

TECHNICAL SHEET

DIAM'EGG CONCRETE VAT - 6,5 HL



CHARACTERISTICS

Nominal volume: 6.5 HL - Actual volume: 6.7 HL

Weight in tons

Unloaded: 1.5 T - Loaded: 2.3 T

MANUAL & ARTISANAL PRODUCTION

Natural concrete, composed of limestone, clay, sand and gravel

USAGE

Vinification or ageing, for all types of wines, white, red or rosé.

THE ADVANTAGES

Good thermal inertia, natural micro-oxygenation, neutrality and durability.

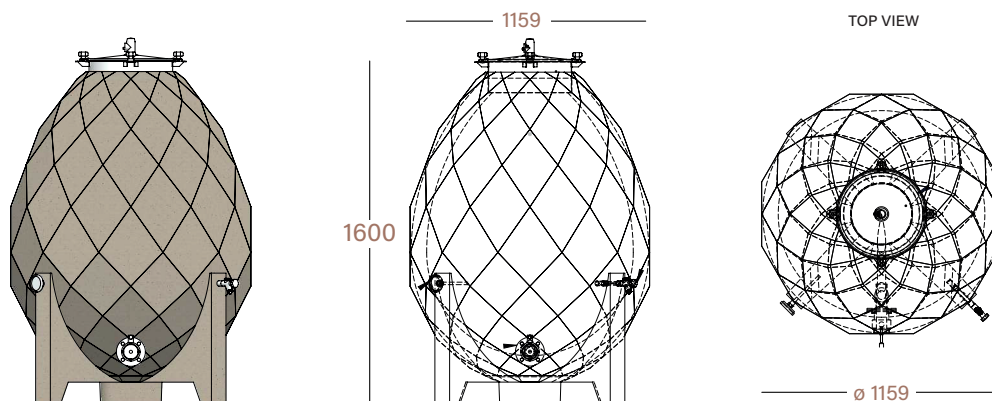
TECHNICAL +

Ovoid shape that favors ageing on lees

OPTIONS

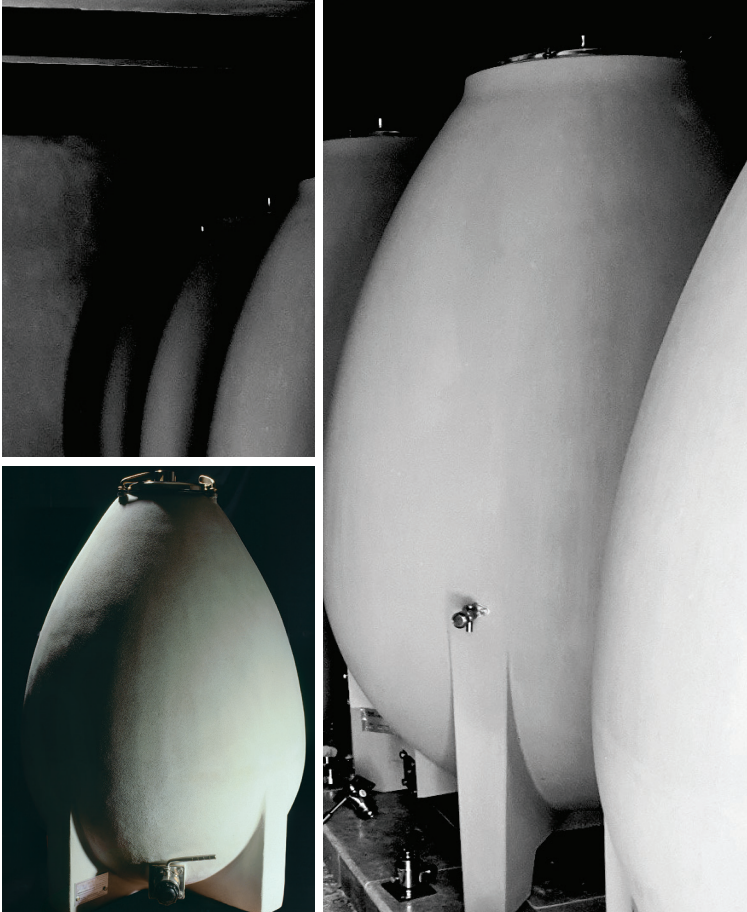
Delivered raw, they can benefit from options such as thermometer, drain, integrated coil, system connection for temperature control or personalized color, etc.

MADE IN BURGUNDY 



TECHNICAL SHEET

CONCRETE EGG VAT - 9,5 HL



CHARACTERISTICS

Nominal volume: 9.5 HL - Actual volume: 9.7 HL

Weight in tons

Unloaded: 2.1 T - Loaded: 3.1 T

MANUAL & ARTISANAL PRODUCTION

Natural concrete, composed of limestone, clay, sand and gravel

USAGE

Vinification or ageing, for all types of wines, white, red or rosé.

THE ADVANTAGES

Good thermal inertia, natural micro-oxygenation, neutrality and durability.

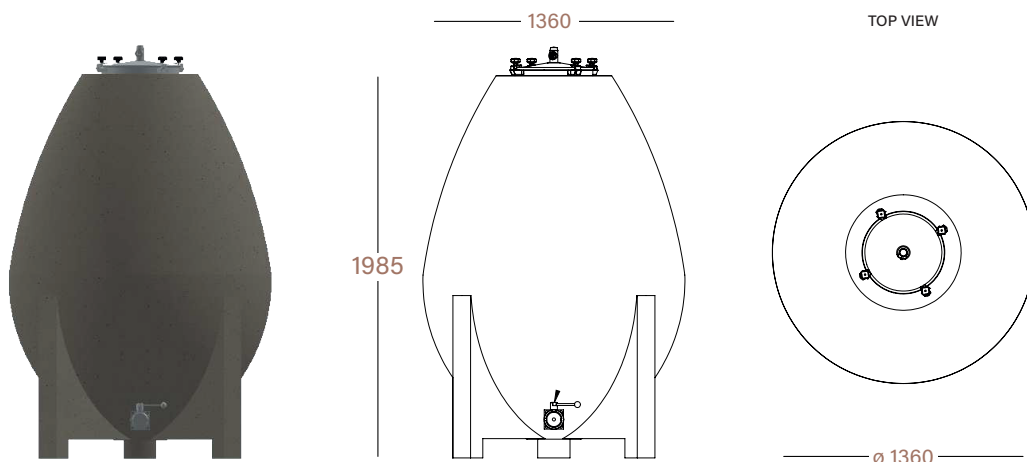
TECHNICAL +

Ovoid shape that favors ageing on lees

OPTIONS

Delivered raw, they can benefit from options such as thermometer, drain, integrated coil, system connection for temperature control or personalized color, etc.

MADE IN BURGUNDY 



TECHNICAL SHEET

CONCRETE EGG VAT - 19 HL



CHARACTERISTICS

Nominal volume: 19 HL - Actual volume: 19.2 HL

Weight in tons

Unloaded: 2.6 T - Loaded: 4.5 T

MANUAL & ARTISANAL PRODUCTION

Natural concrete, composed of limestone, clay, sand and gravel

USAGE

Vinification or ageing, for all types of wines, white, red or rosé.

THE ADVANTAGES

Good thermal inertia, natural micro-oxygenation, neutrality and durability.

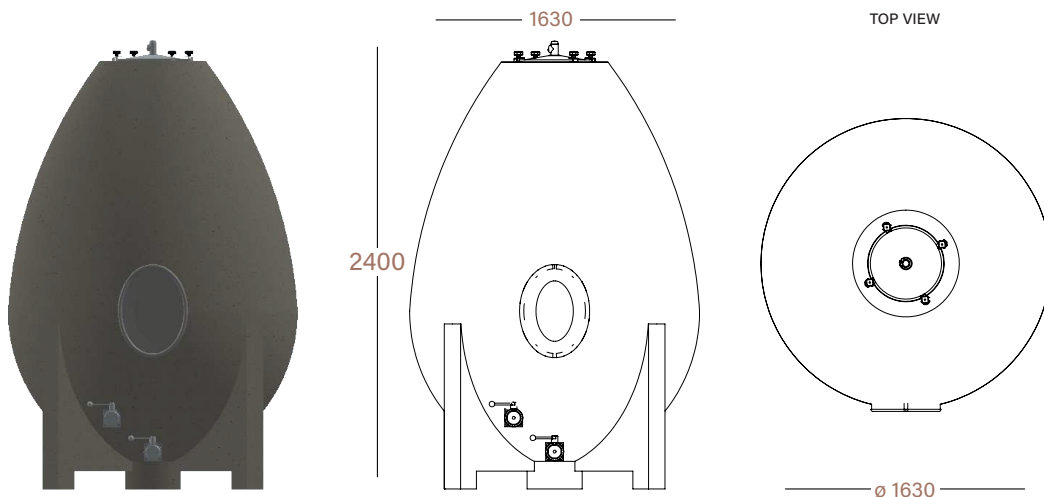
TECHNICAL +

Ovoid shape that favors ageing on lees

OPTIONS

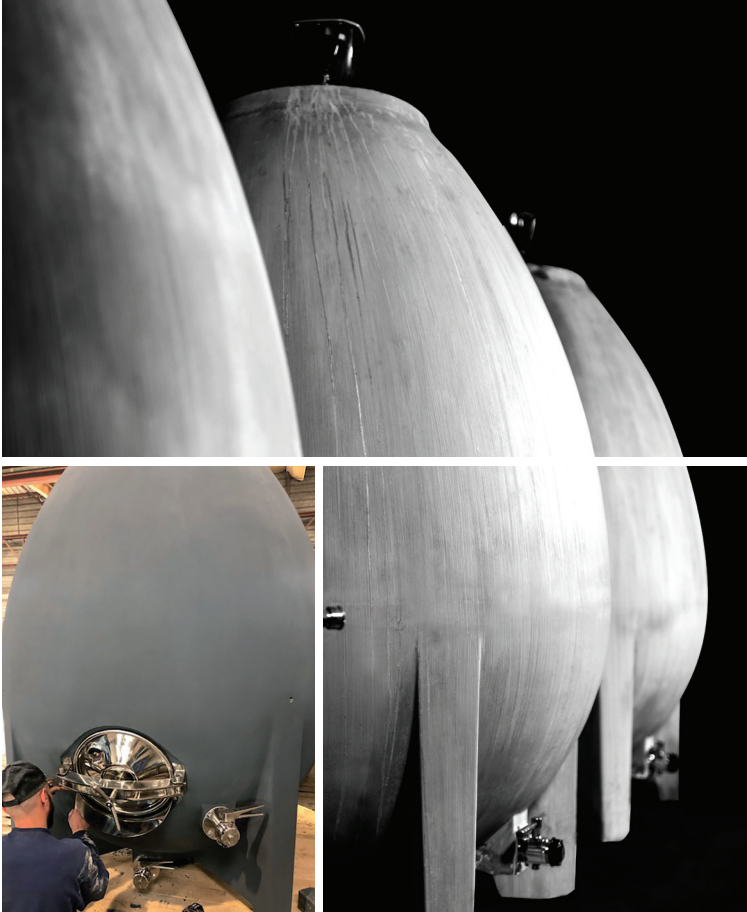
Delivered raw, they can benefit from options such as thermometer, drain, integrated coil, system connection for temperature control or personalized color, etc.

MADE IN BURGUNDY 



TECHNICAL SHEET

CONCRETE EGG VAT - 30 HL



CHARACTERISTICS

Nominal volume: 30 HL - Actual volume: 30.2 HL

Weight in tons

Unloaded: 3.8 T - Loaded: 6.8 T

MANUAL & ARTISANAL PRODUCTION

Natural concrete, composed of limestone, clay, sand and gravel

USAGE

Vinification or ageing, for all types of wines, white, red or rosé.

THE ADVANTAGES


Good thermal inertia, natural micro-oxygenation, neutrality and durability.

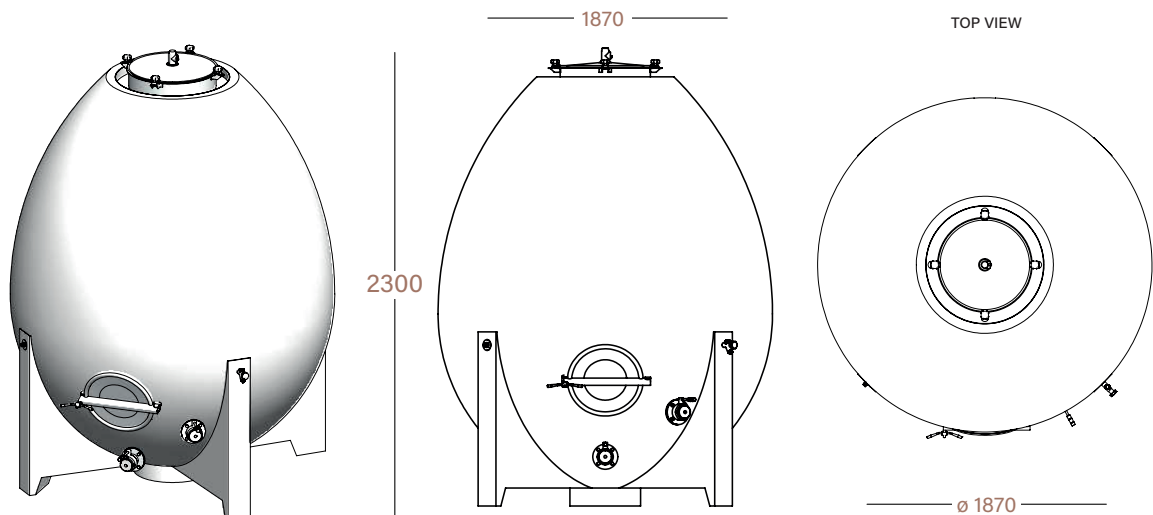
TECHNICAL +

Ovoid shape that favors ageing on lees

OPTIONS

Delivered raw, they can benefit from options such as thermometer, drain, integrated coil, system connection for temperature control or personalized color, etc.

MADE IN BURGUNDY 



PRESENTATION

EXPERTISE AND KNOW-HOW TO SERVE YOUR WINES

Founded in 2016, "Oeuf de Beaune" produces concrete vats for the vinification and ageing of white, red and rosé wines.

Aesthetic, original, but above all thoughtful, the ovoid shape of the vat is a real strength for the natural suspension of the lees and the freshness of the wines.



A company on a human scale, specializing in natural concrete

Based in Burgundy, Oeuf de Beaune is an artisanal company, where all production is carried out on site. This is a family spirit that reigns here, where everyone shares the same high standards and desire to satisfy winemakers all around the world. Each tank model is shaped by hand and produced in Burgundy.

At a time when everyone is aware of global warming, concrete is a great resource to deal with it. Ensuring great stability to the wines, thanks to its thermal inertia, it provides an undeniable freshness.

Micro-oxygenation and neutrality

The porous structure of natural concrete favors micro-oxygenation beneficial to the wine, bringing texture and complexity. Natural concrete is also a neutral material, which makes it very interesting for the winemaker who wants to preserve the authenticity and terroir on which his vines grow.

Adapted tanks

Developed according to the Golden Ratio, used since Antiquity to create works of perfect proportions, the ovoid vats allow the creation of a vortex that will promote a permanent circulation of the elements. The lees are resuspended naturally thanks to changes in the temperature of the cellar. This movement is favored by the absence of angles and allows the winemaker to interfere as little as possible.

The finely dosed oxygen balance and the movement in the wine favored by the ovoid shape favors the living energy inherent into the wine.

4 models of cuvées are offered (6.5hl, 9.5hl, 19hl and 30hl) that can be perfectly adapted to plot selections by revealing the best of their terroir.

At your side for a tailor-made project

Oeuf de Beaune also offers its customers the possibility to produce tailor-made concrete vats.

In collaboration with architectural and design offices, it can meet the needs of its customers by imagining and bringing to life a workplace where concrete fits perfectly for a better use of the winery.