

THE VAT

Since 1735, Tonnellerie Leroi has employed the best coopers capable of constructing high-quality barrels in just a few hours. Rich in cooperage know-how, creativity and made to exacting standards, Leroi vats first saw the light of day over 30 years ago not far from Cognac. Created in the Barret workshops by a specialist and developed by a team of experts, these large-capacity vats are made to the standards of excellence demanded by Leroi. The reliability of Leroi vats is assured by the use of a strict set of specifications and they are all guaranteed through certification.



Our organisational structure allows us to have 100% control over our supply of oak. The expertise and know-how of several generations at our stave mill gives us the right to acquire the best French oaks required for the manufacture of vats, these are selected specifically for Leroi. Purchased mainly from State forests and the National Forestry Office, our oaks are certified as PEFC. After they have been cut into planks 54 and 65 mm thick they are naturally dried in the open air for between 36 and 48 months.

Having studied the exact requirements of your project (end use of the vats, choice of accessories, site constraints) we will draw up the complete specifications in conjunction with our master coopers. A clear description, detailed plans and a quote are all provided. Once approved, the precise construction work on the vat begins and will continue up to installation in your cellar.



MATURATION & FERMENTATION VATS

Capacities	Litres	Height (m)	Top diameter (m)	Bottom diameter (m)
10 Hl	1 000	1,26	1,13	1,26
20 Hl	2 000	1,55	1,40	1,55
30 Hl	3 000	1,75	1,58	1,75
40 Hl	4 000	1,91	1,72	1,91
50 Hl	5 000	2,05	1,85	2,05
60 Hl	6 000	2,17	1,95	2,17
70 Hl	7 000	2,28	2,05	2,28

1T	1264	1,36	1,22	1,36
2T	2544	1,67	1,50	1,67
3T	3809	1,88	1,70	1,88
4T	5059	2,06	1,86	2,06
5T	6337	2,23	2,00	2,23

Stainless steel accessories included

Hatch Ø 600 mm standard closing	Racking Port - Valve with ball Ø 40
Hydratation Bung 4,5 L	Drain Port - Valve with ball Ø 40
Taster tap	Micro-porous varnish for food products
Thermometer	Painted black hoops

OPEN TOP VATS

Capacities	Litres	Height (m)	Top diameter (m)	Bottom diameter (m)
10 Hl	1 000	1,26	1,13	1,26
20 Hl	2 000	1,55	1,40	1,55
30 Hl	3 000	1,75	1,58	1,75
40 Hl	4 000	1,91	1,72	1,91
50 Hl	5 000	2,05	1,85	2,05
60 Hl	6 000	2,17	1,95	2,17
70 Hl	7 000	2,28	2,05	2,28

1T	1264	1,36	1,22	1,36
2T	2544	1,67	1,50	1,67
3T	3809	1,88	1,70	1,88
4T	5059	2,06	1,86	2,06
5T	6337	2,23	2,00	2,23

Stainless steel accessories included

Taster tap	Racking Port - Valve with ball Ø 4
Thermometer	Micro-porous varnish for food products
Oval autoclave door	Painted black hoops
Drain Port- Valve with ball Ø 40	15 x 15 cm Oak standing blocks

