

THE TANK

Saury has a specialize cooverture solely dedicated to tanks and vats. The knowledge and experience acquired over the decades ensure skill in the artisanal practices and tradition of excellence that are required in the manufacturing of casks and tanks. Based in Cognac, in the cradle of French cooverture, where skills are passed down from father to son, master coopers have all the necessary skills to meet the most demanding client specifications. From the choice of raw materials to assembly of these prestigious products, nothing is left to chance. The design of Saury tanks is adapted to each individual order, both for fermentation and the maturing of wines or spirits, thanks to a very wide range of specific and unique accessories.

For every project a complete analysis is made of technical parameters on site and accessories are specifically defined, depending on the future usage of the tank. Complete specifications can then be drawn up, along with a detailed plan of the project and a price quote.



Heating is still the most important part of the production process; it combines the ancestral skills of master coopers with the very latest oenological knowledge. It is also the mechanical means by which to curve each stave under the combined action of heat and water. Using the same process as that used for barrels, master coopers toast the wood for several hours, after slowly increasing the temperature.

It is during this stage, when aromas are truly brought out, that heating penetrates to the heart of the wood to extract its most subtle aromas.

Traceability of wood lots is checked by our quality control staff who perform a visual and analytical check at every key stage in production. We are committed to an HACCP process (a system which identifies, evaluates and controls significant dangers in terms of food safety). We are LRQA certified for our HACCP process.

We are Bureau Veritas Inspection certified for our control of the French origin of our oak raw materials and for our control of «the length of open air ageing» of the wood used in our vats (certification N°BV/102-1/RE).



VINIFICATION & FERMENTATION TANKS

| Volumes | Litres | Height (m) | Top diameter (m) | Bottom diameter (m) |
|---------|--------|------------|------------------|---------------------|
| 10 HL | 1 000 | 1,26 | 1,13 | 1,26 |
| 20 HL | 2 000 | 1,55 | 1,40 | 1,55 |
| 30 HL | 3 000 | 1,75 | 1,58 | 1,75 |
| 40 HL | 4 000 | 1,91 | 1,72 | 1,91 |
| 50 HL | 5 000 | 2,05 | 1,85 | 2,05 |
| 60 HL | 6 000 | 2,17 | 1,95 | 2,17 |
| 70 HL | 7 000 | 2,28 | 2,05 | 2,28 |

| | | | | |
|----|------|------|------|------|
| 1T | 1264 | 1,36 | 1,22 | 1,36 |
| 2T | 2544 | 1,67 | 1,50 | 1,67 |
| 3T | 3809 | 1,88 | 1,70 | 1,88 |
| 4T | 5059 | 2,06 | 1,86 | 2,06 |
| 5T | 6337 | 2,23 | 2,00 | 2,23 |

Stainless accessories included

| | |
|---|-------------------------------------|
| Stainless Steel Hatch Ø 600 mm standard closing | Racking Port - Valve with ball Ø 40 |
| Hydratation Bung 4,5 L | Drain Port - Valve with ball Ø 40 |
| Stainless Steel Taster | Alimentary Varnished |
| Stainless Steel Thermometer | Black Painted Hoops |

OPEN TOP TANKS

| Volumes | Litres | Height (m) | Top diameter (m) | Bottom diameter (m) |
|---------|--------|------------|------------------|---------------------|
| 10 HL | 1 000 | 1,26 | 1,13 | 1,26 |
| 20 HL | 2 000 | 1,55 | 1,40 | 1,55 |
| 30 HL | 3 000 | 1,75 | 1,58 | 1,75 |
| 40 HL | 4 000 | 1,91 | 1,72 | 1,91 |
| 50 HL | 5 000 | 2,05 | 1,85 | 2,05 |
| 60 HL | 6 000 | 2,17 | 1,95 | 2,17 |
| 70 HL | 7 000 | 2,28 | 2,05 | 2,28 |

| | | | | |
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| 4T | 5059 | 2,06 | 1,86 | 2,06 |
| 5T | 6337 | 2,23 | 2,00 | 2,23 |

Stainless accessories included

| | |
|-----------------------------------|-------------------------------------|
| Stainless Steel Taster | Racking Port - Valve with ball Ø 40 |
| Stainless Steel Thermometer | Alimentary Varnished |
| Autoclave Oval Door | Black Painted Hoops |
| Drain Port - Valve with ball Ø 40 | Oak Tain 15 x 15 cm |

