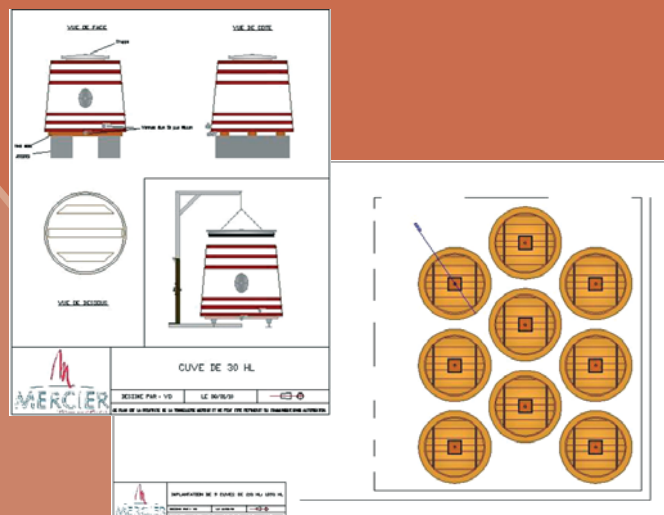


## • The Tanks and Vats by Mercier



The Mercier Tanks and Vats are unique and produced upon your own specifications .

Our team of highly skilled professionals will realize your study taking into account your requirements as well as your cellar's characteristics .



M  
MERCIER

- A selection of the best French Forest
- A long air seasoning process ( from 2 to 5 years)
- Respect of the wood fiber
- Traçability

A few dimensions	30 HL	40 HL	50 HL	80 HL
Bottom diameter (m)	1,90	2,03	2,17	2,55
Top diameter (m)	1,60	1,73	1,85	2,20
Height (m)	1,65	1,83	1,96	2,20
Rough Thickness (mm)	54	54	54	54
Finish Thickness (mm)	50	50	50	50
Empty weight (kg)	800	1000	1200	2000



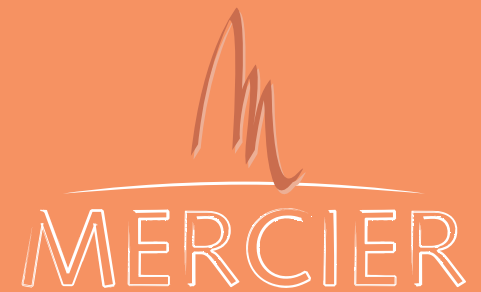
Ageing tank in a local cognac distillery



Fermentation tank for export markets

- Customized finish
- Sanding and/or Hand scrapping
- Linen seed oil or cooper's varnish
- Painted hoops with the colour of your choice

• The Tanks and Vats by Mercier



INTRODUCING a unique new system for vinification and ageing tanks:

THE MERCIER REMOVABLE STAINLESS STEEL /PNEUMATIC LID

- Available from 10 to 70 HL
- Gives access to 100 % of the top surface area for plunging
- Pneumatic seal system
- Only one operator needed
- Very quick and easy to use
- Allows you to use your vat all year round !



The Mercier Tanks and Vats are equipped with very high quality equipments fitting all your needs :

- Top doors with anti fall grid
- Oval or rectangular front door
- Tasting tap
- Valve taps
- Cooling/Heating units
- Etc...

