



VIN ET TERRE: Grès Sandstone/Stoneware Jarres



Row of 1000L Coralie with tasting taps in a Loire based cellar.

Vin et Terre was founded by **Patrick Lalanne in Bordeaux France** and produces different styles of “jarres” or jars made of “**grès**” or **sandstone/stoneware** for the fermentation and aging of wines. For over forty years Patrick has supplied the French wine industry with winemaking materials and has always been impressed by the results of ceramic vessels for aging wine. With contacts in the ceramic industry, Patrick decided to design and patent his own product range of **grès jarres for winemaking purposes**.

MATERIAL

Vin et Terre crafts their jarres exclusively from grès, which contains a high concentration of **SiO₂, found naturally in “silex,” also known as quartz**. Once cooked, grès is extremely durable over time.

HISTORY

The craftsmanship technique of these jarres was invented by Chinese **ceramic specialists along the Yellow River in 1500 BC** and was later developed in Northern Europe.

PRODUCTION

The jarres are **assembled by hand** via different layers of sandstone clay. The finished jarre is then fired at over 1300 degrees Celsius or **2372 degrees Fahrenheit**. After being cooked, the jarres are extremely durable and resistant to chemical and temperature changes, and have walls about **3 cm thick**.

The jarres are made from natural materials and the smooth interior makes them easy to clean. The jarres have very strong natural thermal inertia characteristics. For some jarres, Vin et Terre does a salt glaze finishing on the exterior of the jarre to make it smoother and easier to clean. The salt glaze does not change the porosity of the grès.



Zens in a cellar in Meursault Burgundy.

POROSITY

Once cooked, the porosity of the vessel is **less than 2.5%** (the porosity of an oak barrel is between 3% - 5%) and the average radius of the pores is 0.004 micron. This allows for a **very slow and extended micro-oxidation** process that can easily be controlled and monitored.

WINEMAKING & STYLES OF WINE

The jarres perform best for the fermentation and elevation of **white wines or very delicate elegant reds** and have good thermal inertia characteristics. The different models allow for different **natural fluid dynamics** that impact the rate of the elevation of the wine. These jarres allow the wines to express their **varietal characteristics and showcase their crystalline and mineral components resulting in very pure, linear, fresh and high tension wines** that completely respect the fruit and vineyard. Because of a reduced porosity, extended aging time is advisable.




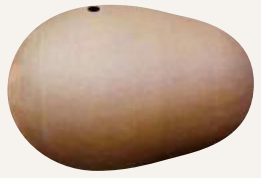


300L Ovo Couché at Marcel Deiss in Alsace.



- All prices below are listed in Euros (€) and include delivery to our Napa Valley, CA warehouse.
- Products will be invoiced in US dollars (\$) based on exchange rate of date of invoice. Payments can be made locally in US dollars.
- A 30% deposit is due at order confirmation and 70% balance due before delivery to the winery.

2024 USA PRICES
VIN ET TERRE
Grés Sandstone/Stoneware Jarres

	PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	OPENING DIAMETER (IN)	PRICE
	ZEN 500L	132	441	43	35	16	4,890 €
	ZEN 1000L	264	706	61	43	20	7,090 €
	ZEN 1200L	317	703	68	43	20	7,880 €
INCLUDED ACCESSORIES: Inox lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung, glass colmatore							
	CORALIE 500L	132	530	43	43	16	4,990 €
	CORALIE 1000L	264	706	57	50	20	8,055 €
INCLUDED ACCESSORIES: Inox lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung, glass colmatore							
	SATINE 700L	185	485	61	36	20	5,990 €
INCLUDED ACCESSORIES: Inox lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung, glass colmatore							
	OVO COUCHÉ 230L	61	220	28	41	2	2,190 €
	OVO COUCHÉ 300L	80	287	32	45	2	2,990 €

ACCESSORIES

Vin et Terre's Grés Jarres



ACCESSORY	APPLICABLE ON	PRICE
<p>INOX PALLET SUPPORT</p> 	<p>All Zen and Coralie jarres include a stainless steel pallet jack friendly base support system.</p>	<p>Included</p>
<p>INOX LID</p> 	<ul style="list-style-type: none"> ■ Zen: 500L, 1000L, 1200L ■ Coralie: 500L, 1000L ■ Satine: 700L 	<p>Included with jarre 415 €</p>
<p>COLMATORE GLASS BUNG SYSTEM</p> 	<ul style="list-style-type: none"> ■ All Jarres <ul style="list-style-type: none"> ■ 34 cm tall ■ 45 cm tall 	<p>45 cm tall colmatore included with jarre 130 € 165 €</p>
<p>SAMPLE VALVE</p> 	<ul style="list-style-type: none"> ■ Zen: 500L, 1000L, 1200L ■ Coralie: 500L, 1000L ■ Satine: 700L <p>*Subject to availability.</p>	<p>145 €</p>
<p>OVO COUCHÉ ROTARY SUPPORT SYSTEM</p> 	<ul style="list-style-type: none"> ■ Ovo couché: <ul style="list-style-type: none"> ■ 230 L ■ 300 L 	<p>Please enquire</p>