



Production of a 400L Wineglobe at Michael Paetzold in Bordeaux.

HISTORY

In 2010, Institute of Bordeaux graduate, consultant, company founder and estate owner Michael Paetzold initiated research for new containers to be used at his winery in South West France. In 2014, especially with Burgundy domaines including Meursault's Eduard Ente, Paetzold started seriously looking into glass as an aging vessel since winemakers always loved the wines aged their "demijannes". The Wineglobe came to be in 2015 and was tested through 2019 on all varietals. In 2020, the first Wineglobes were commercially sold. Today, over 500 customers are using Wineglobes in some of the most famous cellars in France and worldwide.

PRODUCTION

Wineglobes are produced at an onsite custom state of the art glass oven in Bordeaux where the quality of the craftsmanship is second to none. Unique about Wineglobes is how they are made from a single piece of glass and possess extremely winemaker friendly accessories.



A 400L Wineglobe in action on Syrah at Matthieu Barret - Domaine du Coulet.

WINEGLOBE: Glass Globes for Winemaking

Wineglobe, produced in Bordeaux France by the Paetzold family are single piece glass globes that range from 25L – 400L. The most popular sizes are the 115L and 220L which allow for the purest expression regarding terroir-driven wines. The Wineglobe was created in 2015 and in 2020 received the famous Vinitech Innovation Trophy award. Today, it represents the ultimate reference for a neutral, high end cutting edge vessel found in the most prestigious of cellars for the fermentation and aging of white and rosé wines and the aging of red wines.

MATERIAL

Borosilicate glass is used for making Wineglobes. It is the purest, strongest, and most resistant type of glass allowing for the globes to be inert, smooth, impermeable, neutral, and unaltered over time. Glass is an eternal, noble, and long-lasting material that has a thermal conductivity close to that of concrete, allowing for good temperature stability. The transparency of glass allows lees sedimentation, wine turbidity and malolactic fermentation to be observed and studied.

Row of 220L Wineglobes at Domaine Combier in Crozes Hermitage used on Marsanne / Roussane.



Semillon finishing up alcoholic fermentation on the triangle palette jack friendly stand.

POROSITY

The porosity on Wineglobes is 0% making them oxygen proof however their shape allows for the wine to stay in constant motion, be dynamic and alive and avoid being reduced.

WINEMAKING & STYLES OF WINE

Wineglobes have been shown to produce unique wines that are totally different to those fermented and aged in wood, concrete or steel vats. The natural features of the fruit, vineyard, and terroir are exposed in a way that is completely distinctive, unique and produces wines of purity and perfume. Wineglobes represent a unique tool to understand your terroir, vineyard and fruit in their purest forms and can be used interchangeably on all styles of white, rosé, sparkling base, skin contact or red wines. Due to the elimination of headspace, topping is not needed and SO2 additions can be reduced by 25% to 50%.

2026 USA PRICES

WINEGLOBE

- 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.

WINEGLOBE

THE GLOBE



115L

VOLUME (GAL)	30
WEIGHT (LBS)	45
HEIGHT (IN)	29
DIAMETER (IN)	24
PRICE	2,990 €



NEW!

400L

VOLUME (GAL)	106
WEIGHT (LBS)	176
HEIGHT (IN)	36
DIAMETER (IN)	36
PRICE	5,950 €

220L

VOLUME (GAL)	58
WEIGHT (LBS)	75
HEIGHT (IN)	36
DIAMETER (IN)	30

PRICE 4,950 €

INCLUDED ACCESSORIES



STANDARD ACCESSORIES



OPTIONAL ACCESSORIES FOR 220L & 400L (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

THE WOODEN CROSS STAND	90 €	THE OAK TIN STAND	850 €	STACKABLE CAGE	750 €	THE WASHING STAND	850 €
Material: Oak L 380 x l 390 x H 102 mm Thickness: 30 mm		Material: Untreated Oak Length: 1600 mm				Ideal for gathering lees, washing and drying out the Wineglobe. Material: 316L stainless steel, brushed finish, with anti-scratch pads H 718 - Ø 930 mm	
THE LEES STIRRER	150 €	THE GLASS BUBBLER	150 €	LID CUSTOMIZATION	190 €	WASHING HEAD	320 €
Ideal to realize the operation of batonnage in Wineglobe. Material: 316L stainless steel rod and food grade teflon stirrer Length: 1300 mm		Siphon system for silicon bung drilling Ø32 cm. Designed to see the wine inside and take samples with a pipette through the glass tube. Material: Borosilicate Glass 3.3		Possibility to have your logo engraved on the cover. Color of Engraving: Black		Material: Stainless Steel	