EGGONUM®

Exceptional piece assembled by hand by our master coopers, the EGGONUM® is a technical feat of ingenuity. Vicard takes fermentation casks to the next level by combining two unique materials; French Oak and Stainless Steel into a single fermenter.



STAINLESS STEEL:

freshness, roundness and respect for the fruit.

WOOD: complexity, tension and length in the mouth.

THE PERFECT PARTNERSHIP BETWEEN STAINLESS STEEL & WOOD

TECHNICAL CHARACTERISTICS

Available in 5hL, 10hL, 19hL, 30hL Origin: French Oak & border forests

Raw material sorted by tannin potential using

NIRS technology (5hL version only)

Toasting: Molecular toasting using radiant heat

ABSOLUTE MARRIAGE

The most incomparable and unique product on the market, the EGGONUM® is a clever blend of stainless steel and French oak.

Thanks to the combination of materials, the ovoid benefits from both the micro-oxygenation inherent in oak and enhanced freshness and fruit from the stainless steel.

SUPERIOR RAW MATERIALS

Our rigorously selected oak staves are naturally dried for 30 months in our 8-hectare wood yard. The oak staves are are gradually toasted with our unique molecular toasting process. Our food-grade stainless steel is known for its adaptability and durability.

CLEVER STRAPPING

Traditional hoops have been replaced by removable stainless steel cables so after 3-4 fills, the oak staves can be removed and replaced with new wood. With this unique innovation, the life of the product is greatly extended (recommendation: change the staves every 3 to 4 years).

ŒNOLOGICAL INTEREST

The true egg-shape of the cask encourages Brownian motion adding depth, volume and texture to the wine. Research has shown wines made with the lees kept in suspension, have substantially creamier mouthfeel and richness.

PRODUCT BENEFITS





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THE PERFECT ALLIANCE BETWEEN OAK AND STAINLESS STEEL

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VICARD 7

CHANGING the PARADIGM