
berthomieu
TONNELLERIE
VINIFICATION INTÉGRALE®

If Tonnellerie Berthomieu has chosen to offer the Integral Winemaking method, (Vinification Intégrale®) it is because this system has proved its efficacity for over ten years.

Tested since 2002, this technique has been significantly developed, improved and simplified, and is today considered a reference. It allows the winemaker to obtain smoother, fuller, richer and more complex wines, with greater aromatic precision and silkiness on the finish.

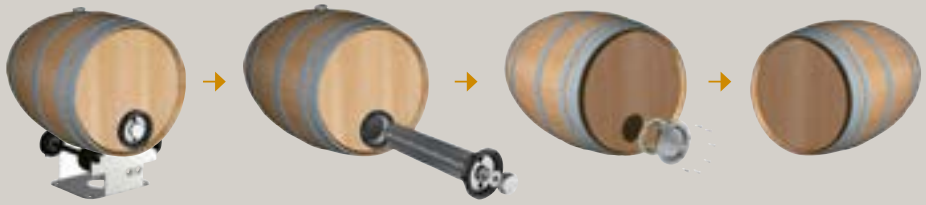
A series of accessories has been developed to simplify this type of vinification to a maximum whilst reducing costs.

Barrels equipped with the Vinification Intégrale® system can easily be transformed into traditional maturing barrels (simplified dismantling and installation of replacements kits). The high quality stainless steel vinification equipment can then be remounted on a new barrel to commence a new cycle of Vinification Intégrale®.

In October 2013 the Charlois Group signed a contract of exclusivity for the installation and distribution of the Vinification Intégrale® system for its cooperages.

VINIFICATION INTÉGRALE®
AND THE LIFECYLE OF A BARREL

Lifecycle of equipped barrels



Delivery of the barrel equipped with the Vinification Intégrale® system and its OXOline® support, ready for use.

After use, dismantling of the equipment

Installation of the replacement kit

Ageing

Re-use of the equipment on a new barrel

Delivery of prepared barrel

Re-installation of the equipment

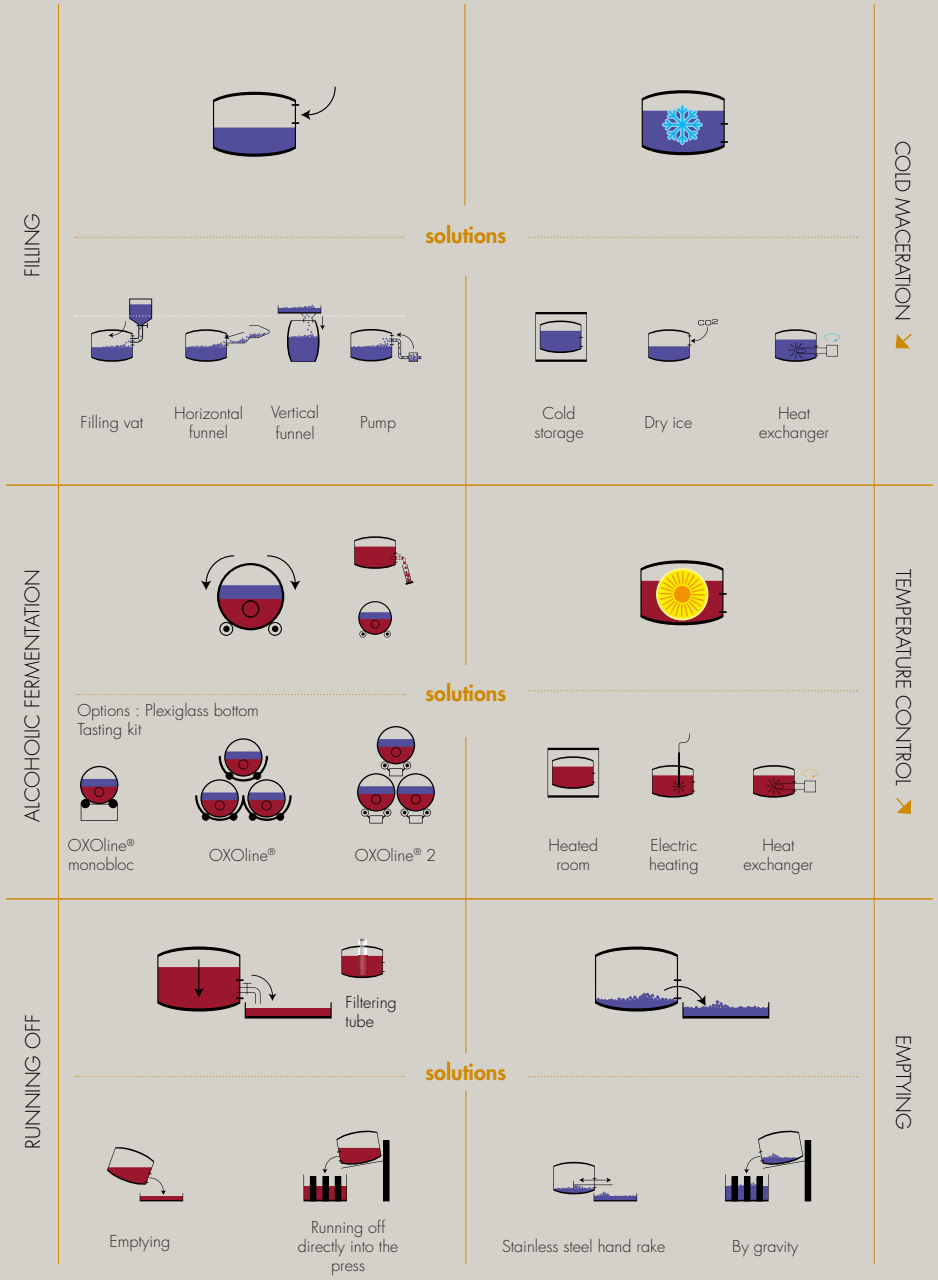
Vinification Intégrale®

ACCESSORIES
for a simplified Vinification Intégrale®

With the development of accessories, we have succeeded in simplifying this type of vinification to a maximum, and reducing the cost.

Eco kit

VINIFICATION INTÉGRALE® SOLUTIONS



The vinification of red grape varieties in barrel has given excellent results but has never been developed on a large scale due to the complexity and costs involved. Vinification Intégrale® can respond to all your requirements.

The Vinification Intégrale® technique allows the barrels to be filled in excellent conditions and all the classic winemaking operations to be carried out without costly transfers between the cellar and the cooperage, or the need for visits. Apart from the simplicity of use of this system, associating the OXOline® supports also allows the barrels to be rotated completely independently. The whole winemaking process can take place in the barrel, and the aromatic potential of the grapes is completely preserved.

Numerous estates around the world have been convinced by the Vinification Intégrale® system. Whether for the creation of a new cellar, or a special cuvee, the choice of parcel selection or simply the desire to add an extra dimension of richness to the blend, the system's efficacity is proven.

Vinification Intégrale® has, over time, become a recognised and established method and can be used in many situations.

Example of usage

STAGE I
FILLING

The barrel must be filled to 85% of its capacity, or around 340L of fresh grapes for a 400L barrel. Ideally the grapes should be destemmed, crushed, or uncrushed.

- Fill the barrel by gravity, directly from the sorting table, manually or using a pump. (maximum diameter 100mm).
- Add sulphites.
- Rotate several times to homogenise the contents

In the case of cold pre-fermentation maceration it is possible to progressively incorporate dry ice or to use our heat exchanger during filling.

STAGE 2
ALCOHOLIC FERMENTATION

With the onset of alcoholic fermentation, the temperature should increase naturally to around 25 -26° C for barrels of 225L and 28 – 29°C for a 400L cask.

However, it is possible to use electric heating kits or to heat the room in order to attain these temperatures.

- 6 to 8 rotation cycles / day (1 cycle : One rotation of 360° one way and then the other followed by degassing by opening the bung, then repeat)
- It is possible to carry out nitrogen flushes
- It is possible to use a 'cliquer' for macro oxygenation during fermentation (see photo).

STAGE 3
END OF ALCOHOLIC FERMENTATION ;
POST-FERMENTATION MACERATION

- During post-fermentation maceration 1 to 2 rotation cycles per day may be undertaken
- The temperature can be maintained at the desired level with the assistance of heated rods or by regulating the temperature of the room.

STAGE 4
RUNNING OFF,
MALOLACTIC
FERMENTATION, MATURING

- The wine can be run off via a spigot hole, using the macon 40 and the filtration kit with a basic kit, or simply by direct emptying into a press.
- The marc is removed with the help of the stainless-steel rake supplied.
- The same barrels can be re-used for malolactic fermentation and maturing.

Directions for Use

Reception of the barrel. Food quality grease has been used when installing the hatches, to avoid damage to the silicone seal. Each barrel is tested before leaving our workshops, and requires no particular treatment before use. If desired, it may be rinsed with cold water.

Opening and closing the hatch. The clamping ring should be undone using the allen key supplied. It not necessary to apply force to close it. For those equipped with a homogenisation spatula, ensure that this is perpendicular to the marc when closing.

Filling. May be carried out with the barrel vertical or horizontal. Weighing can be a useful option for ensuring consistent fill levels. The pipe must be supported to avoid unnecessary stress on the stainless-steel parts.

Rotation during fermentation. At each rotation ensure correct escape of gas via the bung.

Cleaning after running off. As the barrels are re-used for malolactic fermentation and then maturing, a simple rinse with water is required to remove all residues of yeasts, pips and skins. It is important to be particularly attentive when cleaning the hatch as particles can become lodged under the silicone seal.

Parc d'activités des Bertranges - rue des Merrains - 58400 La Charité-sur-Loire - France
Tél : +33 (0) 386 696 279 - Fax : +33 (0) 386 696 747 contact@berthomieu.com - www.berthomieu.com