



LES PRESOIRS
COQUARD
PRESSES



The Quality
Benchmark



Nubarrel™

The ideal model for small-scale winemaking

This concrete tank is more sustainable due to its lower replacement: while the wineries are forced to renew their barrel stock year after year, a NUBARREL™ will last at least 20 years, or even more.

Its simple storage is perfectly suited for the logistics of any wine cellar. It occupies less space and is also stackable.

It stores the equivalent of four oak barrels. It requires less fermentation control and less analysis. Its size and base facilitate its assembly in the cellar, as well as handling and cleaning. It is perfectly compatible with the use of alternatives to barrels if you want to provide wood aromas.

COQUARD PRESSES

MANUFACTURERS OF FINE PRESSES IN CHAMPAGNE SINCE 1924

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Experience, dedication, innovation, quality

Our line of concrete tanks is inspired by Roman terracotta amphorae, but redesigned and updated. These concrete tanks bear the soul of Sonoma Cast Stone products, allowing us to refocus years of experience towards European wine and beer producers.

Not only are our concrete tanks aesthetically attractive, but also their structure is different. We use a unique double layer system which provides them with greater strength and durability. That is why we offer a ten-year guarantee against cracks and leaks in all our concrete tanks.

Their temperature control system is fully integrated into the tank walls, without coming into contact with the wine, thus avoiding deposits of tartrates, colouring matter or yeasts. This system also facilitates cleaning and stirring operations, which represents a great improvement with respect to the coils and cooling plates.

We take care of every detail: in their manufacture, no chlorinated water or chemical additives that can affect the product are used. Also, the colour chosen is not applied superficially as paint, but as an aggregate in the mixture. In this way, we ensure homogeneity and uniformity in each product and avoid aesthetic damage due to deterioration. Harvest after harvest, your concrete tank will look the same as on the first day!

Why concrete wine tanks?

A new alternative, by recovering a classic method

Thermal inertia. Due to its properties, concrete is not very sensitive to sudden temperature fluctuations. This translates into greater stability during the fermentation and ageing processes, which also leads to considerable energy savings.

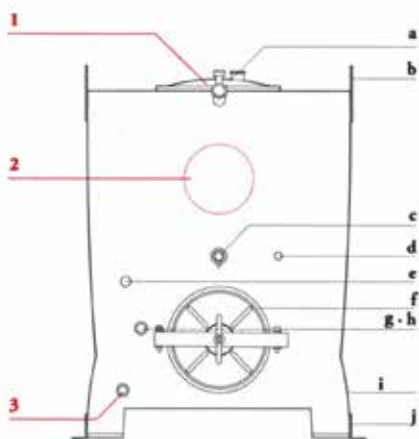
Micro oxygenation. Thanks to its porosity, it is usually said that the concrete «breathes». This gives the wine better organoleptic characteristics. In ageing, concrete allows you to micro-oxygenate the wines without the aromatic impact of wood. Micro-oxygenation enhances the sensation in the mouth, getting more unctuous, more complex wines. In also, it stabilises and increases colour intensity, and it has been proven that it helps balance the fermentation of varieties with a tendency to reduction. Moreover, the natural qualities of concrete favour the clarification and stabilisation of the wine.

Robust and durable. The qualities of concrete ensure a long life for the tank. The 8 models of Sonoma by SAS can last a minimum of 20 years due to their double-

layer structure. In comparison, alternative products such as barrels have a limited life of 4-5 years.

Terroir. The neutrality of the concrete allows you to express the terroir, showing the virtues of the soil, the climate and the grape variety. It makes the grape the main feature by preserving the aromas of the place where it comes from, providing authenticity and typicity to the wines.

Economic and time-saving. Under the same conditions of humidity and temperature during ageing, a lower evaporation of wine is observed in concrete tanks, compared to barrels, registering only 0,5% evaporation, against the usual 5% of wood. That translates into fewer operations dedicated to the supervision and replacement of wine, generating obvious savings. Concrete tanks are easy to clean, contributing to a more efficient use of water.



> Standard 9 HL

1. Fill Port
2. Winery logo
3. Drain Port

> Options

- a. Concrete permanent top
- b. Tank to tank plates
- c. Cleaning and sample port
- d. Thermowell
- e. Sample port
- f. Pomace door
- g. Racking port
- h. Racking arm
- i. Oxygen emitter insert
- j. Seismic hold down legs

> Standard colors

Customised colours in the concrete topcoat.



DATASHEET

Capacity	9 HL
Height	137 cm
Width	107 cm
Weight	1,3 t

Main advantages

- **Space-saving** 1 NUBARREL™ = 4 barrels
- **Economical saving** 20 years vs 4 years
- **Time saving** easy handling, less analysis



EXCLUSIVE DISTRIBUTOR IN CHAMPAGNE
FOR ANY ENQUIRY, CONTACT US

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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