

ERMITAGE
TONNELLERIE



TANKS & CASKS

1A 2016



Located in the heart of the French region of Cognac, the Ermitage Tank and Cask cooperage facility is a member of the Charlois Group.

With over 30 years of experience, our workshop has special expertise in the production of these prestigious products. From the choice of raw materials to assembly in the cellar, we evaluate and provide support for each project on an individual basis.





Ermitage sources its oak trees primarily from national forests managed by the ONF (Office National des Forêts).

Raw Materials

Our knowledge of forestry and long experience in sourcing the highest quality oak allows Ermitage to select the best oak suitable for the production of large format tanks and casks.

Ermitage sources its oak trees primarily from national forests managed by the ONF (Office National des Forêts).

With over 20 years of experience our oak buyer selects and evaluates the trees to choose the ones that will produce the best large staves for each individual tank. These trees are at least one hundred years old and belong to certified PEFC forests.

All of our 54 and 65 mm large oak tank staves are naturally air dried for at least 48 months.

Project Design

As needed, the ERMITAGE team is able to provide each individual project with full analysis to determine the technical requirements and specific needs of the winemaker at the site.

Tank production begins once the order confirmation has been received.

Toast

After the tank has undergone the first shaping steps ("dolage", jointing and "mis en rose"), it undergoes the toasting process which requires the expertise of the cooper.

This is also the mechanical method used to bend each stave through a combination of the actions of heat and water.

Using the same procedure as with our barrels, the newly-formed tanks are slowly heated and then subjected to several hours of "bousinage".

It is this step which reveals the true aromatic nuances of the wood as the heat penetrates deep into the heart of the oak.

Accessories

Each tank is a unique creation through which the Winemaker's individuality and creativity may be expressed.

All of our large format tanks and casks are completely customized with a large selection of accessories to meet the broad needs of our clients around the world.



FERMENTATION TANKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl	65 hl	70 hl
Height (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Top diameter (m)	1,13	1,28	1,40	1,49	1,58	1,66	1,72	1,79	1,85	1,90	1,95	2,01	2,05
Bottom diameter (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Weight (kg)	400	470	540	620	700	760	820	860	900	950	1000	1050	1100
Overall height (m)	1,46	1,62	1,75	1,86	1,95	2,04	2,11	2,19	2,25	2,31	2,37	2,43	2,48
Overall width (m)(m)	1,36	1,52	1,65	1,76	1,85	1,94	20,1	2,09	2,15	2,21	2,27	2,33	2,38

	1 T	2 T	3 T	4 T	5 T
Height (m)	1,36	1,67	1,88	2,06	2,23
Top diameter (m)	1,22	1,50	1,70	1,86	2,00
Bottom diameter (m)	1,36	1,67	1,88	2,06	2,23
Weight (kg)	450	630	780	920	1060
Overall height (m)	1,56	1,87	2,08	2,26	2,43
Overall width (m)(m)	1,46	1,77	1,98	2,16	2,33

Description	Accessories Included - Stainless Steel
French oak	Ø 600 mm standard sealing hatch
Toast level: Medium	4.5 L Hydraulic bung
Traditional Toasting	Stainless steel tasting valve
Cooperage Varnish	Stainless steel thermometer
Black painted hoops	Oval Autoclave Door
15 x 15 cm oak stand	Racking Valve Ø 40
	Draining Valve Ø 40

OPEN TOP TANKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl	65 hl	70 hl
Height (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Top diameter (m)	1,13	1,28	1,40	1,49	1,58	1,66	1,72	1,79	1,85	1,90	1,95	2,01	2,05
Bottom diameter (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Weight (kg)	320	400	470	540	620	670	720	750	790	830	870	910	960
Overall height (m)	1,46	1,62	1,75	1,86	1,95	2,04	2,11	2,19	2,25	2,31	2,37	2,43	2,48
Overall width (m)(m)	1,36	1,52	1,65	1,76	1,85	1,94	20,1	2,09	2,15	2,21	2,27	2,33	2,38

	1 T	2 T	3 T	4 T	5 T
Height (m)	1,36	1,67	1,88	2,06	2,23
Top diameter (m)	1,22	1,50	1,70	1,86	2,00
Bottom diameter (m)	1,36	1,67	1,88	2,06	2,23
Weight (kg)	400	560	680	810	930
Overall height (m)	1,56	1,87	2,08	2,26	2,43
Overall width (m)(m)	1,46	1,77	1,98	2,16	2,33

Description	Accessories Included - Stainless Steel
French oak	Stainless steel tasting valve
Toast level: Medium	Stainless steel thermometer
Traditional Toasting	Oval Autoclave Door
Cooperage Varnish	Racking Valve Ø 40
Black painted hoops	Draining Valve Ø 40
15 x 15 cm oak stand	

ACCESSORIES



Aseptic bung, 4.5 litres



Stainless steel Hatch



Stainless steel anti-fall grating



Standard closure



Micrometric closure



Panel hole



Analogue thermometer



Stainless steel taster



Stainless steel Draw valve



Stainless steel rectangular door



Stainless steel door with rectangular flap



Oval Stainless steel Door



Complete emptying door



Thermal regulation panel
Stainless steel



Stainless steel thermal
regulation Coil

LIST OF TANK ACCESSORIES

Name	Dimensions
Standard hatch, stainless steel 316L	Ø 55"
	Ø 47"
	Ø 39"
	Ø 35"
	Ø 31"
	Ø 27"
	Ø 23"
Stainless steel safety grating 316L	Ø 23" to 35"
	Ø 39" to 55"
Hydraulic bung, Type VOG 210	3 L / 4.5 L / 16 L
Aseptic bung, Type VOG 210	3 L / 4.5 L / 16 L
Tasting valve, Stainless steel 316L, Garnier Geoffroy	-
Thermometer, Stainless steel 316L	-
Boyer oval door, Stainless steel 316L	307 x 442 mm (horizontal or vertical)
Rectangular Boyer door, Stainless steel 316L	310 x 420 mm (horizontal or vertical)
	410 x 530 mm (vertical)
Rectangular Boyer door for full emptying, stainless steel 316L	310 x 420 mm (vertical)
	410 x 530 mm (vertical)
Racking valve with decanter elbow, Stainless steel 316L (Connectors: Mason, DIN, SMS, Tri-clover, etc.)	Ø 40, 50, 70, 80 and 100 mm
Filtration screen, Stainless steel 316L	350 mm
	450 mm
	1000 mm
Thermal regulation panel	0.59 m ² : 800 x 370 mm
	0.88 m ² : 1200 x 470 mm
	1.12 m ² : 1600 x 470 mm
	1.50 m ² : 2000 x 470 mm
Standard thermal regulation coil, Stainless steel 316L	0.6 m ² : 575 mm Ø 274 mm
	1.1 m ² : 1025 mm Ø 274 mm
	1.7 m ² : 1100 mm Ø 364 mm
Customised thermal regulation coil, stainless steel 316L	-
Custom stainless steel stand	Variable height

ROUND CASKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl
Length (m)	1,26	1,44	1,56	1,68	1,76	1,86	1,92	2,00	2,06	2,12	2,18
Bilge diameter (m)	1,27	1,43	1,56	1,67	1,77	1,85	1,93	2,00	2,07	2,12	2,19
Head diameter (m)	1,13	1,27	1,39	1,49	1,58	1,65	1,72	1,78	1,85	1,90	1,95

French oak cask
 Toast level: Medium
 Traditional Toast

Description	Accessories Included - Stainless Steel
50 mm oak staves naturally seasoned	Stainless steel oval door
Cooperage Varnish	Stainless steel racking port Ø 40/50
Galvanized black painted hoops	Stainless steel draining port Ø 40/50
Oak stands	Tasting Valve
	Bung seat
	4.5 L Hydraulic bung

OVAL CASKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl
Length (m)	1,38	1,56	1,72	1,84	1,96	2,04	2,12	2,22	2,28	2,34	2,42
Bilge height (m)	1,39	1,57	1,73	1,83	1,96	2,04	2,13	2,20	2,28	2,35	2,41
Head height (m)	1,25	1,41	1,55	1,64	1,75	1,83	1,91	1,97	2,04	2,11	2,16
Bilge width (m)	1,07	1,21	1,29	1,39	1,46	1,54	1,61	1,66	1,72	1,77	1,81
Head width (m)	0,93	1,05	1,11	1,20	1,25	1,33	1,39	1,43	1,48	1,53	1,56

French oak cask
 Toast level: Medium
 Traditional Toast

Description	Accessories Included - Stainless Steel
50 mm oak staves naturally seasoned	Stainless steel oval door
Cooperage Varnish	Stainless steel racking port Ø 40/50
Galvanized black painted hoops	Stainless steel draining port Ø 40/50
Oak stands	Tasting Valve
	Bung seat
	4.5 L Hydraulic bung

QUALITY | TRACEABILITY | SUSTAINABILITY

100 % PEFC

Wood Origin & Sustainability – (100%)

Provides assurances that wood and wood-based products originate from sustainably managed forests - tracking certified material from the forest to the final product to ensure that the wood contained in the product or product line originates from certified forests. Auditing completed by the independent Bureau Veritas.

HACCP

Food Safety

Hazard Analysis & Critical Control Points is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

100% INTEGRATED FRENCH OAK SUPPLY

(Charlois Family's Stave-Mills)

Veritas Certification for **FRENCH OAK ORIGINS**

Veritas Certification for **FRENCH OAK SEASONING**

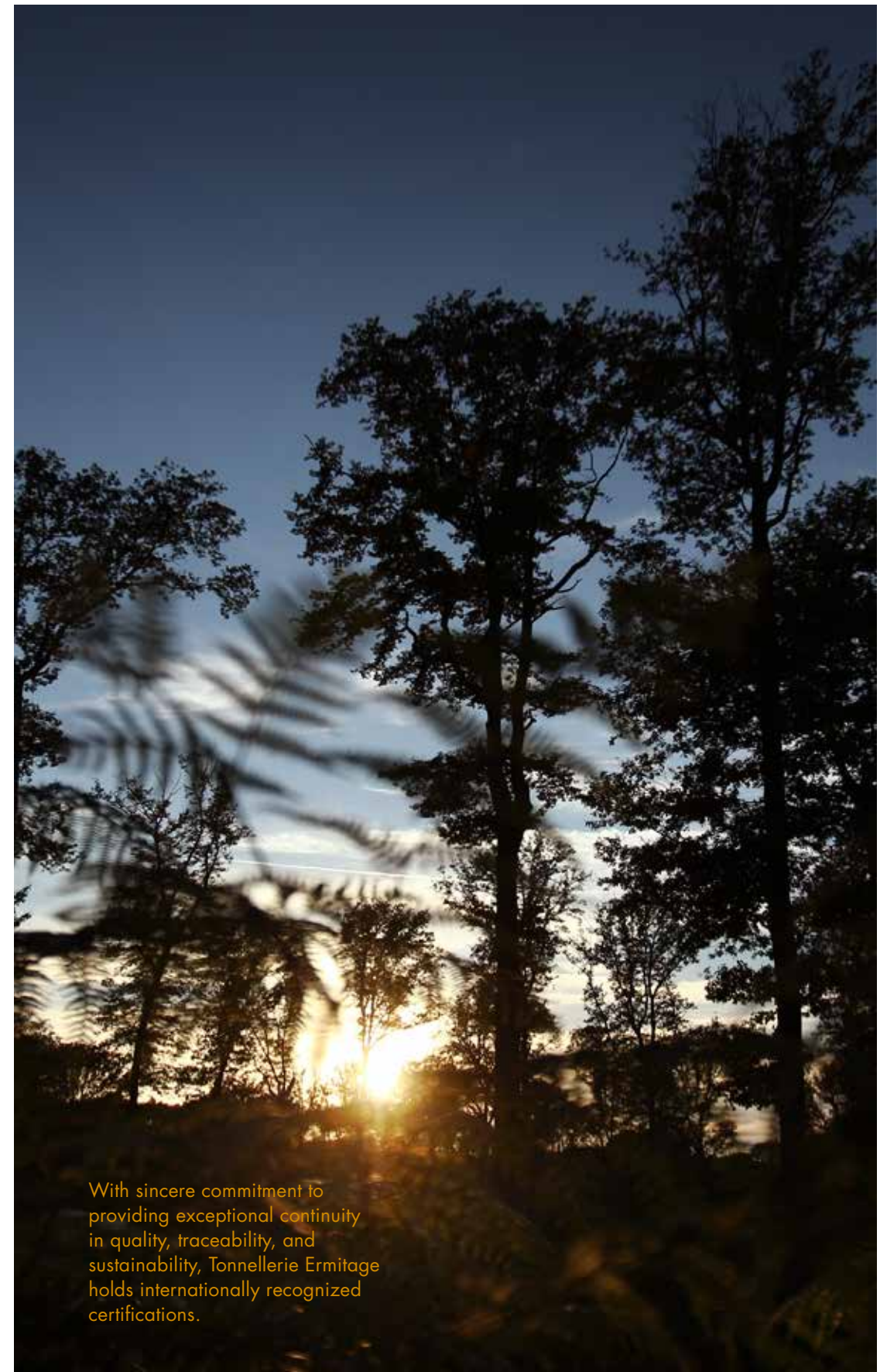
ANALYSIS OF ALL SHIPPING CONTAINERS

TCA/TCP VERIFIED

An essential element of the independent auditing process for PEFC certification is ongoing screening and analysis to ensure all wood used in the cooperage is TCA/TCP verified.

“ORIGINE FRANCE GARANTIE”

“Made in France” and “French Product” guaranteed by Bureau Veritas



With sincere commitment to providing exceptional continuity in quality, traceability, and sustainability, Tonnellerie Ermitage holds internationally recognized certifications.

