



VIN ET TERRE: Grés Sandstone/Stoneware Jarres

Vin et Terre was founded by **Patrick Lalanne in Bordeaux France** and produces different styles of "jarres" or jars made of "**grés**" 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 **grés jarres for winemaking purposes**.



350L Coralie, 1000L Zen and 1200L Zen in a cellar.

MATERIAL

Vin et Terre crafts their jarres exclusively from grés, which contains a high concentration of **SiO₂, found naturally in "silex," also known as quartz**. Once cooked, grés 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 grés.



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 elevage 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 elevage 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.



500L Coralie and a 300L Uovo Couché.



- 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.

2022 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	4,470 €
	ZEN 1000L	264	706	61	43	20	6,470 €
	ZEN 1200L	317	703	68	43	20	7,170 €

INCLUDED ACCESSORIES:
 Inox lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung, glass colmatore

	CORALIE 500L	132	530	43	43	16	4,570 €
	CORALIE 1000L	264	706	57	50	20	7,330 €

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	2,930 €
	OVO COUCHÉ 300L	80	287	32	45	2	3,640 €

ACCESSORIES

Vin et Terre's Grés Jarres



ACCESSORY	APPLICABLE ON	PRICE
<p data-bbox="277 432 509 453">INOX PALLET SUPPORT</p> 	<p data-bbox="846 474 1159 611">All Zen and Coralie jarres include a stainless steel pallet jack friendly base support system.</p>	<p data-bbox="1370 527 1474 548">Included</p>
<p data-bbox="347 758 438 779">INOX LID</p> 	<ul style="list-style-type: none"> <li data-bbox="846 804 1166 825">■ Zen: 500L, 1000L, 1200L <li data-bbox="846 842 1122 863">■ Coralie: 500L, 1000L 	<p data-bbox="1305 810 1539 831">Included with jarre</p> <p data-bbox="1386 863 1451 884">345 €</p>
<p data-bbox="224 1020 561 1041">COLMATORE GLASS BUNG SYSTEM</p> 	<ul style="list-style-type: none"> <li data-bbox="846 1167 992 1188">■ All Jarres <ul style="list-style-type: none"> <li data-bbox="878 1199 1024 1220">■ 34 cm tall <li data-bbox="878 1236 1024 1257">■ 45 cm tall 	<p data-bbox="1295 1115 1549 1178">45 cm tall colmatore included with jarre</p> <p data-bbox="1386 1209 1451 1230">105 €</p> <p data-bbox="1386 1247 1451 1268">135 €</p>
<p data-bbox="318 1472 464 1493">SAMPLE VALVE</p> 	<ul style="list-style-type: none"> <li data-bbox="813 1524 1133 1545">■ Zen: 500L, 1000L, 1200L <li data-bbox="813 1562 1089 1583">■ Coralie: 500L, 1000L <p data-bbox="846 1598 1127 1619">*Subject to availability.</p>	<p data-bbox="1386 1556 1451 1577">128 €</p>
<p data-bbox="191 1755 586 1776">OVO COUCHÉ ROTARY SUPPORT SYSTEM</p> 	<ul style="list-style-type: none"> <li data-bbox="846 1839 1024 1860">■ Ovo couché: <ul style="list-style-type: none"> <li data-bbox="878 1871 976 1892">■ 230 L <li data-bbox="878 1908 976 1929">■ 300 L 	<p data-bbox="1386 1871 1451 1892">300 €</p>