

THE VAT

Since 1735, Tonnellerie Leroi has employed the best coopers capable of constructing high-quality barrels in just a few hours. Drawing on the skills, the creativity and the high standards of the cooperage, the Leroi tanks are made in the Charlois group large format workshop which was founded in Charente since 1870. The unique expertise and experience of the artisan vat makers enables them to produce the finest vats. The reliability of Leroi vats is assured by the use of a strict set of specifications and they are all guaranteed through certification.



BVCert. 6091858



Our organisational structure allows us to have 100% control over our supply of oak. The expertise and know-how of several generations at our stove mill gives us the right to acquire the best French oaks required for the manufacture of vats, these are selected specifically for Leroi. Purchased mainly from State forests and the National Forestry Office, our french oaks are certified as PEFC. After they have been cut into planks 54 and 65 mm thick they are naturally dried in the open air.

Having studied the exact requirements of your project (end use of the vats, choice of accessories, site constraints) we will draw up the complete specifications in conjunction with our master coopers. A clear description, detailed plans and a quote are all provided. Once approved, the precise construction work on the vat begins and will continue up to Installation in your cellar.



MATURATION & FERMENTATION VATS

| Capacities | Litres | Height (m) | Top diameter (m) | Bottom diameter (m) |
|------------|--------|------------|------------------|---------------------|
| 10 Hl | 1 000 | 1,26 | 1,13 | 1,26 |
| 20 Hl | 2 000 | 1,55 | 1,40 | 1,55 |
| 30 Hl | 3 000 | 1,75 | 1,58 | 1,75 |
| 40 Hl | 4 000 | 1,91 | 1,72 | 1,91 |
| 50 Hl | 5 000 | 2,05 | 1,85 | 2,05 |
| 60 Hl | 6 000 | 2,17 | 1,95 | 2,17 |
| 70 Hl | 7 000 | 2,28 | 2,05 | 2,28 |

| | | | | |
|----|------|------|------|------|
| 1T | 1264 | 1,36 | 1,22 | 1,36 |
| 2T | 2544 | 1,67 | 1,50 | 1,67 |
| 3T | 3809 | 1,88 | 1,70 | 1,88 |
| 4T | 5059 | 2,06 | 1,86 | 2,06 |
| 5T | 6337 | 2,23 | 2,00 | 2,23 |

Stainless steel accessories included

| | |
|---------------------------------|--|
| 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 |
| Taster tap | Micro-porous varnish for food products |
| Thermometer | Painted black hoops |

OPEN TOP VATS

| Capacities | Litres | Height (m) | Top diameter (m) | Bottom diameter (m) |
|------------|--------|------------|------------------|---------------------|
| 10 Hl | 1 000 | 1,26 | 1,13 | 1,26 |
| 20 Hl | 2 000 | 1,55 | 1,40 | 1,55 |
| 30 Hl | 3 000 | 1,75 | 1,58 | 1,75 |
| 40 Hl | 4 000 | 1,91 | 1,72 | 1,91 |
| 50 Hl | 5 000 | 2,05 | 1,85 | 2,05 |
| 60 Hl | 6 000 | 2,17 | 1,95 | 2,17 |
| 70 Hl | 7 000 | 2,28 | 2,05 | 2,28 |

| | | | | |
|----|------|------|------|------|
| 1T | 1264 | 1,36 | 1,22 | 1,36 |
| 2T | 2544 | 1,67 | 1,50 | 1,67 |
| 3T | 3809 | 1,88 | 1,70 | 1,88 |
| 4T | 5059 | 2,06 | 1,86 | 2,06 |
| 5T | 6337 | 2,23 | 2,00 | 2,23 |

Stainless steel accessories included

| | |
|----------------------------------|--|
| Taster tap | Racking Port - Valve with ball Ø 4 |
| Thermometer | Micro-porous varnish for food products |
| Oval autoclave door | Painted black hoops |
| Drain Port- Valve with ball Ø 40 | 15 x 15 cm Oak standing blocks |

