

# Œuf de Beaune

The authentic winemaking.

# COQUARD PRESSES

# 400 1985 8 310

# > The authentic BWE 9,5 HL

Ovoïd tank of 9,5 HL Authentic model

- Stainless Steel Hatch diameter 400 mm Brass Standard fasteners and system tap connector
- Total emptying thanks to a three-holes ball valve diameter 40 mm MACON connection
- Delivered on pallet "ex works" (EXW incoterm)

DATASHEET		
Volume	9.5 HL (4 barrels of 225 L each)	
Height	198,5 cm	
Diameter	136 cm	
Weight	2,1 t	

#### **Options-Accessories**

Hydraulic bung CRISTAL

+ adapter



Hydraulic bung CRISTAL PM for barrels or tanks of 220 I maximum

Allows the storage of wines in barrels using a SO2 loaded

Stainless stell 316L tasting tap with purge mounted on oval

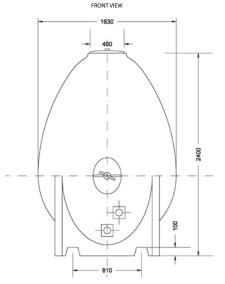




Stainless steel coil 316L for temperature control

- Diameter 274 x Height 600 mm
- (Surface 0.6 m<sup>2</sup>). Hatch lid Diameter 400 mm with

- Horizontal extension of about 400 mm.



#### > The Authentic BWE19 HL

Ovoïd tank of 19 HL Authentic model

- Stainless Steel Hatch diameter 400 mm Brass Standard fasteners and Bellot nozzle
- · Stainless Steel oval door, 306 x 438 Bellot
- · Wine racking: a three-holes ball valve diameter 40 mm MACON connection
- Total emptying thanks to a three-holes ball valve diameter 40 mm MACON connection

#### · Tasting tap with purge mounted on oval flange brazed on the door

• Delivered on pallet - "ex works" (EXW incoterm)

DATASHEET		
Volume	Volume 19 HL (8 barrels of 225 L each)	
Height	240 cm	
Diameter	163 cm	
Weight	2,6 t	

#### **Options-Accessories**

Hydraulic Bellot bung VOG 210 For tanks of 2000 litres maximum (capacity 0.75 l)



- As necessary, the bung may be equipped with:
  a male threaded fitting for Bellot
- connection
- a male threaded fitting 26x34 (3/4) with conter-nut
   a silicon cone for fixation on barrel.

**Dial Thermometer** + immersion sleeve 200 mm on oval flange





Hatch lid Diameter 400 mm with

Stainless steel coil 3161

- 2 feedthroughs.

  1000/1500 mm extension of the coil pipes + a ben.

  Horizontal extension of about

- 20x27 Gas threading outlet

The hatch of 400 mm diameter allows somebody to enter in the tank.

All accessories are made of stainless steel 316L. Designed for US and EU hand pallet trucks.

Design based on ancestral rules for optimum results

## **The Golden Ratio**

The shape and the size of our ovoïd tanks are calculated according to the rules of the Golden Number (sometimes referred to as Euclid's Golden Ratio), used since antiquity to create objects of perfect proportions. Our tanks are molded using all natural products, without chemicals or synthetic additives. Only spring water chlorine free is used. They are made of clay-based cement, sand from the Loire Valley and gravel from the slopes of Burgundy.

Our tanks have no metal framework.

### An amazing vinification

During the vinification and the maturing, dregs are spontaneously re-suspended thanks to the temperature changes in the wine cellar. The continuous movement is fostered by the absence of corners or angled areas.

The oval shape eases the cleaning and provides to the tanks a longer lifetime than barrels.

It allows maturing fine wines with an enhanced aromatic, fat and fruity finish.



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