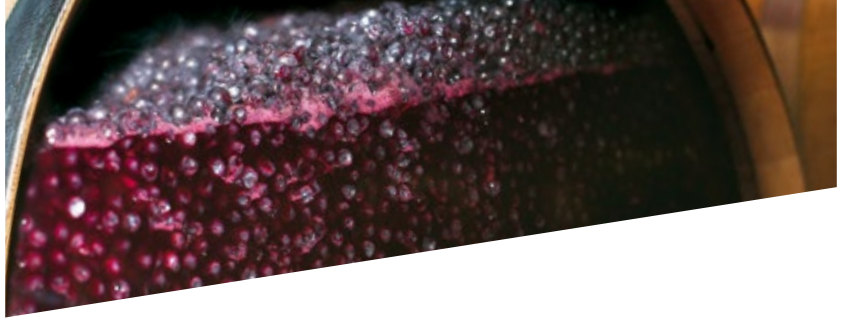

vinification
Integrale®

vinification Integrale®

Vinification Intégrale®
patented method
of fermenting red grapes
in barrels



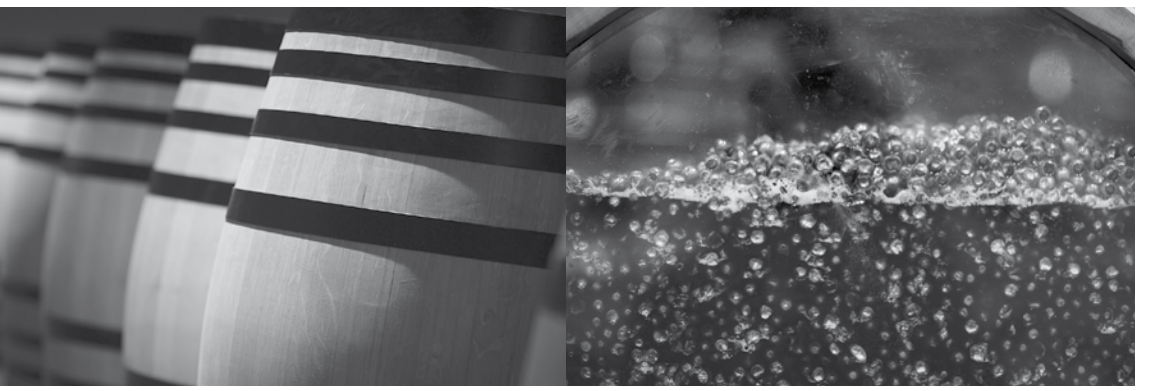
Difference and respect of grapes

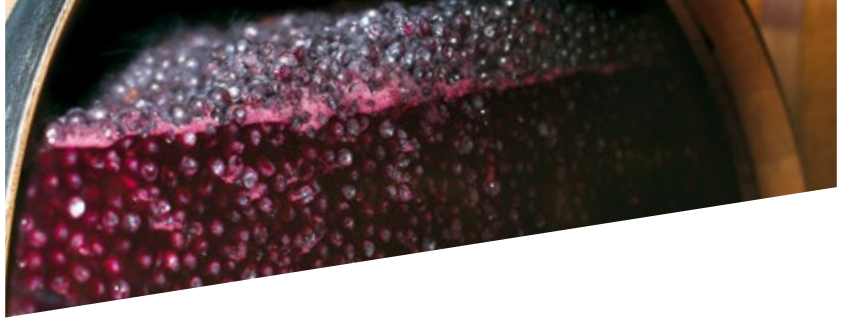
Several experiments exist for the vinification of red grape varieties in barrels. Numerous methods have been used: upright barrels with heads removed, horizontal barrels with the grapes inserted through the bung hole, use of special barrels with modified bung holes, etc. All have given very good results but were never fully developed due to the difficulties and high cost necessary to implement them.

Thanks to OXOline® racks which allow barrels to be rotated and handled separately, Tonnellerie Baron has developed «Vinification Intégrale®» complete vinification. This technique allows the harvested grapes to be properly placed in the barrels and all the classic vinification operations can be carried out without the expense of sending barrels out for modification, or bringing coopers in to perform specialized services. In this way, the entire vinification process takes place in the barrel and the aromatic potential of the grapes is completely preserved, all with a very limited investment.

Since its infancy in 2002, our technique has developed strongly, has been assimilated into production protocols, and has been simplified to become a technical reference. Vinification Intégrale® today is a strong brand and a proven technique. The method gives wines which are rounder, have more volume, more fat, more complexity, are more precise aromatically, and have a silkier finish. In addition to the more rapid integration of oak into the young wine, this small vessel method of fermenting gives a more gentle extraction with the quasi-permanent immersion of the marc. This infusion is directly linked to the shape of the barrel and may only be obtained in the case of a barrel placed horizontally. Finally, the rotation of the barrel during fermentation allows continual suspension of the lees, giving fat and silky tannins to the wine.

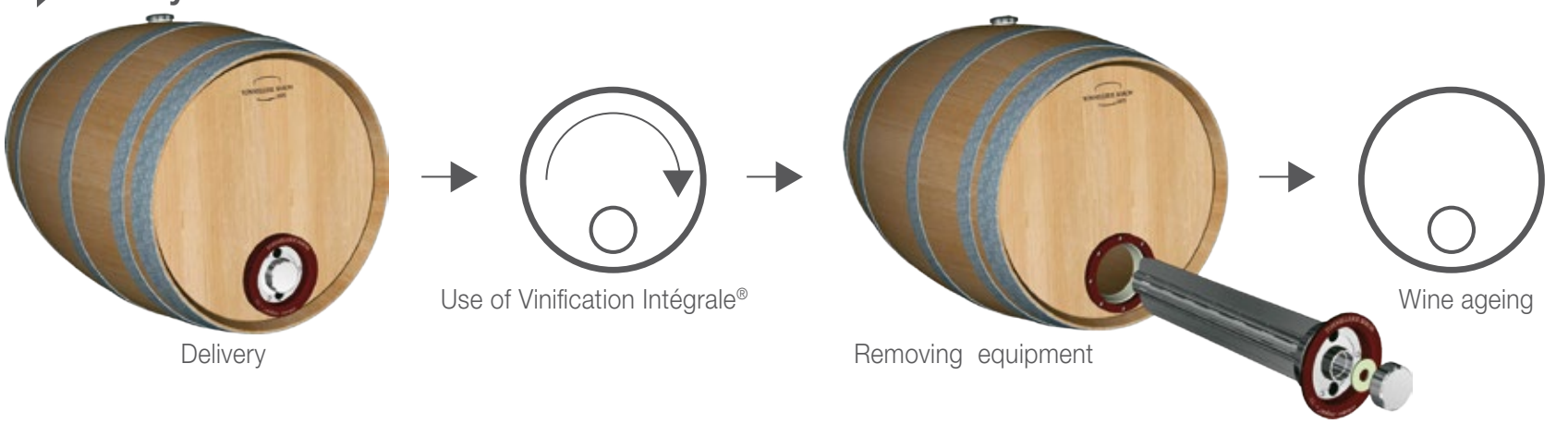




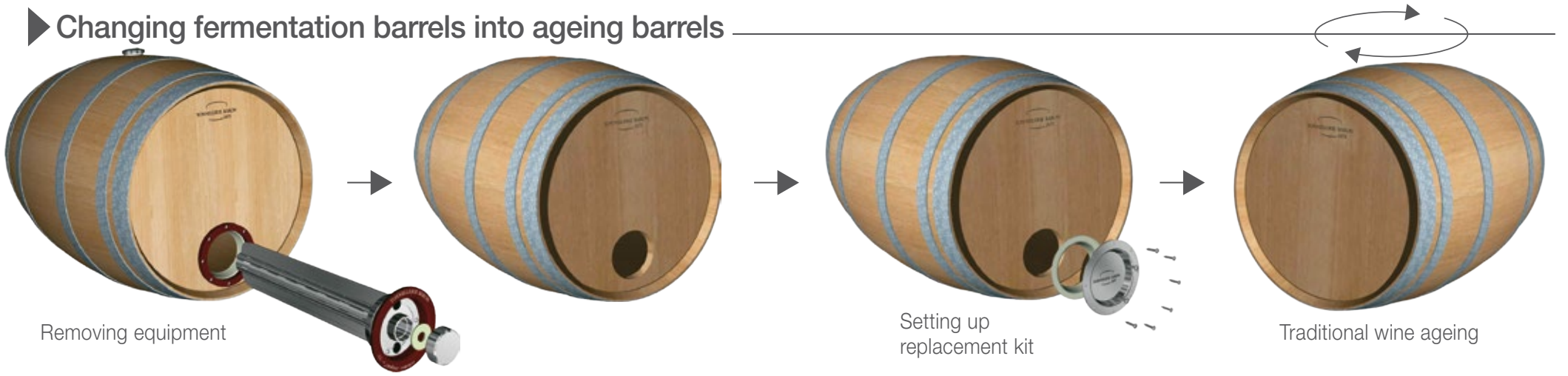


Life cycle of a Vinification Intégrale® barrel

Life cycle of a vinification barrel

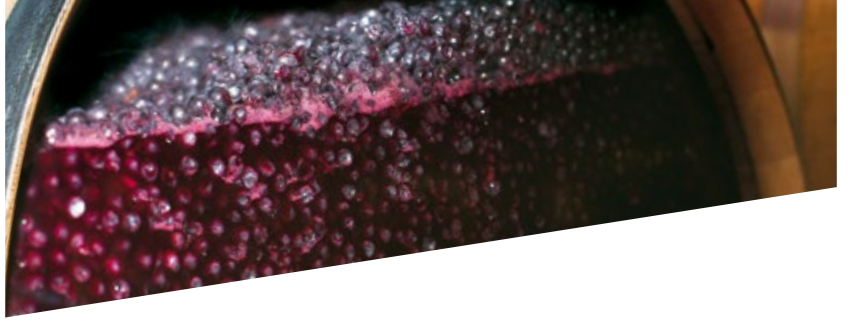


Changing fermentation barrels into ageing barrels



Re-use of equipment on a new barrel





Accessories to make your Vinification Intégrale® easier





Option:
Economic kit



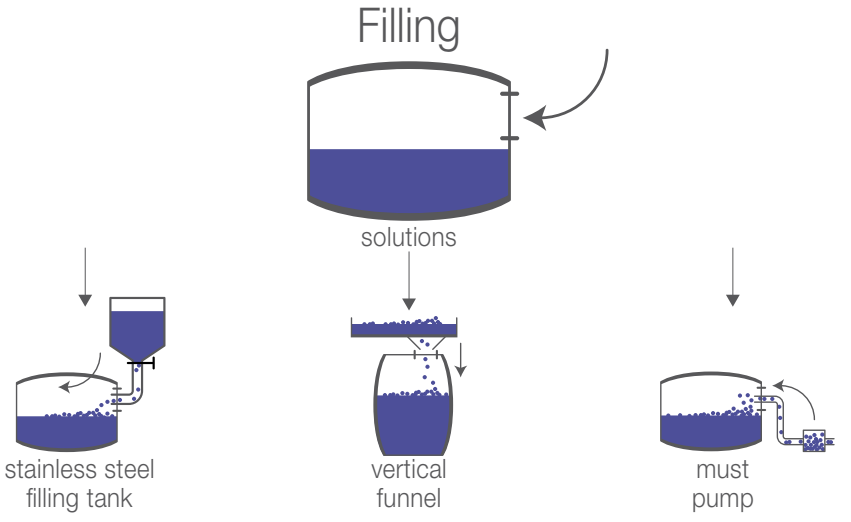
Vinification Intégrale®
Solutions

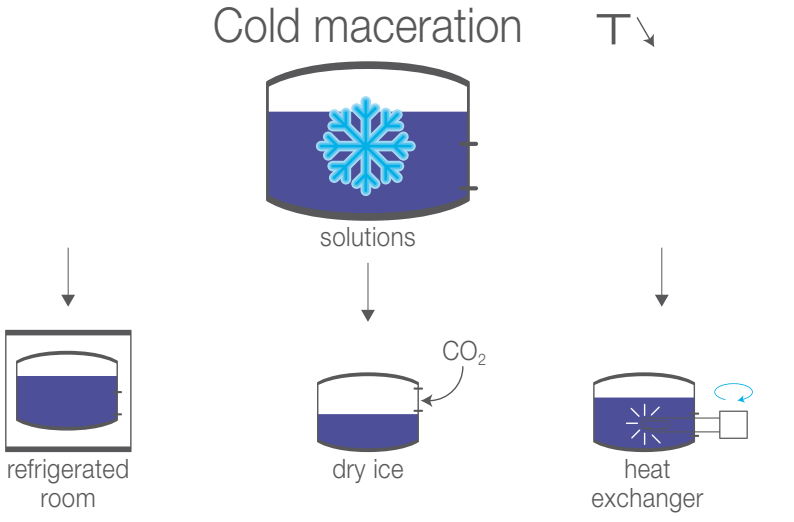
Many Châteaux and Wineries, from small local estates to world renown Châteaux have been able to experiment with the Vinification Intégrale® system.

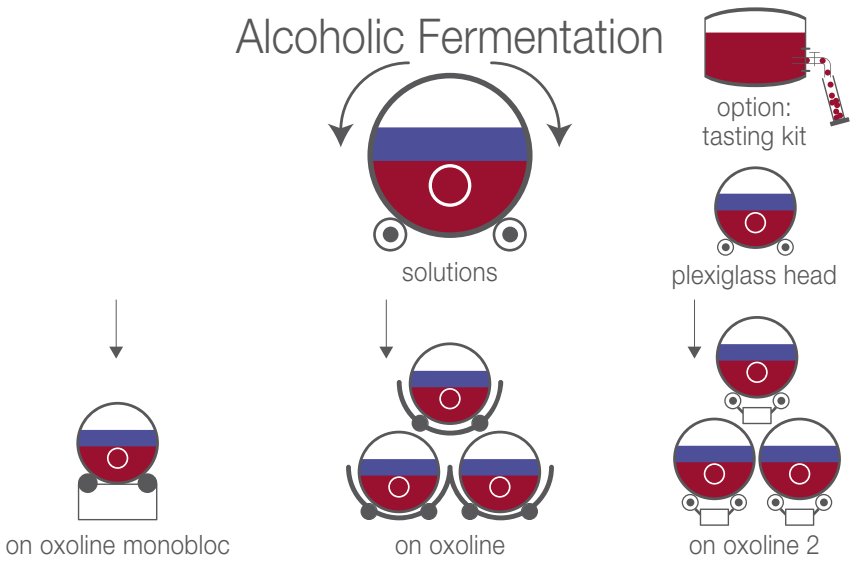
Whether a small experiment or in great quantity, producers have good reasons to use the system; building a new cellar, creating a special cuvee, multiple selections within a parcel, or simply the desire to bring more richness to their blends.

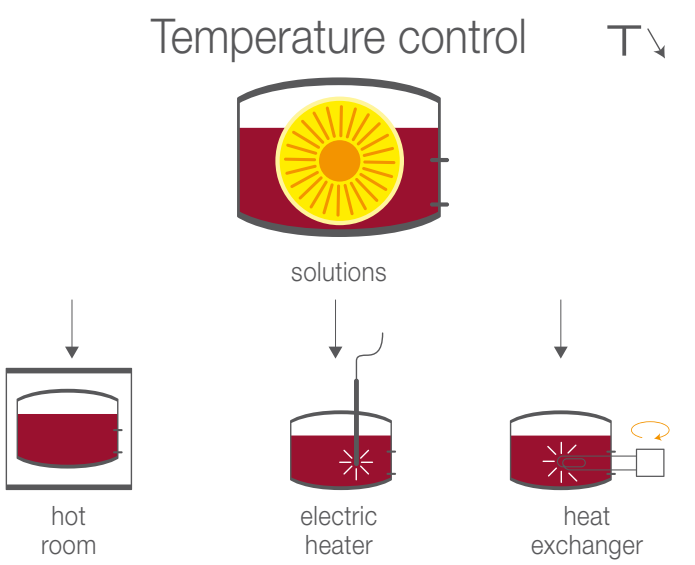
The sum of this experience, rich in education, has enabled the system to evolve. We have developed this line of accessories to allow the maximum simplification of this type of vinification, and to decrease the cost.

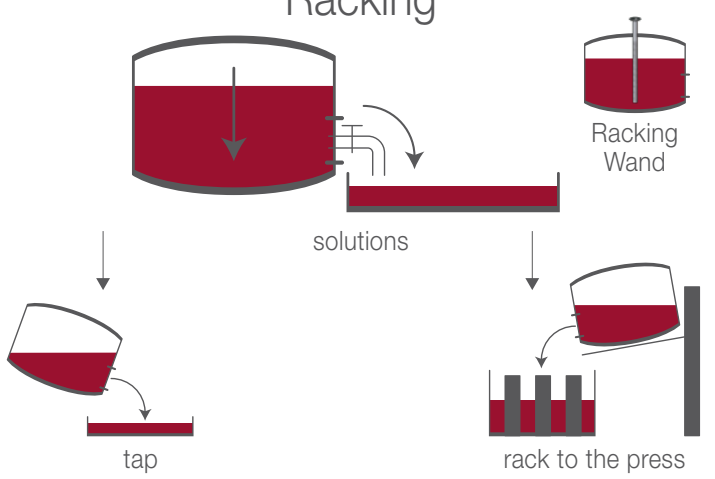
Vinification Intégrale® is now a method which can be utilized in diverse winery configurations: filling the barrels by gravity after a sorting table, filling by pump, cellars without air conditioning etc.

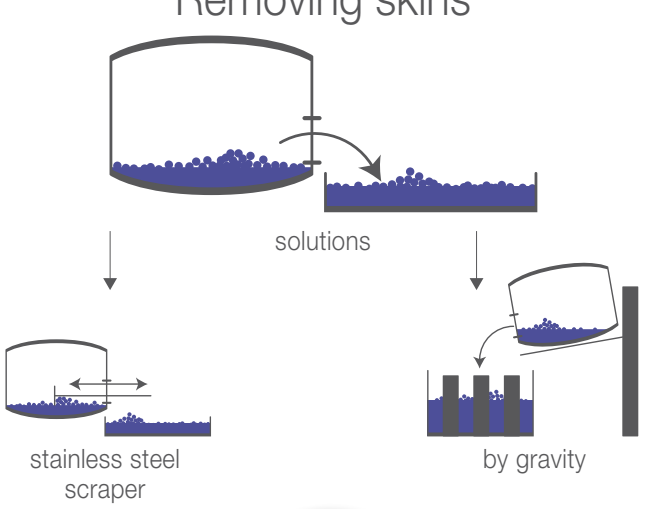


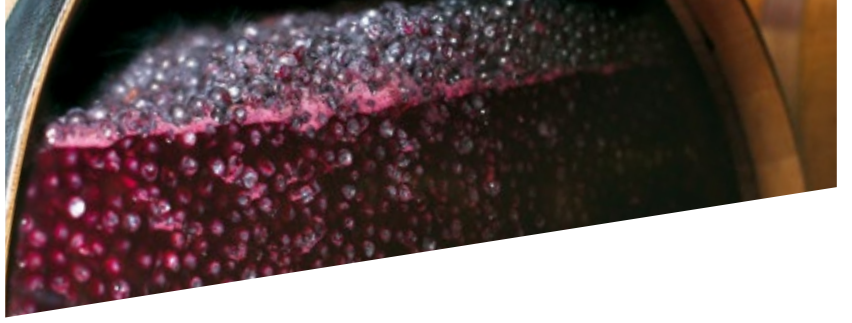












Suggested Use

STEP 1 - FILLING THE BARRELS WITH HARVESTED GRAPES:

The barrel should be filled to around 85 % of its volume. For example, 340 L of must should be placed in a 400 L barrel. The best results are seen when the harvested grapes are destemmed, but crushing remains optional.

- The barrel can be filled by gravity, directly after a sorting table, optional funnel, manually, or by pump (maximum diameter 100mm).
- Addition of sulfur.
- Rotate barrel several times to achieve homogenization of must within barrel.

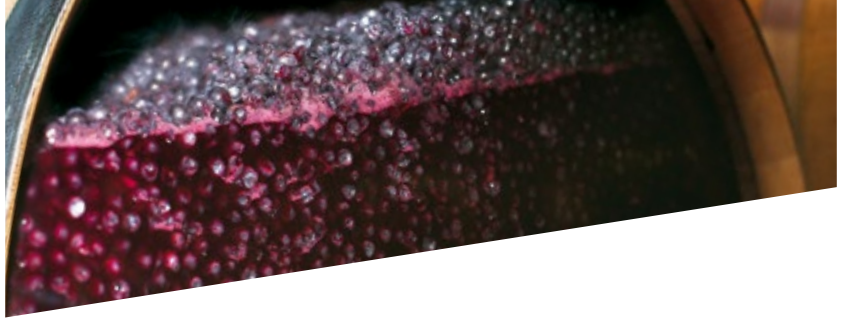
If a cold maceration is desired before fermentation, dry ice may be added to the must progressively, or our optional thermal exchanger may be employed.

STEP 2 - THE ALCOHOLIC FERMENTATION:

Once the alcoholic fermentation has started, the temperature should rise naturally to 25-26C for a 225 L barrel and to 28-29C for a 400 L barrel. Nevertheless, it is possible to use our electrical heating kits to reach the desired temperatures and allow a better temperature control.

- We recommend 6 - 8 rotation cycles per day (1 cycle : a 360° rotation in one direction, then in the opposite direction, open the bung to release the pressure and then repeat a second time).
- Sparging with Nitrogen is possible, if desired.
- Micro Oxygenation may be employed via “ox box”, if desired.





Suggested Use

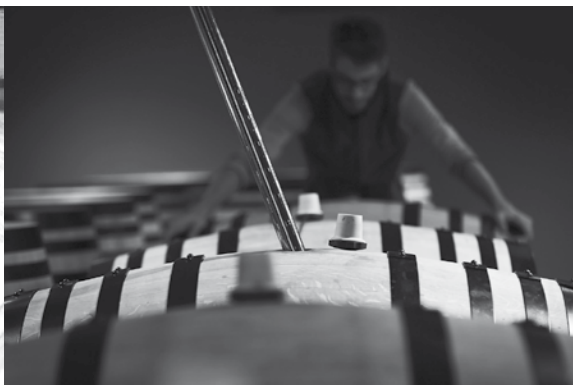
STEP 3 - END OF THE ALCOHOLIC FERMENTATION, POST-FERMENTATION MACERATION:

- During the post fermentation maceration 1-2 rotation cycles can be performed daily.
- The desired temperature can be maintained using our optional heating kit, or by regulating the temperature of the room.

STEP 4 - RACKING, MLF, AGEING:

- Racking the wine can be accomplished through the Basic Kit and Draining Paddle, an esquive, or by removal of the Eco Kit for draining directly into the press.
- The must comes out easily with the help of a stainless steel scraper.
- After cleaning, the same barrels can be used for malolactic fermentation and wine ageing.













Usage Tips

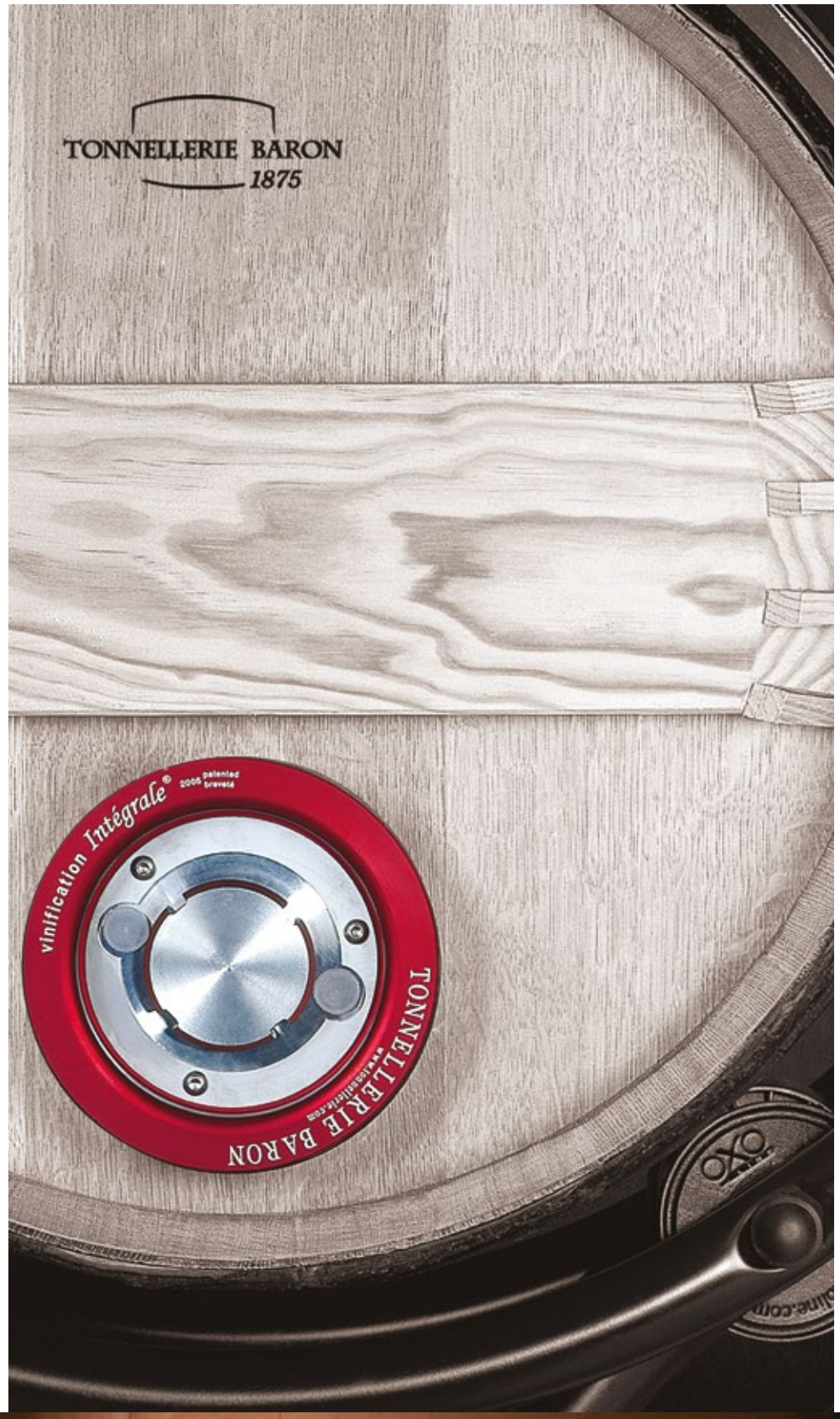
Reception of the barrel: some alimentary grease has been used to prevent damage to the silicon gasket. Each barrel is checked and tested before leaving our cooperage. At reception, the barrel is ready to use directly. However, if desired it is possible to rinse the barrel with cold water before use.

Opening and closing the trap: the special wrench delivered with a new barrel should be used for attaching the structural ring. It is not necessary to use excess force when closing the door. For doors equipped with a paddle, make sure that it is perpendicular to the pommace when installing to ensure the best results.

Filling: can be accomplished with the barrel horizontal or vertical. Filling by weight is the best option to ensure equal and correct must quantities in each barrel. When filling the barrel with a must pump, make sure that the weight of the hoses is not resting on the barrel. It is best to support the weight of the hoses in order to prevent the barrel from falling and to decrease the pressure on the stainless steel connections from pump to barrel

Cycle of rotation during the fermentation: during each rotation, the bung must be opened in order to release the CO_2 and reduce the pressure inside the barrel.

Cleaning after racking: as the barrels will be reused for MLF and ageing, simply rinse the barrel with water to evacuate the lees, seeds, and skins left after the alcoholic fermentation. Be sure to carefully clean under and around the silicon gasket.







Your French Silent Partner

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vinification Integrale®

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