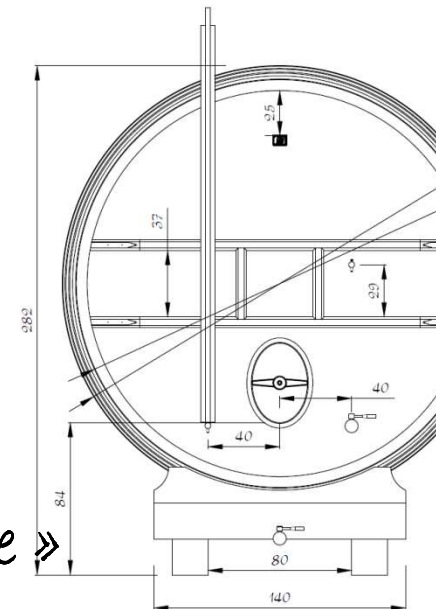
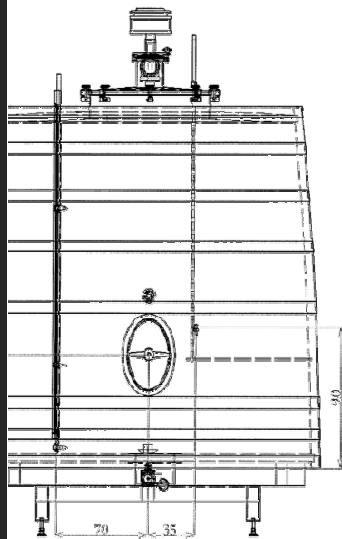




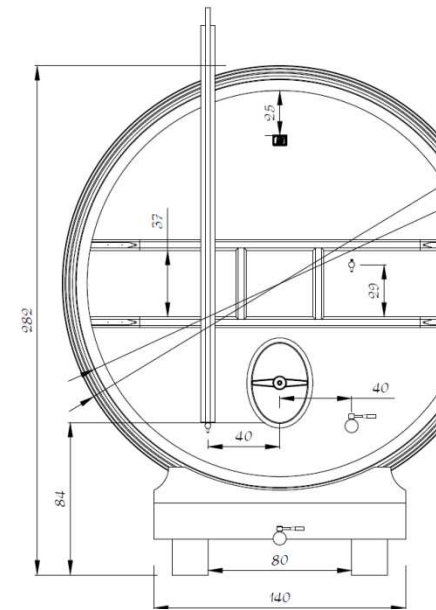
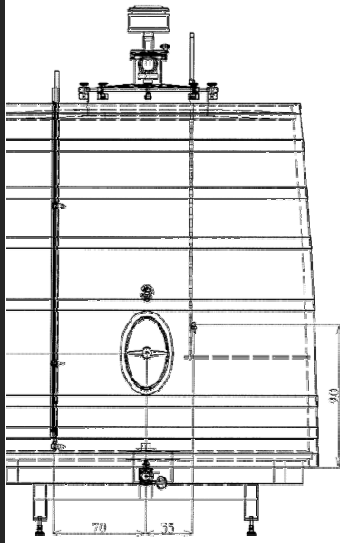
Joseph François
Maître Foudrier
« Haute Couture by Excellence »

Product guide and
defining customer needs



Summary / How to use this guide:

- Our products
- Defining customer needs
- our standards
- Compatible products and finishes
- Stainless steel accessories



Our Products « Joseph François »



Customized Round or
Oval Casks 10 HL to
120 HL



Customized Conical tanks
10-HL to 600 HL



Customized 7 HL 120 HL
Open top tanks



"Rubicuve" customized Cubic
tanks 20 HL to 120 HL



6' Wine 25 HL- The
Ovoid Tank

Defining Customer's needs

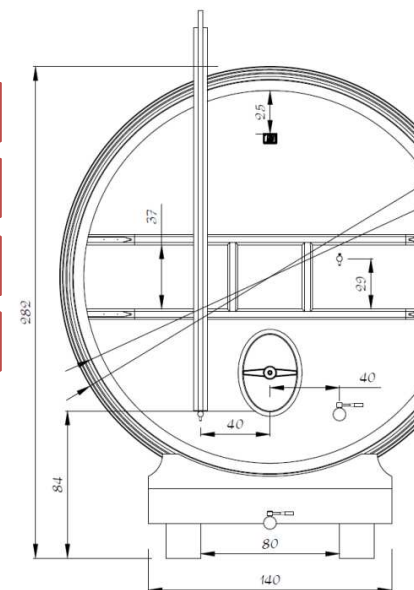
Product Selection

Usage: Ageing / Fermentation?

Type : Cask / Cuve ?

Volume : HL ?

Wood Thickness: 54mm / 65mm / 80mm ?



Product associations

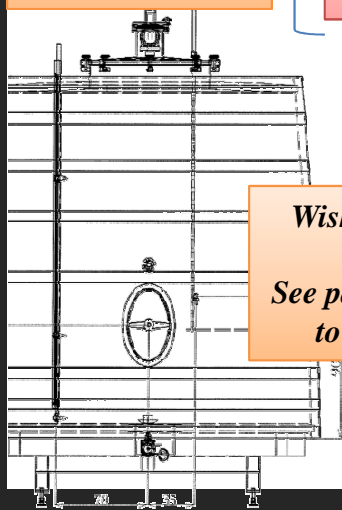
See page 5 for recommendation

.Select stainless steel accessories as needed:
 . standard accessories
 . Additional accessories recommended

Wish list

See pages 5 to 11

Identify optional equipment and finishes





Casks and tanks : Our Norms

Maturation Casks

Stainless Steel Accessories:

- Oval Door
- Sampling tap
- Racking valve
- Total drain

We recommend:

- Hydraulic Bung

Alternatively to the Oval door, we can offer :

- Semi oval front door

Maturation Tanks

Stainless Steel Accessories:

- Oval door
- Upper Manhole D 500
- Sampling tap
- Racking valve
- Total drain

We recommend:

- Hydraulic Bung

Fermentation Casks

Stainless Steel Accessories:

- Oval Door
- Sampling tap
- Racking valve
- Total drain

We recommend:

- Hydraulic Bung
- Thermometre
- Thermoregulation : cooling plate

Alternatively to the Oval door, we can offer :

- Semi oval front door

Fermentation Tanks

Stainless Steel Accessories :

- Oval door
- Upper Manhole D 500
 - D 500 if extraction by pumping over
 - D 1000 if extraction by punching down
- Racking valve
- Total drain
- Sampling tap
- Filter grid

We Recommend :

- Rectangular front door at the base
- Thermoregulation :Peripheral or central coil
- Probing Tube
- Easy cleaning top

Option :

- Customized Upper Manhole hatch, full or double hatch

Compatibility finishings and product type



Wood Support :
Craddles

Wooden
blocks

Craddles

X : In series
O : optional
R : Recommended
Blank : non compatible

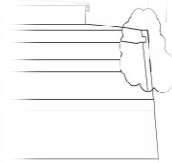


Wood Support : blocks

Standard production type	Last coats						
	Wood Blocks	Blocks / Craddles/ Wood support	Hoops Paint	Personalised Carvings	Easy cleaning top	Stainless steel flanges (protection for wood support)	Bottom rods (simple ou double depending on model)
Round or oval Casks	X	X	R	O		O	X
Open top tanks	O	X	R	O		O	
Vinification tanks	O	X	R	O	O	O	
« 0' Wine » the Ovoid tank		X	R				
« Rubicuve » the cubic tank		X	R	O		O	



Sculpture



Easy cleaning top

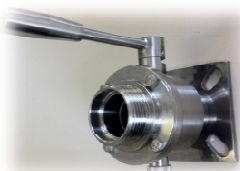


Double crossboards

Accessoires

Valves

A valve is placed in front of the tank or cask. It is used to rack the wine .



Valve option	Butterfly Valve Ball tap valve	No wine retention , Easy cleaning with purge
Diametre	40 / 50 / 70	The diameter of the valve will depend upon the size of fitting hoses which comes with the cellar
Valves fitting	Macon / DIN / Garola / RJT BSM / Clamp	depend upon the type of fitting hoses in the cellar

*We always equip all our containers with Square Flange valves to allow for easy dismantling.
We also equip our containers with dismantling valves to allow easy removal of the valve nose for easy cleaning from inside the valve.
All connectors are on wooden conical sealing*

Drains

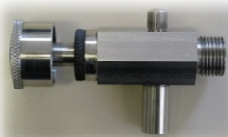
*A drain valve with an angled tube, is placed in the tanks for
complete drainage via the valve*



Valve option	Butterfly Valve Ball tap valve	No wine retention , Easy cleaning with purge
Diametre	40 / 50 / 70	The diameter of the valve will depend upon the size of fitting hoses which comes with the cellar
Valves fitting	Macon / DIN / Garola / RJT BSM / Clamp	depend upon the type of fitting hoses in the cellar

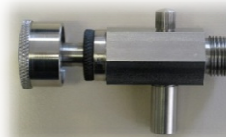
*We also equip our containers with removable drain valves for dismantling the valve nose for easy cleaning from inside the valve. All connectors
are on wooden conical seal. The square flange valves are routinely placed at the base of the reed (unless otherwise specified).*

Accessories



Sampling tap

The sampling tap is a valve to take a wine sample for analysis or tasting



Options

With Purge and Plunger

The purge serves to evacuate the taster and the plunger facilitates the flow rate

The casks are equipped with taster (placed above the helm or lower helm on the front) have a consistently protective steel plate fixed to the bar to avoid wine stains on the wood bar. All connectors are on wooden conical sealing



Level gauge

*The gauge is used to control the level of the container and can in some cases (when no top hatch) guide when filling.
The valve is used to purge the gauge*



Level Height

According to Tank height

Option

Right Beam calibration
Left Beam calibration

*The level gauges are all equipped with a steel ruler to measure the level of liquid in the container.
According to legislation, measurements and specific accreditation (DRIRE) is not required for timber supplies*

Accessories

Front Doors

The front doors are placed in front of the containers, allowing easy opening when cleaning containers

Options	Oval	For cask or tank: Placed in front of the bottom part.
	Semi- Oval	For Casks. Replace the traditional wooden door.
	Rectangular Total Out	For tanks. The ideal hatch for winemaking: For better service the marc thanks to its flush bottom installation



Oval front door



Semi oval front door



Rectangular door at the base

Upper Manholes

The upper hmanholes are placed on top end of the containers, they enable access to the tank and facilitates operations throughout the vinification phases

Diamètres	D223	For cask and tank. Recommended for ageing
	D500	For tank. Recommended for ageing and winemaking by pumping over
	D600	For tank. Recommended for ageing and winemaking by pumping over
	D800	For tank. Recommended for punching down . Diameter by volume of the tank
	D1000	For tank. Recommended for punching down . Diameter by volume of the tank
	D1200	For tank. Recommended for punching down . Diameter by volume of the tank
	D1400	For tank. Recommended for punching down . Diameter by volume of the tank



Upper Manhole D1000



Double upper manhole (for fermentation and ageing : double usage)



Safety grid

In accordance with law, hatches above D600 diameters are systematically equipped with safety grid

Accessories

Thermoregulation

Thermoregulatory systems enable the control of the temperature of liquid.

Options	Coil device	For tanks. The coil is placed in a circle along the wall: improved distribution of thermoregulation. Ideal for punching down. Non-removable mirror polished finish for easy cleaning
	Vertical coil	For Casks and Tanks The coil is placed in the middle . Diameter D350 ideal for maturation / Diameter D600 ideal if vinification
	Banner /thermoregulation cooling plate	For Casks and Tanks . The suspended installation makes cleaning in the bottom of the container easier. Ideal for ageing and vinification of white

Peripheral Coil



Vertical Coil



Banner /thermoregulation cooling plate



All coils are carefully Tested and approved to 10 bar by our supplier prior to delivery

Other accessories



Hydraulic Bung

Hydraulic bungs are a means of visual control of tank filling while also safeguarding the upper part of wine with the SO₂,



Options

4,5 Litres
16 Litres

for < à 100 HL
For > à 100 HL

Accompanied by a head bung which allows screwing the bung on the top hatch or on the tops of containers



Filter grid rack

Grids filters are used to separate the solids from liquids in order to preserve the integrity of pumps during re-assembly

Dimensions

500 x 350 cm
630 x 350 cm
1000 x 350 cm

Mandatory Dimensions using a coil device
The greater the surface of the grid, the better the flow
The more the surface of the grid is large, the better the flow



Thermometre

Thermometers enable the mesurment of the temperature of wine.

Options

Analogique (to the left)
Digital (to the right)



Thermometers come with a probe socket that allows you to glide the thermometer so that it is not in direct contact with the wine