

THE TANK

Saury benefits from a unit dedicated to the design and manufacture of tanks. The knowledge acquired over the decades gives the company the ancestral know-how and tradition of excellence, specific and necessary to the manufacture of vats. Based in Petite Champagne since 1870, in the heart of the cognac appellation d'origine contrôlée zone, the master coopers have all the necessary skills to meet the most demanding client specifications. From the choice of raw materials to assembly of these prestigious products, nothing is left to chance. The design of Saury tanks is adapted to each individual order, both for fermentation and the maturing of wines or spirits, thanks to a very wide range of specific and unique accessories.

For every project a complete analysis is made of technical parameters on site and accessories are specifically defined, depending on the future usage of the tank. Complete specifications can then be drawn up, along with a detailed plan of the project and a price quote. Once the specifications has been validated, the manufacturing of the tank can begin.



Heating is still the most important part of the production process; it combines the ancestral skills of master coopers with the very latest oenological knowledge. It is also the mechanical means by which to curve each stave under the combined action of heat and water. Using the same process as that used for barrels, master coopers toast the wood for several hours, after slowly increasing the temperature. It is during this stage, when aromas are truly brought out, that heating penetrates to the heart of the wood to extract its most subtle aromas.

Traceability of wood lots is checked by our quality control staff who perform a visual and analytical check at every key stage in production.

The «Origin France Garantie» label assures consumers the traceability of the product by giving a clear and objective indication of origin. Obtaining the label is based on two cumulative criteria that companies must necessarily meet in order to obtain it: - Between 50% and 100% of the unit cost price is French - The product takes its essential characteristics in France.

We are also committed to the Programme for the Endorsement of Forest Certification (PEFC), Bureau Veritas issues a certificate of conformity to Tonnellerie Saury for the respect of the criteria set out for the certification of the process chain (BVFR-PEFC-COC-2172175 D) PEFC.



BVCert. 6091858



VINIFICATION & FERMENTATION TANKS

Volumes	Litres	Height (m)	Top diameter (m)	Bottom diameter (m)
10 HL	1 000	1,30	1,10	1,26
20 HL	2 000	1,60	1,35	1,55
30 HL	3 000	1,82	1,52	1,75
40 HL	4 000	1,96	1,76	1,91
50 HL	5 000	2,12	1,79	2,05
60 HL	6 000	2,23	1,89	2,17
70 HL	7 000	2,35	1,99	2,28

1T	1264	1,40	1,19	1,36
2T	2544	1,71	1,45	1,67
3T	3809	1,94	1,64	1,88
4T	5059	2,13	1,80	2,05
5T	6337	2,30	1,94	2,23

Stainless accessories included

Stainless Steel Hatch Ø 600 mm standard closing	Racking Port - Valve with ball Ø 40
Hydratation Bung 4,5 L	Drain Port - Valve with ball Ø 40
Stainless Steel Taster	Alimentary Varnished
Stainless Steel Thermometer	Black Painted Hoops

OPEN TOP TANKS

Volumes	Litres	Height (m)	Top diameter (m)	Bottom diameter (m)
10 HL	1 000	1,30	1,10	1,26
20 HL	2 000	1,60	1,35	1,55
30 HL	3 000	1,82	1,52	1,75
40 HL	4 000	1,96	1,76	1,91
50 HL	5 000	2,12	1,79	2,05
60 HL	6 000	2,23	1,89	2,17
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1T	1264	1,40	1,19	1,36
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3T	3809	1,94	1,64	1,88
4T	5059	2,13	1,80	2,05
5T	6337	2,30	1,94	2,23

Stainless accessories included

Stainless Steel Taster	Racking Port - Valve with ball Ø 40
Stainless Steel Thermometer	Alimentary Varnished
Autoclave Oval Door	Black Painted Hoops
Drain Port - Valve with ball Ø 40	Oak Tain 15 x 15 cm