



# CLEAR STAVE

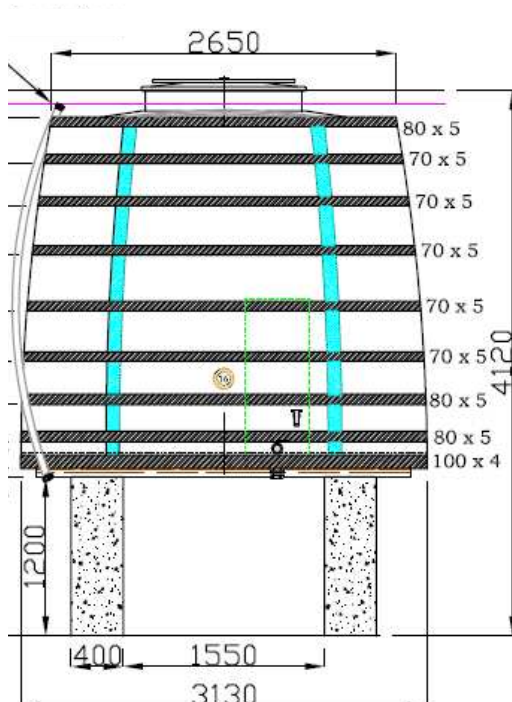
2013-14 INNOVATION



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OFTEN THE SIMPLEST IDEAS TURN OUT TO BE THE BEST... THIS NEW OPTION COMBINES TRADITION AND MODERNITY BY MARRYING OAKWOOD WITH THE TRANSPARENCY OF PLEXIGLASS.

## TECHNICAL INFORMATION



Material: perfectly transparent food-quality Plexiglass.

In the heart of the process: every stage of vinification can be observed with the naked eye (formation of the marc cap, off-gas, pumping-over, release, etc.).

Technical asset: enables the monitoring of tank filling, by replacing a level gauge.



### REFERENCE & PRICE

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