



LES PRESOIRES  
**COQUARD**  
PRESSES



The Quality  
Benchmark



Specific tanks

---

**Square / Conical  
Tower / Segment**

**COQUARD PRESSES**

MANUFACTURERS OF FINE PRESSES IN CHAMPAGNE SINCE 1924

21 rue des Létis - 51430 Bezannes / [commercial@coquardpresses.com](mailto:commercial@coquardpresses.com) / Tél. +33 (0)3 26 36 58 57 / Fax +33 (0)3 26 49 95 45

# SQUARE / 22 & 30 HL

## Space efficiency

Square tanks offer more efficient use of cellar space, which is sometimes limited. The SQUARE offers the possibility of fermenting in an open tank, accumulating less heat, promoting fermentation and facilitating additions, operations of stirring, supervision and cleaning.

They can be placed on a raised base of steel, concrete or stone, which allows you to customise the tank according to the desired aesthetics.

### > Standard

1. Winery Logo
2. Thermowell
3. Sample port
4. Racking port
5. Drain port

### > Options

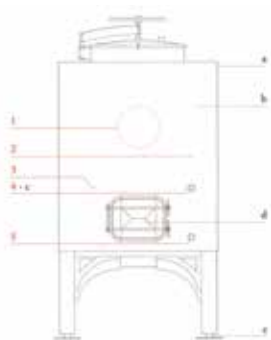
- a. Pump over tubing
- b. Embedded Glycol Heating
- c. Racking arm
- d. Pomace door
- e. Steel, concrete or stone tank base

#### DATASHEET

Capacity	22/30 HL
Height	136/183 cm
Width	159/159 cm
Weight	3,2/3,6 t

#### Main advantages

- More efficient use of space
- Fermentation in open tank
- Customisation of supports



# CONICAL / 31, 36, 38 Elipt. & 40 HL

## Great measures for large harvests

CONICAL design allows the lees to move with the wine, protecting it from oxidation. Thanks to its geometry, it is ideal for the fermentation of reds, since the liquid soaks the cap, helping to break it up and intensifying the maceration.

It is the ideal model for *délestage*. These conical concrete tanks are available in four sizes and two styles and can be adapted to each winery. They can be placed on an elevated base of steel, concrete or stone, making it possible to customise the tank according to the desired aesthetics.

### > Standard

1. Winery Logo
2. Thermowell
3. Sample port
4. Racking port
5. Drain port

### > Options

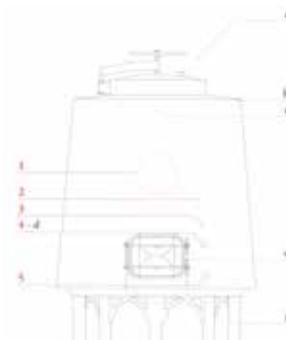
- a. Top Manway
- b. Pump over tubing
- c. Embedded Glycol Heating
- d. Racking arm
- e. Pomace door
- f. Steel, concrete or stone tank base

#### DATASHEET

Capacity	31/36/38/40 HL
Height	131/179/190/191 cm
Width	209/210/196/208 cm
Weight	3,1/3,4/3,6/3,6 t

#### Main advantages

- Lees movement
- Different sizes and styles
- Customisation of supports



# TOWER / 54 HL

## The giant of the house

TOWER design, with its 54 hl. capacity allows you to maximise storage space. It is a work of art; whose options and accessories give it functionality that complements its minimalism.

TOWER also offers the possibility of fermenting in an open tank, facilitating the tasks in the cellar, such as additions, stirring, supervision, cleaning, and others.

### > Standard

1. Winery Logo
2. Thermowell
3. Sample port
4. Racking port
5. Drain port

### > Options

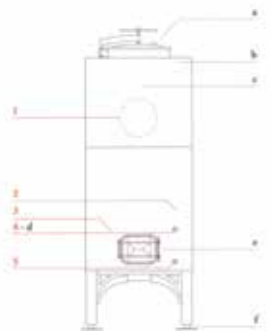
- a. Top Manway
- b. Pump over tubing
- c. Embedded Glycol Heating
- d. Racking arm
- e. Pomace door
- f. Steel, concrete or stone tank base

#### DATASHEET

Capacity	54 HL
Height	302 cm
Width	159 cm
Weight	6,7 t

#### Main advantages

- More efficient use of space
- Different options and accessories
- Fermentation in an open tank



# SEGMENT / 79, 119 & 164 HL

## Bespoke tailoring

Sonoma Cast Stone has designed a modular concrete system specially designed for larger wineries.

Our SEGMENT range consists of a unique assembly, based on a modular concept, with which it is possible to combine different tanks: Each SEGMENT is manufactured according to the needs of the winery. This allows easy adaptation to any project, optimising production capacity.

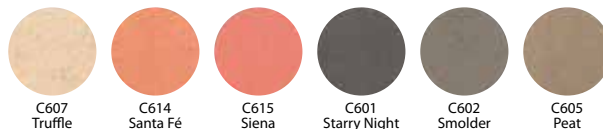
#### DATASHEET

Capacity	164 HL
Height	440 cm
Width	239 cm
Weight	20,2 t



### > Standard colors

Customised colours in the concrete topcoat.



EXCLUSIVE DISTRIBUTOR IN CHAMPAGNE  
FOR ANY ENQUIRY, CONTACT US

21 rue des Létis - 51430 Bezannes

info@coquardpresses.com

Tél. +33 (0)3 26 36 58 57 / Fax +33 (0)3 26 49 95 45

[www.coquardpresses.com](http://www.coquardpresses.com)



## COQUARD PRESSES

MANUFACTURERS OF FINE PRESSES IN CHAMPAGNE SINCE 1924

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