

CLEAR STAVE

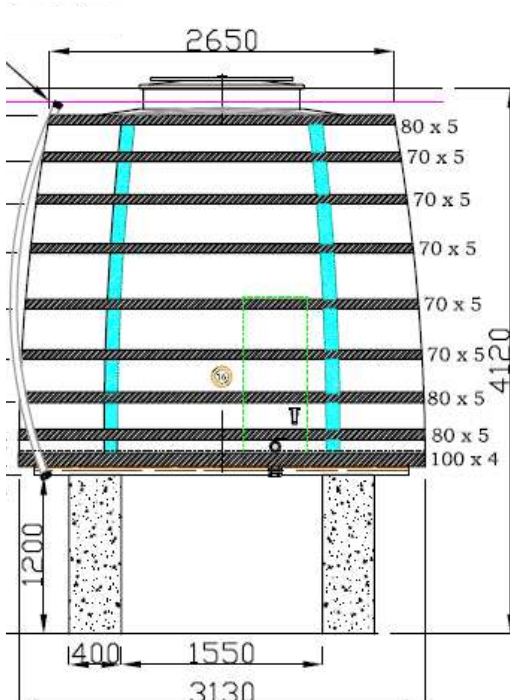
2013-14 INNOVATION



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OFTEN THE SIMPLEST IDEAS TURN OUT TO BE THE BEST... SEGUIN MOREAU'S NEW OPTION FOR TANK WEDS TRADITION AND MODERNITY BY INTERSECTING OAK WOOD WITH THE TRANSPARENCY OF PLEXIGLASS.

TECHNICAL INFORMATION



Material: Transparent food-quality Plexiglass

Visuals & Aesthetics: Every stage of vinification can be observed (formation of the marc cap, off-gas, pumping-over, release, etc.)

Technical benefit: Enables monitoring of tank filling, by replacing a level gauge



REFERENCE & PRICE

- Patent registered in 2007
- Reference customer: Château Mouton Rothschild
- Option price: 1000€/stave
→ Possible installation of several clear staves, if not placed side by side