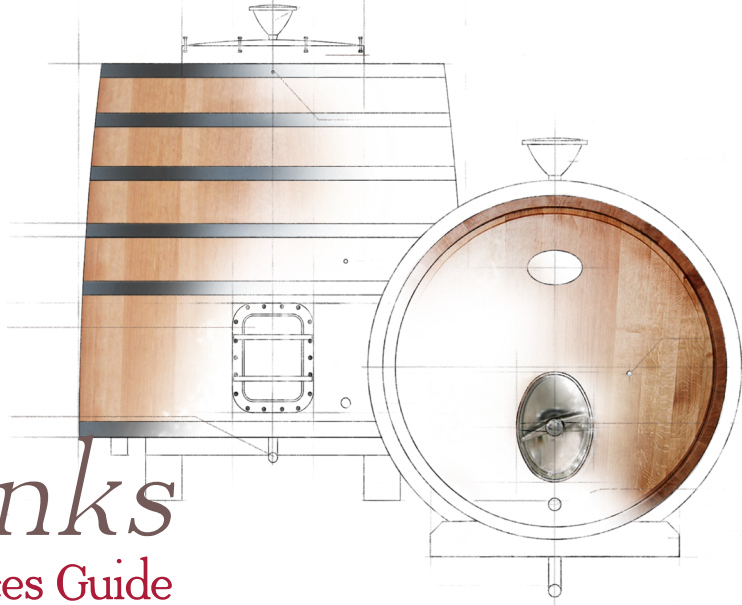




# Vats & Tanks

## Good practices Guide



These technical guidelines have been developed in partnership with a certified laboratory to assist you every step of the way, from receipt to maintenance of your large containers. Following these best practices will help you preserve the quality and longevity of your equipment.

If you have any questions or need further information, please do not hesitate to contact your sales representative or call the cooperage at +33 5 53 20 77 18.

### I. STORAGE

If you are not using your vat/ tank immediately after delivery, follow these recommendations to preserve its integrity:

- Keep it well wrapped in its packaging.
- Maintain a suitable temperature and hygrometry level (below 20°C / 68°F and between 75% and 85%).

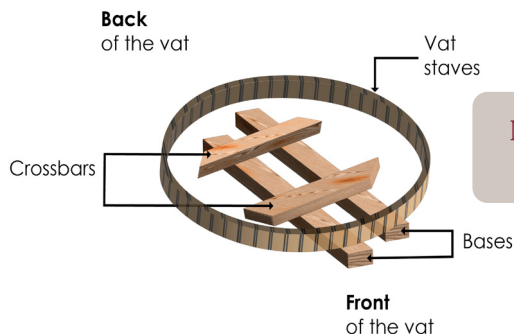
**AVOID OUTDOOR STORAGE AND DRAFTS**

## II. RECEPTION OF YOUR VAT / FOUDRE

### A. Set Up

1. Install your vat/ tank on the support following the plan provided upon delivery.

The tanks must be positioned as shown below.



**NEVER REST THE STAVE HEADS ON THE TINS.  
DOING SO MAY DAMAGE YOUR TANK.**

2. Install the accessories and close the doors.

**AVOID PROBLEMS! DON'T MOVE YOUR TANK/VAT WHEN THEY ARE FULL.**

### B. Re-hydration

It is not necessary to disinfect a new tank/ vat. Before using it, rinse the product to moisten it and remove any residue.

Fill gradually and then let it sit for 48 to 72 hours to ensure a watertight seal.

If leaks persist after 48 hours, contact your sales representative.

**TO AVOID CONTAMINATION OF YOUR TANK/VAT,  
USE WATER FREE OF CHEMICAL SUBSTANCES (ORGANOCHLORINES)  
AND MICROBIOLOGICAL CONTAMINANTS.**

### III. MAINTENANCE, CLEANING & DISINFECTION

To extend the life of your vats and casks, preferably always keep them full of wine.

#### A. Follow these cleaning steps after each racking and/or after a long period of being empty.

WE RECOMMEND NOT USING CHEMICALS INSIDE THE VATS AND CASK  
AVOID USING CHLORINATES PRODUCTS TO MAINTAIN THE CELLAR AND EQUIPMENT.  
THEIR USE CAN LEAD TO CONTAMINATION OF THE WOOD.

1. During all the steps, leave one or more doors, manholes and hatches open.
2. After racking the wine, rinse until clear water flows out.
3. Clean away impurities and descale using a pressurized water jet (Moog head or Karcher pressure washer), not exceeding 70 bars, maintaining a minimum distance of 20 cm/7.9" between the device and the surface. The water temperature should not exceed 80°C / 176 F to ensure effective cleaning while preserving the integrity of the materials. You can also use a brush that will not damage the wood.
4. Disinfect using a steam generator according to the supplier's instructions. A temperature of 55°C on the first 6 mm/ 0.24" of wood will reduce the presence of unwanted bacteria and yeasts.

IMPROPER USE OF YOUR STEAM APPLIANCE CAN IRREVERSIBLY DAMAGE THE PRODUCT.

5. Dry the container, leaving the hatches, doors and all other accessories open to allow for proper ventilation. A fan may be used..
6. Sulfur wick your vat/ foudre at 2 g/hl.

NEVER USE SULFUR IN A CONTAINER IF IT IS STILL WET.

You can refill with wine or move on to the maintenance step if you need to leave your vat empty.

## B. Maintenance

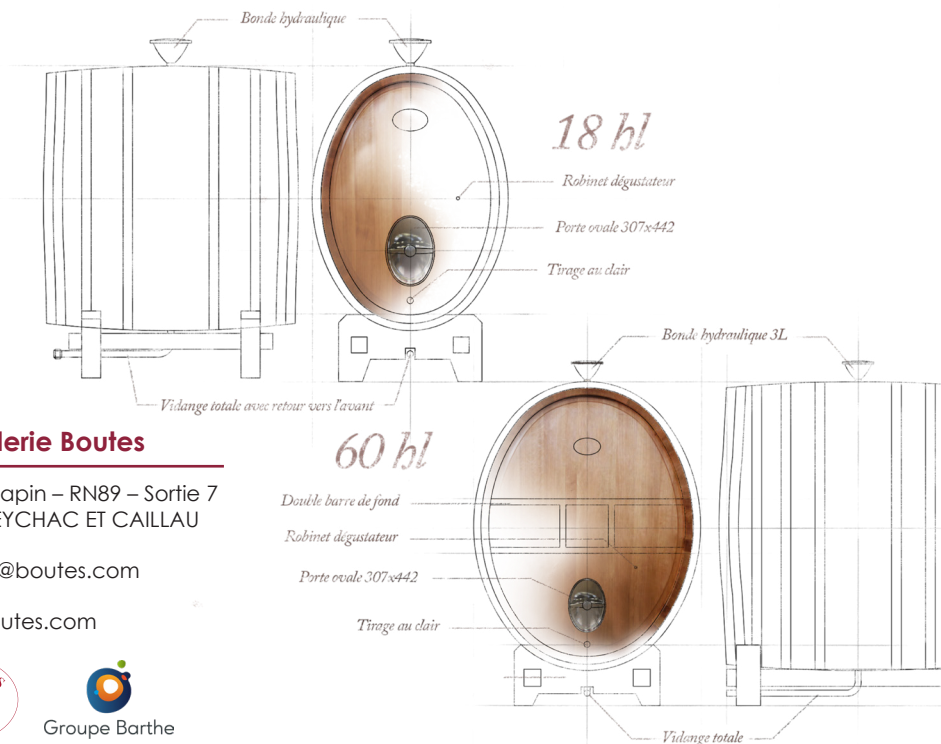
After it has been cleaned and disinfected, follow the steps below :

1. Close the vat/ foudre, making sure it is completely dry..
2. Renew the sulfur wick every month - Ventilate regularly to avoid mold and sulfur buildup.
3. Regularly inspect the condition of the wood, visually and olfactorily.
4. Perform steps 1 through 6 before adding wine.

**NEVER STORE THE PRODUCT FILLED WITH WATER OR SULFITE WATER,  
AS THIS MAY CAUSE THE DEVELOPMENT OF MICRO-ORGANISMS  
OR CORROSION OF STAINLESS-STEEL ACCESSORIES.**

### **Hygiene focus :**

To verify the effectiveness of disinfection, you can carry out a microbiological test of your products at a certified laboratory. This laboratory can also intervene on site to assess the risks of contamination of your wooden containers..



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