

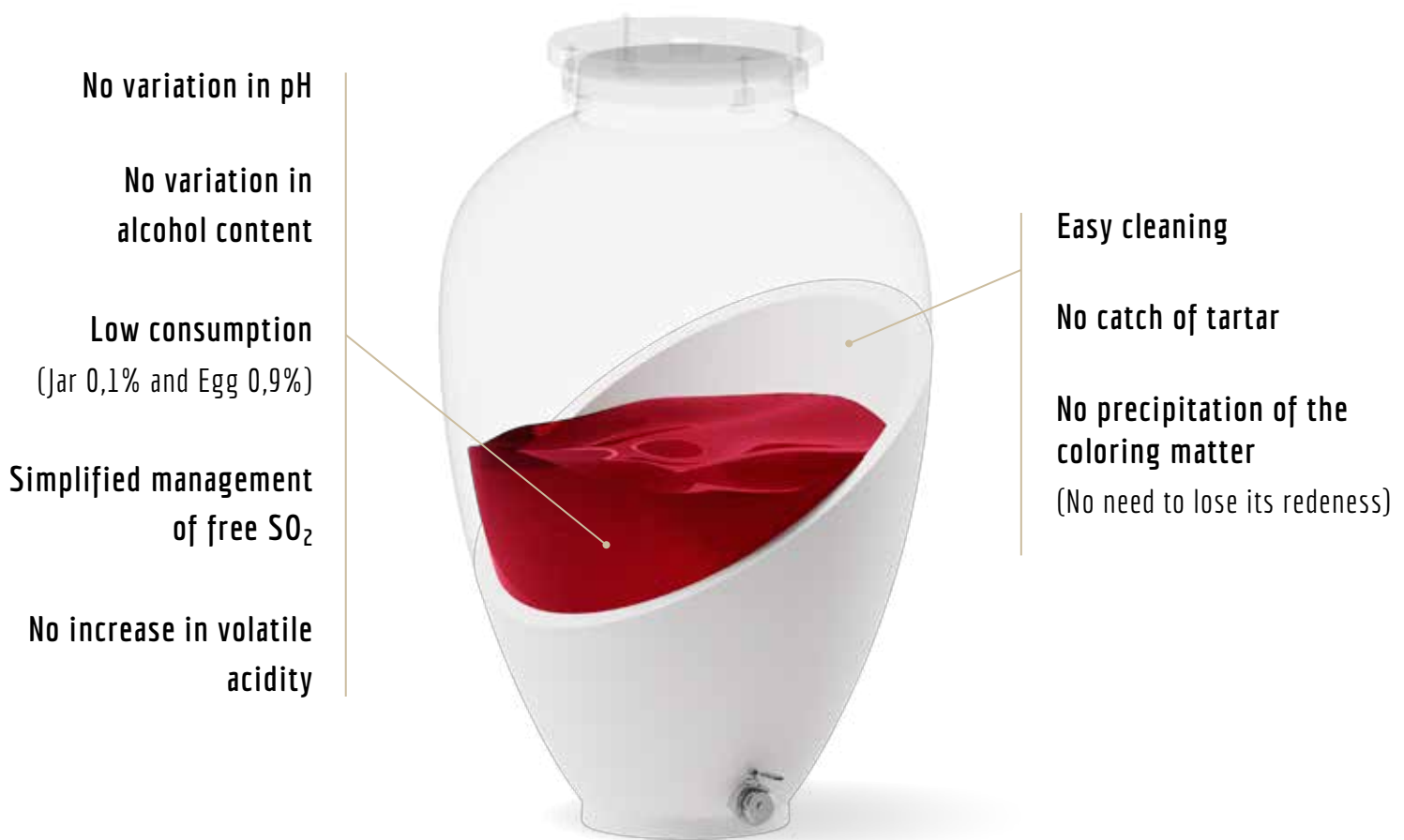
Effectiveness of ceramic containers

A trial of aging a red Bordeaux wine in different containers was produced by the Gironde Chamber of Agriculture, over a period of 10 months.

The wine used was a Cadillac Côtes de Bordeaux from the 2017 vintage made up of 70% Cabernet Sauvignon and 30% Merlot. This study compared a 50 litre stainless steel barrel, a 500 litre porcelaine jar, a 225 litre stoneware egg, and old barrel (3 wines previously aged) and a new barrel.



Results of the technical part and analyzes



The results of the sensory part (32 tasters) are:

No reduction

Reinforced aromatic intensity with a reduction in vegetable notes

Improved balance with a decrease in the hardness of the tannins

References & feedback



“ We tested a Biopythos jar on the 2018 vintage with a 100% Mourvèdre wine. To make the test interesting, we put the same wine in 4 containers of different materials, of the same volume, identical interventions. We were particularly challenged by the high quality of the Biopythos jar in terms of freshness and purity conferred on the wine as well by the absence of reduction on a grape variety also reputed to be reductive (the “stainless steel vat” part has greatly reduced!). Therefore, we ordered a second jar following these excellent results. ”

Mas de Libian, Hélène Thibon, Winemaker



Georges
Blanc

“ Wines that have fermented in the porcelain jar have the same type of fermentation as in barrels, except that there are no woody aromas. On the other hand, we have an important vivacity. The wines are therefore more taut with, at the same time, a beautiful substance.

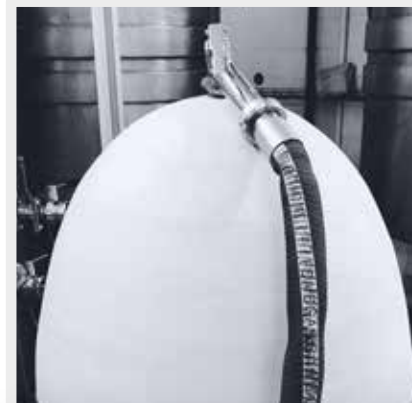
For me, it is a very interesting container that can possibly replace the use of barrels because cleaning is much easier. ”

*Domaine Georges Blanc, Christophe Vial, Winemaker
oenologist and Fabrice Sommier, Group director*



“ Our Chardonnays cultivated on clay from Villenauxe-la-Grande have a freshly and voluminous side. The aging of our Chardonnays in our eggs of this same clay brings to the wine a tension, a minerality going up to an iodized freshness and a great fluidity of our wines. ”

Champagne Marie Copinet, Alexandre Kowal, Winemaker



“ As consultants in Provence, we had the opportunity to carry out experiments with Biopythos Eggs in sandstone on different types of rosé and white wines 2019, on all of our customers. The report is unanimous and very interesting. By comparing this type of aging to more conventional containers, we observed a real taste difference: the wines were perceived with great tension, enhanced minerality and salinity. This type of container has proven to be an interesting innovation for the enhancement of our Provencal terroirs as we perceive it! ”

BTOEV Consulting, Bruno Tringali et Margaux Armand-Vauchelet, oenologists