

PROSPERO
Since 1972

CONCRETE WINE EGGS

Ovoid tanks for pure and energetic wines
UNIQUE DESIGN

Tanks in the shape of egg are developed according to the Golden section.

PROTECT THE AROMAS

A big aromatic wealth for your wines

ADVANTAGES AND QUALITIES

3 PRECISE WINES WITH GREAT AROMATIC RICHNESS

The ovoid concrete tank is an alternative, a complement to the oak barrel for aging, as well as for vinification. It contributes to the micro-oxygenation of wines, which will nourish themselves better and open up to more freshness. Perfectly suited to plot selections, it gives birth to pure, noble, racy and elegant wines, reflections of their original terroirs.

With its original shape and roundness, the "egg" vat is reminiscent of Roman dolias, these large terracotta jars that could hold up to 2,000 liters and were already used for aging wine.

The natural concrete used for the production is microporous, allowing micro-oxygenation of the wines. It breathes and helps absorb thermal shocks. The rise in temperature of the wine is thus done gradually.

Since the tank has no angle, a vortex-shaped current will be created, with an intensified movement of the fluids. It will ensure a permanent movement of the lees.

It appeals to daring winegrowers sensitive to biodynamics and the energies of fluids.

The ovoid concrete tank can be a complement to the barrel, in the same way that the whole of a cuvée can be aged "in egg", allowing the best preservation of the fruit and freshness. The aromas develop optimally and thanks to the vortex movement, stirring is not necessary.

6HL#1 Modèle Diam'Oeuf

316L stainless steel hatch, Diam. 400, classic brass fixings.
Total drain: 316L stainless steel valve - 2" tri-clover butterfly valve
3L hydraulic drain + tasting tap

9.5HL#2 Modèle L'authentique

316L stainless steel hatch, Diam. 400, classic brass fixings.
Total drain: 316L stainless steel valve - 2" removable tri-clover
VOG3L: hydraulic bung 3 liters, VOG 210 Thermometer Mechanical Dial + tasting tap

19HL#2 Modèle L'authentique

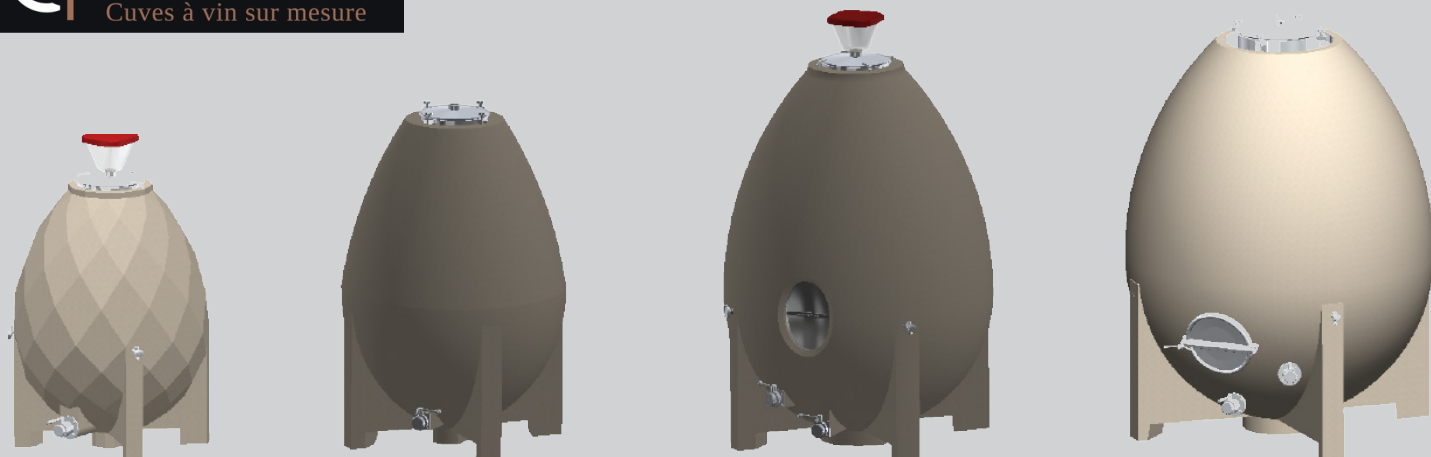
316L stainless steel hatch, Diam. 400, classic brass fixings.
Total drain: 316L stainless steel valve - 2" removable tri-clover
Partial drain: 316L stainless steel valve - 2" removable tri-clover
VOG3L: hydraulic bung 3 liters
Thermometer Mechanical Dial + tasting tap

30HL#1 Wine tank (without serpentine)

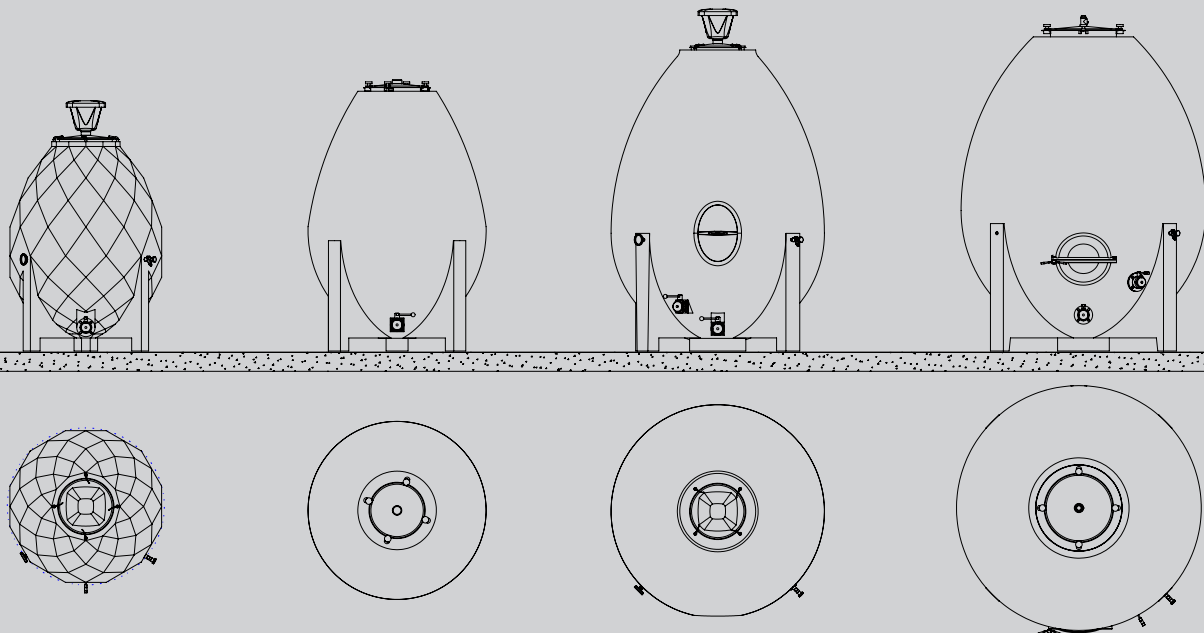
316L stainless steel hatch, Diam. 500 + double fireplace. Round stainless steel wine door Diam. 400 vinification. Total drain: 2" tri-clover butterfly valves. Partial drain: 2" tri-clover butterfly valves. VOG 210 hydraulic drain. Taster with 316L stainless steel drain on oval flange.

30HL#2 Wine tank (with serpentine)

316L stainless steel hatch, Diam. 500 + double fireplace. Round stainless steel wine door Diam. 400 vinification. Total drain: 2" tri-clover butterfly valves. Partial drain: 316L stainless steel ball valve, 3 holes diam 40, MACON pitch (to be defined). VOG 210 hydraulic drain. Dial thermometer + 200 mm thermowell on oval flange. Taster with 316L stainless steel drain on oval flange. Rear port with 200mm probe. Serpentine embedded in concrete



	6HL#1	9.5HL#2	19HL#2	30HL#1 / #2
HEIGHT	160 cm	78,15" / 198 cm	94,49" / 230 cm	240 cm
DIAMETER	120 cm	53,54" / 136 cm	64,17" / 163 cm	187 cm
WEIGHT	1500 KG	2200 KG	2700 KG	3800 KG
TOTAL	2300 KG	3200 KG	4600 KG	9800 KG



INCLUDED	6HL#1	9.5HL#2	19HL#2	w	30HL#2
Top Lid	ø 15.75" (40cm) with Bellot fitting	ø 15.75" (40cm) with Bellot fitting	ø 15.75" (40cm) with Bellot fitting	ø 19.68" (50cm) with Bellot fitting	ø 19.68" (50cm) with Bellot fitting
Side Door	-----	-----	Oval (12x 17.5")	Round 15.75" (40cm)	Round 15.75" (40cm)
Racking valve	-----	-----	316L SS 2" TC Butterfly valve	316L SS 2" TC Butterfly valve	316L SS 2" TC Butterfly valve
Draining valve	316L SS 2" TC Butterfly valve	316L SS 2" TC Butterfly valve	316L SS 2" TC Butterfly valve	316L SS 2" TC Butterfly valve	316L SS 2" TC Butterfly valve
Sample valve	Bellot JM2017	Bellot JM2017	Bellot JM2017	Bellot JM2017	Bellot JM2017
Thermometeer	-----	Dial 200mm well oval flange	Dial 200mm well oval flange	Dial 200mm well oval flange	Dial 200mm well oval flange
Hydraulic Bung	Bellot VOG210 3L	Bellot VOG 210 3L	Bellot VOG 210 3L	Bellot VOG 210 4,5L	Bellot VOG 210 4,5L

OPTION	6HL#1	9.5HL#2	19HL#2	30HL#1	30HL#2
Serpentine Flexible	(surface 0,6m2)	(surface 0,6m2)	(surface 0,6m2)	N.A.	N.A.
Serpentine Fix	N.A.	N.A.	(surface 0,6m2)	N.A.	Coils embedded in concrete



Thermometer with 200mm well oval flange.



Sample valve with purge mounted on oval flange brazed on the door.
Bellot JM2017



Hydraulic Bellot bung VOG 210
Equipped with:
- a threaded male for attachment to the Bellot collar
- male 26x34 (3/4) with lock nut
- silicone cone for fixing on barrel.



SERPENTIN FIX

Stainless steel coil 316L for temperature control installed in separate lid.

- Diameter 274 x Height 600 mm (Surface 0.6 m²).
- Hatch lid Diameter 400 mm with 2 feedthroughs.
- 1000/1500 mm extension of the coil pipes + a ben.
- Horizontal extension of about 400 mm.
- 20x27 Gas threading outlet.

NOTE: IF PURCHASED LATER, IT DOES NOT NEED WORK ON THE TANK STRUCTURE.

SERPENTIN FLEXIBLE

Corrugated tube in SS 316 outside diameter 35mm
Minimum bending radius 260 mm
Male 3/4 "inlet fittings
Service temperature 0/70 C
NOTE: IF PURCHASED LATER,
IT DOES NOT NEED WORK ON
THE TANK STRUCTURE.

