château

• Jean Vicard Premium (225 or 228L) - Special Barrel

Options:

Long maturation, heated bottoms, laser marking, painted hoops, scraping-method refurbishment

Tannin Potential selection (Vicard Génération 7 technology)

Good to Know:

We offer fully refurbished previously- owned barrels in a range of sizes and ages, complete with a guarantee of cleanliness.



Bourgogne
Transport

Bourgogne
Château

Bourgogne
Tradition

CAPACITIES							(Dimensions expressed in mm. - Tolerance +/- 5 mm)
Name	Capacity	Height	Bilge diameter	Head diameter	Thickness	Steel Hoops	Wood hoops
Bourgogne Transport	228 L	890	715	595	27	6	/
Bourgogne Château	228 L	890	715	595	27	6	4
Bourgogne Tradition	228 L	890	715	595	27	6	8
Fût Transport 300	300 L	1 040	750	620	27	6	/
Fût Transport 350	350 L	1 040	815	655	27	8	/
Fût Transport 400	400 L	1 080	835	695	27	8	/
Fût Transport 450	450 L	1 160	850	695	27	8	/
Fût Transport 500	500 L	1 160	895	735	27	8	/
Fût Transport 600	600 L	1 160	975	825	27	10	/
Fût Transport 600 épais	600 L	1 170	980	835	35	10	/
Fût Transport 700	700 L	1 160	1040	875	27	10	/
Fût Transport 700 épais	700 L	1 170	1040	895	35	10	/
Jean Vicard Premium	225 or 228 L	950 or 890	685 or 715	565 or 595	27	8	/

> VICARD CASK BARREL DESIGN: The art of wood, our expertise



Special production

Each barrel, tank or Ovonom made by the Vicard Group is a unique, personalized product that meets the specific technical requirements of our clients.

A dedicated research unit

The Vicard Group has formed a team of genuine professionals, dedicated to the production and implementation of these technical and unique products.

Tailor-made products • Technical simulations • 3D Views • Implementation simulations

Casks and Tanks

Qualitative and Resistant

Whether a tank for fermentation or maturation, the Vicard Group remains, to this day, one of the world leaders in the art of large format French oak tank and cask production.

Advantages

- Subtle aromatic impact
- Designed for winemaking
- Superior product quality
- Micro-oxygenation
- More efficient use of space



Union champagne

Ergonomic Cask

Easy to use, safe and qualitative

The Ergonomic cask is a cylindrical-conical cask that positions all drain, service valves and bung hole in the front of the cask, enhancing worker safety and efficiency.

Advantages

- Working comfort
- Reduces risk of accidental losses through leaks
- Solid construction
- Qualitative: enhanced ease of processing and cleaning
- Economical and Ecological: time saver, water conservation

Awards:

Sitevi 2013: Quote in the Innovation Awards

Ovonom

A unique creation, signed by Vicard

The OVONUM is truly a feat of technical expertise. Each OVONUM is a unique piece hand assembled by our master coopers. A real know-how is necessary to be able to realize this masterpiece of the craft industry.

The OVONUM's dimensions align with multiples of the golden ratio. Its cylindrical egg shape, inspired by brownian movement, gives better lees mixing and exchanges between the wine and the wood.

This unique product is also characterized by a great complexity developed during the toasting and ageing processes. Available in 228L and 400L.

Advantages

- Worker comfort and safety
- Solid construction, Esthétique
- Economical and Ecological
- Brownian movement
- contribution of complexity
- Stainless steel tasting tap with purge mounted on oval flange welded on stainless steel door
- Delivered on pallet - "ex works" (EXW incoterm)



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Automatic and traditional hydraulic presses / Turn key installations / Automatic and volumetric regulation /
Distribution and cooling system of the juices / Stainless steel and polyethylene settling tanks / Automatic grape feeder /
Trailer and stainless steel screws for grape marc / Cat walk or platform / Lifting table / Maintenance