



BOUCHARD COOPERAGES

Amphora, Egg, Jarre & Tank Pricing & Portfolio 2022 USA



CLC Concrete Tanks



Drunk Turtle Cocciopesto & Cemento Eggs



EGGINOX

Egginox Stainless Steel Eggs



ARTENOVA
TERRECOTTE • Impruneta

Artenova Impruneta Terracotta Amphorae



Vin et Terre Grés Sandstone / Stoneware Jarres

A commitment to quality and customer service.

www.bouchardcooperages.com • (707) 257-3582 • sales@bouchardcooperages.com

[bouchardcooperages](https://www.instagram.com/bouchardcooperages)

[Bouchard Cooperages](https://www.facebook.com/BouchardCooperages)

NON-OAK VESSEL COMPARISON 2022



	<i>Concrete</i>	<i>Sandstone/ Stoneware</i>	<i>Impruneta Terracotta</i>	<i>Cocciopesto</i>	<i>Stainless Steel</i>
MATERIAL	<i>Concrete</i>	<i>Sandstone/ Stoneware</i>	<i>Impruneta Terracotta</i>	<i>Cocciopesto</i>	<i>Stainless Steel</i>
SUPPLIERS	 concrete dreams		 ARTENOVA TERRECOTTE • IMPRUNETA	 DRUNK TURTLE	EGGINOX
ORIGIN	Italy	France	Italy	Italy	Slovenia
COMPOSITION	• Concrete and reinforced concrete made from local stones and gravel	• Clay composed of 65.04% silica (also known as quartz)	• Clay with a high percentage of a calcareous mineral deposit termed "gallestro" in Tuscan dialect	• An aggregate of stone, gravel, sand, terracotta, marl stone and clay brought together with a binding agent low in heavy metals	• AISI 304 Stainless Steel with polished Bright Annealed inner surface
THICKNESS (cm)	10	3	3	8	.2
VOLUME (L)	1500 - 60,000	230-1,000	220-1,000	350-2,500	500 - 2,000
PRODUCTION	• Concrete poured into molds • Concrete poured into reinforced structure	• Assembled in layers that are fired at 1320 C	• Made in molds or by hand that are fired at 1020 C	• Air dried in molds	• Proprietary
POROSITY (%)	• Varied	2.5% (Oak barrel porosity = 5%)	6%-12%	3%-5%	0
PORE DIAMETER (microns)	• Varied	0.004	0.4-1.1	• Varied	0
WINEMAKING	• Fermentation of whites & reds • Ageing of whites & reds	• Fermentation of whites • Ageing of whites & reds	• Fermentation of whites & reds • Ageing of whites & reds	• Fermentation of whites & reds • Ageing of whites & reds	• Fermentation of whites • Ageing of whites & reds
AGEING TIME	• Varied	• Long ageing • Slow micro-oxidation	• Fast ageing • High micro-oxidation	• Varied	• Varied
STYLE	• Adds texture and retains brightness and varietal characteristics	• Caters best to linear, high tension, tight, focused, vibrant styles of wines	• Softens tannins and mouthfeel and expresses varietal characteristics	• Adds texture and retains brightness and varietal characteristics	• Adds texture while retaining fruit quality, can be used for reductive styles
VARIETALS	• Strong Bordeaux, Rhône and Italian references	• Aromatic and textural whites or elegant, light skinned bright reds	• Powerful, tannic, thick, reductive red skinned grapes	• Varied	• Aromatic whites, sparkling wines and light-skinned reds
UNIQUE FEATURES	• Optimal thermal inertia characteristics for drawing out ferments and completely customizable based on the winery's needs	• Different shapes that promote fluid dynamics and promote more or less texture in the wine	• External hatch door makes emptying red ferments easy • Gallestro contains very good thermal inertia characteristics	• Very good thermal inertia characteristics for drawing out ferments, maintain a constant temperature and egg shaped.	• Movement and natural suspension of less preserves fruit quality, ease of use and cleaning
PREPARATION	• 30% tartaric acid rinse	• Warm water	• Mild 5% tartaric acid soak	• Mild 5-8% tartaric acid rinse	• Warm water



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>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 	<p>Included with jarre 345 €</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</p> <p>105 € 135 €</p>
<p>SAMPLE VALVE</p> 	<ul style="list-style-type: none"> ■ Zen: 500L, 1000L, 1200L ■ Coralie: 500L, 1000L <p>*Subject to availability.</p>	<p>128 €</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>300 €</p>



concrete dreams

CLC: Concrete Tanks



Two door diamonds in New York's Finger Lakes.

CLC Vasche, which stands for "Cooperative Lavorazione Cementi," is a family-owned and run company located outside of Padova in North Eastern Italy. CLC is a leading manufacturer for standard and tailor made concrete tanks for wine production, whose tanks can be found throughout Italy, France, Spain, South Africa and other important winemaking countries throughout the world.

MATERIAL

CLC concrete tanks are made of either **concrete**, or **reinforced concrete** depending on the shape and size of the tank. The production and mix of concrete is a consistent blended aggregate of **sand, marl, clay, stones and gravel sourced from the local Brenta river** which is fed from rivers that originate from melting glaciers high up in the neighboring Dolomite Mountains reaching into the Alps.

HISTORY

CLC was **founded in 1955** by a group of Italian families that to this day run the company together. They specialize in the **production of standard, modular tanks but have also built their reputation by offering tailor made concrete tanks** that are customized to their customers' cellars and needs.

PRODUCTION

A state of the art, computerized machine is used to accurately and consistently mix the right amounts of all necessary aggregates, cement, and water in order to **guarantee a consistent and optimal mix of concrete across all tanks**. For small standard tanks, the concrete is poured inside of molds and allowed to cure. For larger tanks, rebar and reinforced steel is used to provide structural support to the tank.



30 HL Crus.

POROSITY / WINEMAKING

If the interior of the concrete tanks are not lined with epoxy, application of **30% tartaric acid solution is needed to neutralize** the inside of the concrete tank before using for wine production therefore the porosity of the concrete varies over time, however concrete does allow wine to breathe. Due to its extremely stable thermal inertia characteristics, **concrete tanks are excellent vessels for fermentation**; but many producers also opt to age their wine in the vessels too.

SOME FRENCH REFERENCES

Côtes du Rhône:

Matthieu Barret - Domaine du Coulet, Domaine Ferroton, Domaine Almorice, Domaine Fayolles, Domaine Tour St. Michel, Domaine La Bouissiere Faravel, Clos St Jean, Domaine de L'Olivier, Les Poulvarels.

Bordeaux:

Château Mazeyres, Château Bel Air, Château Vieux Pourret, Château Fonroque, Château Moulin Cadet, Château Mousseyron, Château Ferrière, Château Corbin, Château Réaut, Château Deyrem Valentin, Château Bessan, Château Haut Maurac.

South West / Provence:

Domaine D'espérance, Domaine Chiroulet, Domaine Le Roc, Cosse Maisonneuve, Château de Rodhes, Château Puech Haut, Clos Marie, Mas de Chimères, Ermitage Pic St. Loup, Domaine de Tamary, Château Roubine.



Opale tanks.

2022 USA PRICES CLC

- All prices below are listed in Euros (€) and include delivery to our Napa Valley, Sonoma Valley, CA and Portland, OR warehouses.
- Depending on the order, delivery of container with tanks can be organized DDP winery.
- 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 upon delivery to the winery.



concrete dreams

DIAMANTE 20 HL

(CONCRETE TANKS MADE IN ITALY.)

	1 ONE-DOOR (HORIZONTAL)	2 TWO-DOOR (HORIZONTAL)	3 ONE-DOOR (VERTICAL)
			
	ATTENTION: Seed screen on racking and full discharge valves recommended.		ATTENTION: Ships horizontally. Installed vertically in cellar.
VOLUME (GAL)	528	528	528
DIAMOND HEIGHT (IN)	59	59	83
BASE HEIGHT (IN)	10	20	10
TOTAL HEIGHT (IN)	69	79	93
WIDTH (IN)	57	57	57
LENGHT (IN)	79	79	57
DIAMOND WEIGHT (LBS)	4,620	4,620	4,620
BASE WEIGHT (LBS)	342	903	903
TOTAL WEIGHT (LBS)	4,961	5,523	5,523
PRICE (EUROS)	10,780 €	11,990 €	11,990 €

DIAMANTE STANDARD ACCESSORIES

- Top manhole DN 500 mm and double action relief PVC valve (1,2,3)
- Rectangular manway 315x420 mm with drip lip (horizontal opening) (1,2,3)
- 1/2" Sampling ball valve fixed on the frontal manway (1,2,3)
- Oval manway flush to the tank bottom with drip lip (2)
- Partial discharge racking 2" Tri Clover ball valve, gasket, bolts and drain hole, fixed on the oval manway (2)
- 49 inch x 60 inch x 11 inch stand (3)
- Total discharge ball valve 2" Tri Clover ball valve, bolts
- 2x 10 inch tall Concrete supports (1)
- 2x 20 inch tall Concrete supports (2)
- Standard Grey Ral smooth wash concrete exterior (1,2,3)
- More accessories on pg. 11

Numbers corresponds to type of Diamante

OPALE



PRODUCT	VOLUME (GAL)	HEIGHT (IN)	DIAMETER (IN)	WEIGHT (LBS)	PRICE (EUROS)
44	1,162	80	89	12,125	14,295 €
51	1,347	89	89	12,787	15,150 €
BELOW SIZES LOADED IN CONTAINER HORIZONATLLY AND REQUIRE ADDITIONAL INSTALLMENT FEES AT WINERY.					
57	1,501	99	89	13,228.72	15,640 €
62	1,638	109	89	13,668	16,325 €
67	1,770	119	89	14,110	17,500 €
70	1,849	129	89	14,330	17,755 €
72	1,902	139	89	14,500	17,880 €

OPAL STANDARD ACCESSORIES

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (vertical opening)
- Top Manhole, 800 mm, double action relief pvc valve (Opale 44HL - 67HL)
- Top Manhole, 500 mm, double action relief pvc valve (Opale 70HL - 72HL)
- Partial discharge racking 2" Tri Clover Ball Valve
- Full discharge draining 2" Tri Clover Ball Valve
- 1/2" Sampling ball valve
- Standard Grey Ral smooth wash concrete exterior
- More accessories on pg. 11

CRU



PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
15	396	79	57	57	6,614	11,090 €
20	528	79	63	63	7,716	12,290 €
30	793	79	73	73	9,039	13,440 €
40	1057	98	68	68	10,361	15,645 €
BELOW SIZES LOADED IN CONTAINER HORIZONATLLY AND REQUIRE ADDITIONAL INSTALLMENT FEES AT WINERY.						
20	528	98	58	58	7,716	12,290 €
30	793	98	66	66	9,039	13,440 €
40	1057	98	68	68	10,361	15,645 €

CRU STANDARD ACCESSORIES

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (horizontal opening)
- Top Manhole, 500 mm, double action relief pvc valve
- Full discharge draining 2" Tri Clover Ball Valve
- Partial discharge draining 2" Tri Clover Ball Valve
- 1/2" Sampling ball valve
- Standard Grey Ral smooth wash concrete exterior
- More accessories on pg. 11



concrete dreams

- All prices below are listed in Euros (€) and include delivery to our Napa Valley or Sonoma Valley, CA and Portland, OR warehouses.
- Depending on the order, delivery of container with tanks can be organized DDP winery.
- 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 upon delivery to the winery.

2022 USA PRICES CLC Standard Tanks

IMPORTANT: CLC takes great pride in making tailor made concrete wine tanks that can be customized depending on your winery. But for any tank taller than 89 inches, they will need to be loaded inside of the container horizontally which requires additional container unloading and tank installation services.

STANDARD

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
15	396	79	45	45	5,952	9,605 €
20	528	79	57	45	7,055	10,205 €
25	660	79	57	54	7,937	10,635 €
30	793	79	57	63	8,818	11,865 €
40	1,057	79	57	81	10,367	13,240 €
50	1,321	79	69	81	11,684	14,425 €
60	1,585	79	69	96	13,228	17,890 €
75	1,981	79	85	87	15,432	18,965 €
100	2,642	79	85	112	18,960	20,065 €
125	3,302	79	85	141	24,251	25,495 €



TRONCO

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
20	528	79	55	57	7,055	11,165 €
25	660	79	61	61	7,937	11,845 €
30	793	79	65	65	8,598	12,240 €
40	1,057	79	73	72	10,141	12,510 €
50	1,322	79	81	81	11,905	13,050 €



VENUS

PRODUCT	VOLUME (GAL)	HEIGHT (IN)	LENGTH (IN)	WIDTH (IN)	WEIGHT (LBS)	PRICE (EUROS)
20	528	79	57	47	7,275	10,025 €
30	793	79	80	47	9,259	11,805 €
40	1,057	79	80	60	10,582	14,345 €
50	1,321	79	80	74	11,905	17,435 €
60	1,585	79	80	86	13,448	17,815 €
75	1,981	79	80	105	15,653	18,315 €



STANDARD ACCESSORIES: STANDARD / TRONCO / VENUS

- Rectangular manway 405 x 530 mm with drip lip, flush to the inner bottom (horizontal opening)
- Top Manhole 500 mm, double action relief pvc valve
- Partial discharge racking 2" Tri Clover ball valve
- Full discharge draining 2" Tri Clover ball valve
- 1/2" Sampling ball valve
- Standard Grey Ral 7030 concrete exterior
- 4x 80 cm tall feet per Standard and Tronco tank and 4x 40 cm tall feet per Venus tank
- More accessories on pg. 11

EGGINOX: Stainless Steel Eggs



1500L Egginox in a cellar.

Egginox was founded by three professionals in the wine and inox industries and the company **specializes in the production of premium inox egg-shaped** fermentation and aging vessels for winemaking and beverage alcohol production. The production site is located in **Nova Gorica Slovenia** which is right on the frontier with the **Friuli region** of Italy, one of the **aromatic white wine capitals of the world**.

MATERIAL

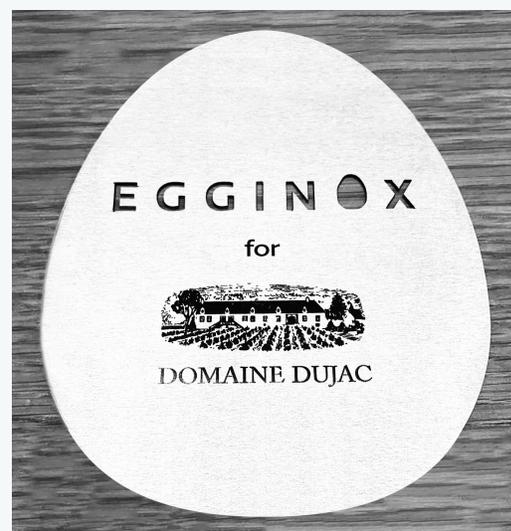
The grade of inox used in the production of the Egginox eggs is **AISI 304 stainless steel** and the inner surface is **polished BA (Bright Annealed)** that has minimum roughness to facilitate tartrate removal.

HISTORY

The **Collio section of Italy's Friuli region** has a rich history in growing aromatic white varieties that are made in a **combination of oxidative and reductive styles**. Nova Gorica in Slovenia is right on the border with this famous Italian winemaking region but it also has a famous and well respected winemaking region of its own. Slovenia as a country supplies Europe and other International markets with many **Inox manufactured products** and is considered a **specialist and industry leader for this material**.

PRODUCTION

What makes the Egginox product unique in the industry is the **high grade premium inox** used and the **specialized welding** that is carried out meticulously by professionals who are absolute experts at their craft. The egg shape of the vessel and the material which it is made from makes **cleaning the tanks extremely practical and hygienic** since steam can also be applied.



Egginox customer plaque that comes with tank.

POROSITY

The **porosity of inox is 0%**. This means that the "angel's share" on the tank is next to nothing and the wines inside of the tank **do not see the oxygen exchange experienced** with barrels, amphora or concrete tanks.

WINEMAKING & STYLES OF WINE

The Egginox tanks maintain the **natural suspension of the lees and preserve the juice's fruit quality during fermentation, the PH of the wine is not impacted and there is no variability between tanks**. The light weight of the tanks make them extremely easy to handle and clean hygienically. The shape and engineering of each Egginox tank follows the golden ratio found in natural eggs.

By keeping the wine in constant motion and the lees in constant suspension, the Egginox will **add a textural component to your wine** and because of the material's inertness and lack of porosity, it will **amplify the taste of fruit and respect the identity of your vineyard site**.

With references spanning from the Friuli in Italy, Brda in Slovenia, Alsace, Burgundy and Champagne in France and the Vinho Verde region of Portugal, the **Egginox tanks are gaining a following** with aromatic whites, sparkling wines and light skinned red producers where very **minimum oxygen exchange is needed to keep the wine in a bright, energetic and tense state**.



Egginox 500L, 1000L, and 1500L.

2022 USA PRICES

EGGINOX

- 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.

EGGINOX

Stainless Steel Eggs



PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	PRICE
500L	132	154	63	37	7,790 €
1000L	264	264	76	46	10,990 €

STANDARD ACCESSORIES:

2x 2" tri-clover valves, analog thermometer, tasting port, upper lid with pressure release valve.



1500L	396	319	85	37	13,790 €
2000L	528	374	94	59	14,990 €
2500L	660	429	98	63	16,490 €

STANDARD ACCESSORIES:

2x 2" tri-clover valves, analog thermometer, tasting port, upper lid with pressure release valve. Oval front manway door.

OPTIONAL ACCESSORIES (EGGINOX CUSTOMER PLAQUE INCLUDED FOR CUSTOM ORDERS)



EGGINOX CHAMPAGNE CUSTOMER PLAQUE

Product	Size	Prices (€)
EGGINOX COOLING FLAG	500L / 50cm	315 €
	1000L / 75cm	330 €
	1500L / 100cm	350 €
	2000L / 125cm	375 €
	2500L / 150cm	390 €

- Cooling flag made from AISI 316 Inox



DRUNK TURTLE: *Cocciopesto and Cemento*



Cocciopesto material.

Drunk Turtle is a family-owned company located in Tuscany that has rediscovered the use of **Cocciopesto for winemaking (fermentation and aging) in the form of Cocciopesto eggs that they call Opus**. They are best known for their Cocciopesto eggs because of the material's advantages and lower CO2 production footprint as compared to cemento.

MATERIAL

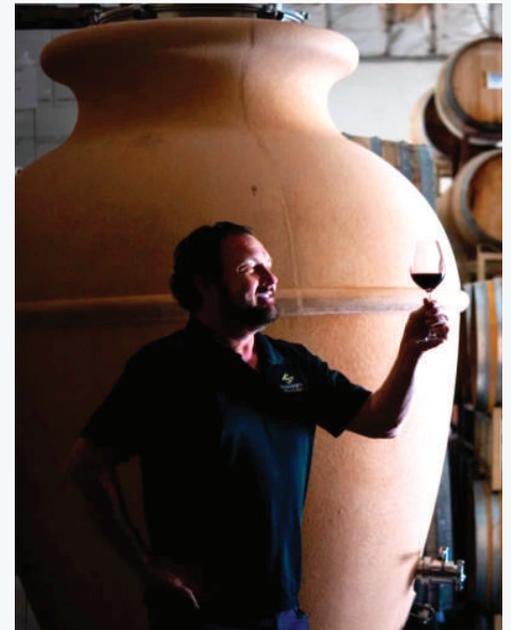
Cocciopesto is a very durable ancient Roman building material that is crafted from a **mix of Italian stone, sand, marl stone and terracotta that is all brought together with a natural binding agent that is extremely low in heavy metal content**. In fact, it is so low in heavy metal content that alimentary goods can be put in direct contact with it. The material is also **less basic than cemento**, therefore only a very **light tartaric acid neutralization treatment** is needed before usage.

HISTORY

Cocciopesto was used by the **ancient Romans as a building material** for the transportation of water around the Roman empire by aqueducts and viaducts. But the **material was also crafted into wine transportation vessels**. Through recent discoveries and comparative experiments with Drunk Turtle's cemento eggs, Drunk Turtle primarily crafts their eggs in cocciopesto as opposed to cemento.

PRODUCTION

The cocciopesto is mixed and then **poured by hand into molds** and then left to air dry over a couple months. The molds contain two pieces that are then assembled and jointed together with the **vessels' wall being around 8 cm thick**. Once dry, the eggs need to be treated with a **light tartaric acid solution** to neutralize the basic limestone content in the cocciopesto so as to not increase the ph of the wine.



Opus at a winery in Temecula, CA.

POROSITY

The porosity of **untreated cocciopesto varies between 2% - 5%**. However, once a thin layer of tartaric acid is applied, the porosity of the opus changes. The porosity of the Opus (along with other vessels) decreases over time.

WINEMAKING & STYLES OF WINE

Cocciopesto **contains bits of Impruneta terracotta inside the mix** and therefore the eggs show **thermal inertia characteristics** in terms of fermentation qualities. Meaning, the vessels will **lengthen the ferment over time** without any temperature spikes, thus **adding complexity and more fruit-driven notes to the ferment**. The egg's practical external hatch doors make emptying them very easy. Because the vessels have a lower porosity than terracotta, they **cater to brighter, higher tension and more elegant reds and whites**. The natural egg shape keeps the lees in constant suspension, heightening the wine's **textural qualities**.



Opus 10 in New Zealand.

2022 USA PRICES

DRUNK TURTLE

- 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.



Cocciopesto Eggs Made in Italy

PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	COCCIOPESTO	CEMENTO
OPUS 3.5 (exactly 3.72 HL)	98	1,212	60	39	4,690 €	4,190 €
OPUS 5 (exactly 5 HL)	132	1,764	63	39	5,790 €	5,290 €
OPUS 10 (exactly 10.5 HL)	277	2,645	82	51	10,490 €	9,890 €
OPUS 15 (exactly 15 HL)	396	3,439	102	58	12,790 €	10,990 €
<ul style="list-style-type: none"> Each OPUS includes a "5 point system" stainless steel top door, a stainless steel oval external opening door, a draining valve, a racking valve (only for 10HL, and 15HL) and a tasting valve. 					Ancient blend of different Italian crushed stones and terracotta	

FEATURES

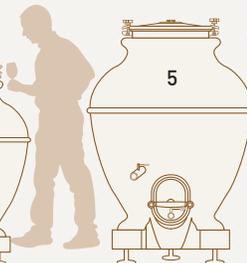
- Silicone gaskets on top and external opening door
- 5 point system top door
- Forklift friendly feet system
- All accessories are ASI 316 stainless steel
- All Opuses (including the 3.5) have a sample valve



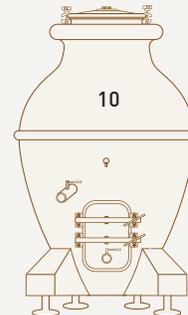
OPUS 10 COCCIOPESTO



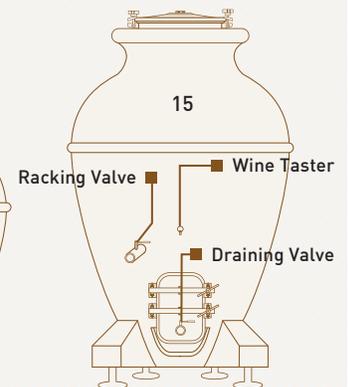
3.72 HL



5 HL



10.5 HL



15 HL

OPTIONAL ACCESSORIES

External Color Customization

	Price
OPUS 3.5HL	300 €
OPUS 5HL	350 €
OPUS 10HL	400 €
OPUS 15HL	600 €



- Large Colmatore glass bung system

Internal Food Grade Epoxy Coating
 OPUS 3.5 / OPUS 5
 OPUS 10 / OPUS 15

135 €

375 €
525 €

- Safety ladder brackets, thermometer, internal cooling plates and custom exterior decoration available upon request.
- No metal rebar or netting used in structure and mixture.
- Can be used for fermentation, aging, or both.

ARTENOVA: *Impruneta Terracotta Amphorae*



Leonardo Parisi (left) from Artenova with some 700L eggs.

Artenova is a family run business that specializes in the creation of winemaker friendly Impruneta terracotta amphorae for winemaking and beverage alcohol. The company is located in **Impruneta, Tuscany** which is the city that gave Impruneta terracotta its name. The company has a rich history working with the clay of the surrounding area and through a collaboration approach with wineries around the world, it has **established itself as a leading manufacturer of Impruneta terra cotta amphorae**. Every two years, Artenova hosts the infamous cultural wine tasting event, **“La Terracotta e il vino”** where producers from everywhere in the world come to exhibit and taste wines made in amphora.

MATERIAL

Impruneta terracotta is famous because of its **mineralogical composition that is low in metals**, with the most sought after representations coming from around Tuscany’s Impruneta area. Here the clay has **high levels of a calcareous residual called “galestro,”** which makes it a natural heat sink.

HISTORY

Terracotta, which translates to “baked earth,” remains the oldest ceramic that man has created, with traces of it appearing **6000 years BC**. It was later discovered in Tuscany and Impruneta by the Etruscans around 700 years BC. While terra cotta can be found everywhere, the **uniqueness of Impruneta terracotta** is its **high levels of galestro**, crucial for making wine amphora.

PRODUCTION

The amphorae are **handmade** either via the traditional **“colombino” technique**, where the clay is hand rolled and built **30 cm high per day**, or using a method where the clay is placed in molds. Before being cooked, the amphorae need to undergo a **7 week air drying process** where they will lose **10 - 15% of their weight due to water evaporation**. The amphorae are then cooked in large ovens that reach 1020 degrees Celsius or **1868 degrees Fahrenheit**.



Colombino technique being applied to make a classic amphora.

POROSITY

Once cooked, the porosity is between **6-12%**, sometimes even a little bit more depending on the amphora’s production.

The average radius of the **pores are between 0.4 to 1.1 microns**.

WINEMAKING & STYLES OF WINE

Artenova Impruneta terracotta works very well for the **fermentation of reds** because they naturally draw the fermentation out **without any stalling or temperature spikes**. The vessels have very practical external doors for emptying. For aging, they work best on bold, tannic and reductive reds because of the increased micro-oxidation qualities. **Due to their increased porosity and permeability, shorter aging times are advised.**



Classic 500L “jar” amphorae lined in a cellar.

2022 USA PRICES

ARTENOVA

- 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.



ARTENOVA
TERRECOTTE • Impruneta

Traditional Impruneta Terracotta Amphorae Handmade in Tuscany

	PRODUCT	VOLUME (GAL)	WEIGHT (LBS)	HEIGHT (IN)	DIAMETER (IN)	PRICE
	Jar 500L	131	374	56	38	4,980 €
	Jar 800L	210	440	62	47	8,540 €
■ Each jar comes with a 20 inch diameter stainless steel manhole and 2 inch opening.						
	Egg 450L	118	440	48	34	4,850 €
	Egg 700L	184	550	54	42	8,675 €
■ Each egg comes with a 16.5 inch diameter stainless steel manhole and 2 inch opening.						
	Dolium 500L	132	396	48	42	6,055 €
	Dolium 1000L	264	704	58	48	7,805 €
■ Each egg comes with a 16.5 inch diameter stainless steel manhole and 2 inch opening.						
	Horizontal Egg 220L	58	286	34	40	3,745 €
	Horizontal Egg 450L	118	440	40	48	6,235 €
■ 220L horizontal egg comes with a 16.5 cm diameter stainless steel manhole and 2 inch opening. ■ 450L horizontal egg comes with a 20 inch diameter stainless steel manhole and 2 inch opening.						

OPTIONAL ACCESSORIES (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

LARGE COLMATORE 66 €



INOX BASE WITH WHEELS 1 660 €



INOX BASE WITH WHEELS 2 660 €



INOX BASE NO WHEELS 660 €



2" TRI-CLOVER BALL VALVE 198 €



SAMPLE VALVE 66 €





TONNELLERIE
Billon
BEAUNE - FRANCE

DAMY
MEURSAULT - FRANCE

maury&fils
TONNELIERS À BORDEAUX DEPUIS 1853


CANADELL

*Vin
de Terre*


**DRUNK
TURTLE**

EGGINOX


ARTENOVA
TERRECOTTE • Impruneta


concrete dreams

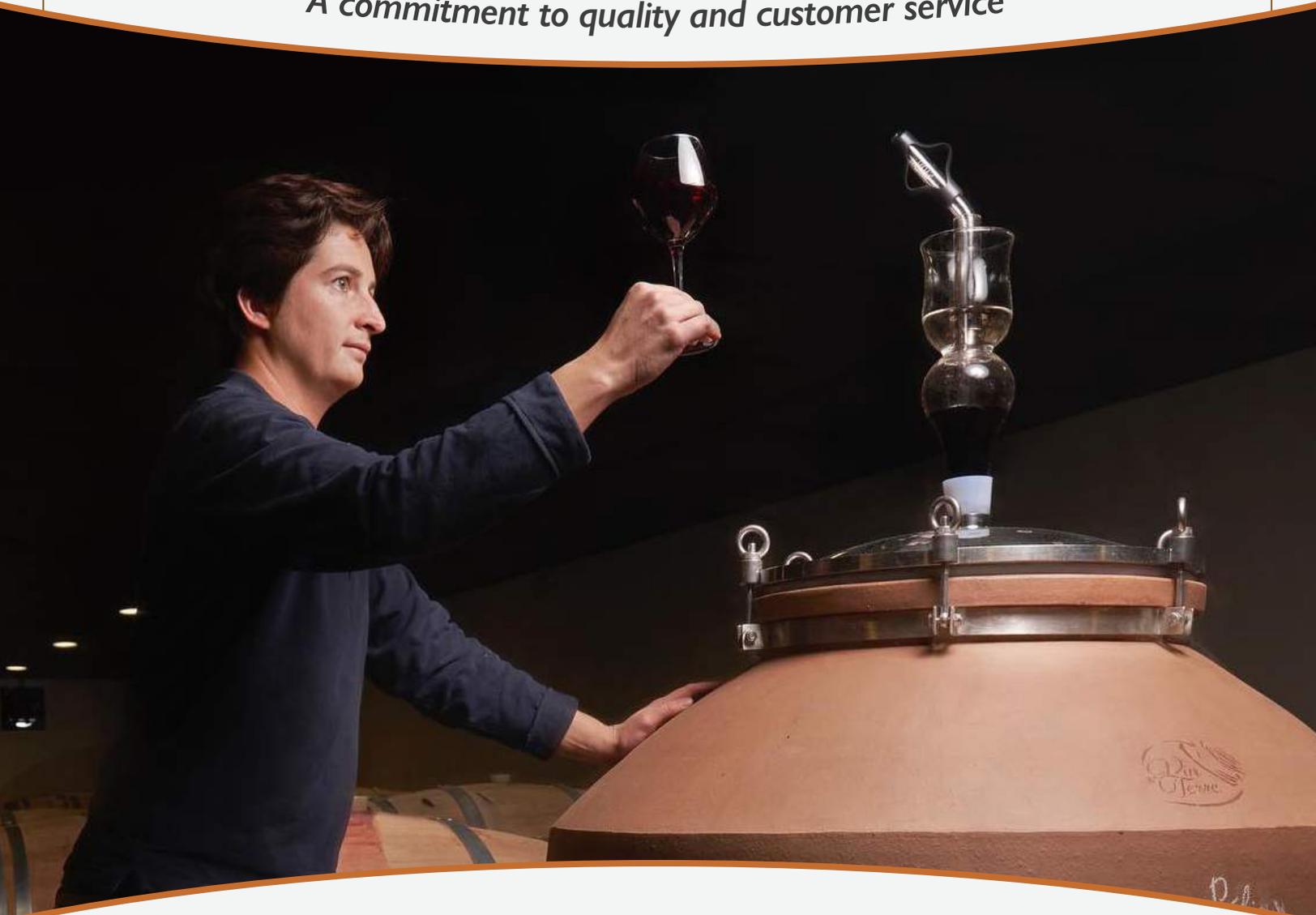

**Master
Coopers**

CHÊNE-ologie
FRENCH OAK TANNIN


SCHNECKENLEITNER
AUSTRIA

**EUROPEAN
HUNGARY
COOPERS**

A commitment to quality and customer service



www.bouchardcooperages.com • (707) 257-3582 • sales@bouchardcooperages.com

 [bouchardcooperages](https://www.instagram.com/bouchardcooperages)

 [Bouchard Cooperages](https://www.facebook.com/BouchardCooperages)