



VINIFICATION INTÉGRALE®



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**In October 2013,
the Charlois Group signed
an exclusive contract for the
installation and distribution
of the Vinification Intégrale®
system for its barrels.**

Tonnellerie Saury has chosen to offer you the Vinification Intégrale® system which has proven itself over a period of ten years.

Under test since 2002, this technique has been highly developed, improved and simplified to the point that it has become a benchmark. All users have agreed that it results in wines that are rounder, more voluminous, bolder, more complex and with greater aromatic accuracy and a silky finish.

A set of accessories has been developed to simplify this type of winemaking and reduce costs.

Barrels equipped with the Vinification Intégrale® system are easily transformed into traditional maturing barrels (easy to disassemble the equipment and to install a replacement kit). The high-quality stainless steel winemaking equipment can then be re-installed in a new barrel to create a new Vinification Intégrale® system.



The Vinification Intégrale® system allows the grape crop to be casked under good conditions and for all traditional wine-making operations to be performed without costly transfers between the winery and the barrels, or movements of the same.

Vinification Intégrale® and the life cycle of equipped barrels



Delivery of the barrel equipped with Vinification Intégrale® with OXOline® patented stands

After use, removal of equipment

Assembly of replacement kit

Maturing

Re-use of Vinification Intégrale® equipment on a new barrel



Delivery of prepared barrel

Replacement of equipment

Vinification Intégrale® with OXOline® patented stands

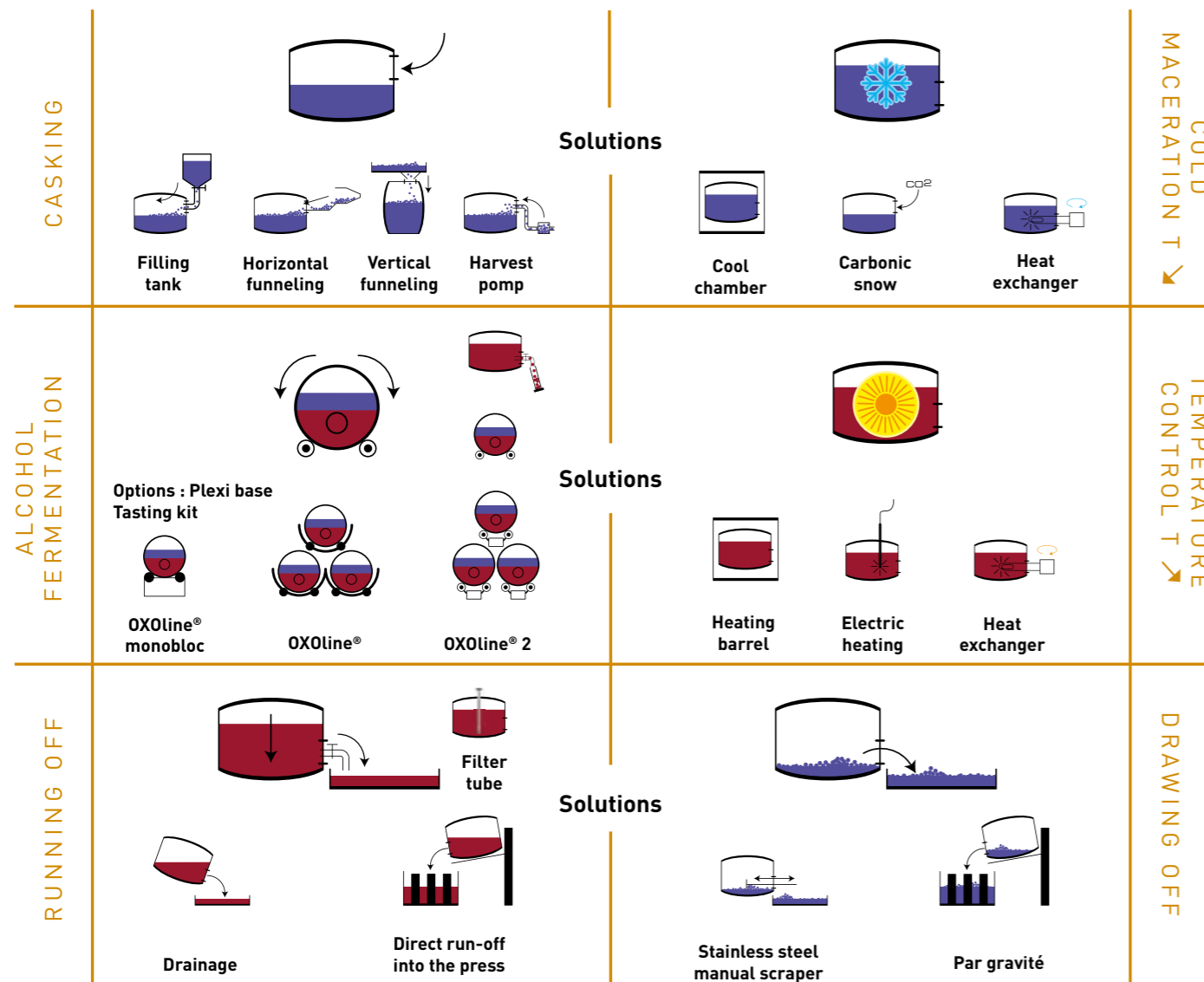
Vinification of red grapes in barrels gives very good results but has never been developed on a large scale because of the difficulty of implementation and the costs involved. Vinification Intégrale® meets all your expectations.

In addition to the simplicity of use of the Vinification Intégrale® system, the combination with OXOline® stands allows barrels to be rotated independently. The entire winemaking process takes place in the barrel and the aromatic potential of the grapes is fully preserved.

Vinification Intégrale® Solutions

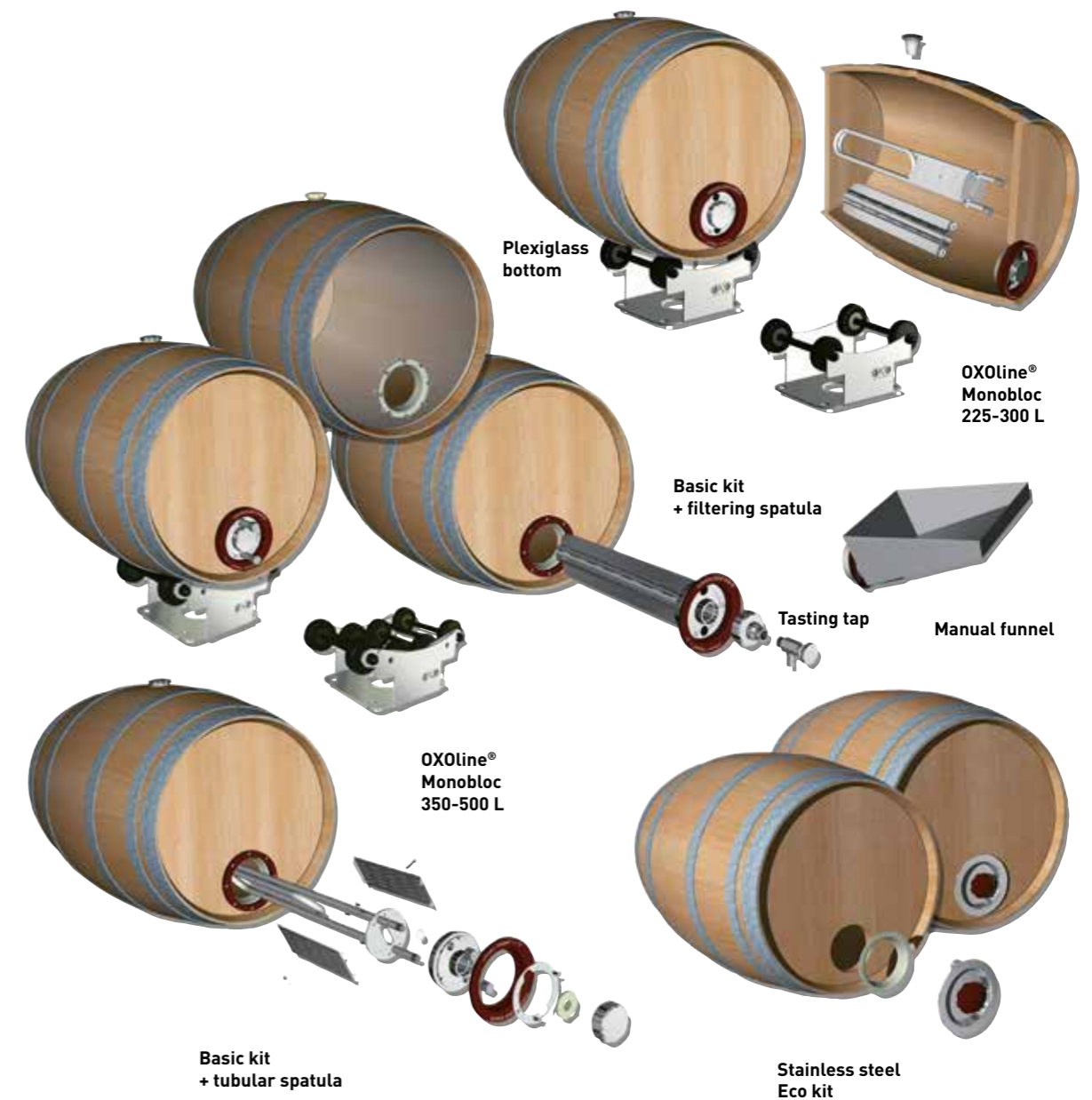
Many winemakers around the world have had the opportunity try out the Vinification Intégrale® system.

Whether creating a new winery or special wines, selecting plots or simply creating richness through the set-up, this system is ideal. The Vinification Intégrale® system can be used in a variety of scenarios (gravity filling after sorting, pumping, non air-conditioned cellars etc.)



Vinification Intégrale® accessories

A set of accessories has been developed to simplify this type of winemaking and reduce costs.



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