

# ENOLOGY



# Wine-making process: our know-how



**Thanks to our rich experience in the wine-making process and projects, both in France and globally, we provide you with high performance and innovative solutions from grapes reception through fermentation, maturation, filtration, stabilization and clarification up to your valuable wine ready for bottling.**





## **A few references**

**All over the world, major players trust our expertise:**

**Baron Philippe de Rothschild**

**J.C. Boisset**

**Grands Chais de France**

**Moët & Chandon**

**Skalli - Fortant de France**

**Laurent Perrier**

**Maison Guigal**

**Georges Duboeuf**

**Castel**

**Viñas del Vero – Spain**

**Simeon Mc Guigan – Australia**

**Forster's – Australia**

**Constellation – Australia**

**Bodegas Chandon – Argentina**

**Viña San Pedro – Chile**

## **A RICH EXPERIENCE DEDICATED TO WINE**

Our 40-years experience provides us with a comprehensive expertise of the different steps of the wine-making process, allowing us to design, manufacture, implement and maintain process installations for fermentation, storage and aging, filtration, stabilization, CIP, supervision and traceability.

## **PROFESSIONALS INVOLVED**

All along your project from design to project management, manufacturing, construction and maintenance, our men and women involved strive for the success of your project to reach the performance you expect from BOCCARD.



# Your project from design to maintenance

**As we strongly believe a successful wine-making project results from a global approach, we combine our strengths as a general contractor for the execution of your project, from design to maintenance.**

**We manage all disciplines involved in your project and a team of enologists is permanently available on request.**



## DESIGN AND STUDIES

Complying with international regulatory requirements, our engineers and technicians perform equipment lay-out and detailed studies for mechanical, electrical, hydraulic and automation systems.

Installation optimization, functional analysis, ergonomics and safety, cleaning and cleanability, productivity and performance are the main focus to secure the right design of your installations.

## MANUFACTURING, PROCESS, BLENDING SYSTEMS AND STORAGE VESSELS

Our leadership in stainless steel equipment manufacturing is your guarantee for high technology vessels for red and white wines fermentation, storage and process.

We manufacture vessels for fermentation, maturation, blending and storage, in our workshops or on site, from 50 up to 5 million litres.

## SAFE AND EFFICIENT SITE CONSTRUCTION AND ERECTION

Our site teams ensure the shortest possible duration of your project execution with our unique monitoring of the assembly process. Equipment are promptly delivered and erected with the best level of quality you can expect.

## AUTOMATION

From functional analysis to production monitoring, our best solutions available on the market have been developed to meet your specific needs.

We perform electrical studies, manufacturing of electrical cabinets, programming of PLC and on-site wiring. This allows you to benefit from high performance automated process solutions in your wine-making installations.





## **TRAINING – CUSTOMER SERVICE – MAINTENANCE**

BOCCARD Customer Service consists of specialized teams in charge of the organization, preparation and performance of technical operations according to scheduled preventive maintenance programmes.

In order to maximize efficiency, we provide training for your technicians after start-up or upon request during the life of your installations.

In addition, BOCCARD Customer Service may help you with failures in your systems and provide you with assistance from our

specialists and experts at minimum cost and time through remote maintenance. Furthermore, through our maintenance contracts, we commit to continuous improvement of the performance and availability of your installations.





# Outstanding solutions, innovative products

**Developed with scientific research organizations, or adapted from other industries, the process we offer are the most appropriate in making the best wines. In all our solutions you will find our permanent commitment to secure the quality of your wines and to control the safety of your installations.**

## MASTER FLASH

Our Flash Expansion process solution is the most efficient pre-fermentation technology in preparing the grapes for optimal extraction. Master Extract produces more colourful, more stable-coloured and aromatic wine. Up to 40% more component extracted can be reached.

## MASTER STAB

### TARTARIC MEMBRANE STABILIZATION

Much better than cold stabilization process, membrane stabilization brings a genuine guarantee of stability, securing the quality of your wine and allowing a fairly inexpensive, continuous, immediate and definitive stabilization.

## CLEANING IN PLACE

Thanks to our expertise in wine process, we offer the most appropriate CIP systems. Our CIP systems are fully automated and controlled to meet traceability and hygiene requirements.

## MASTER OENO

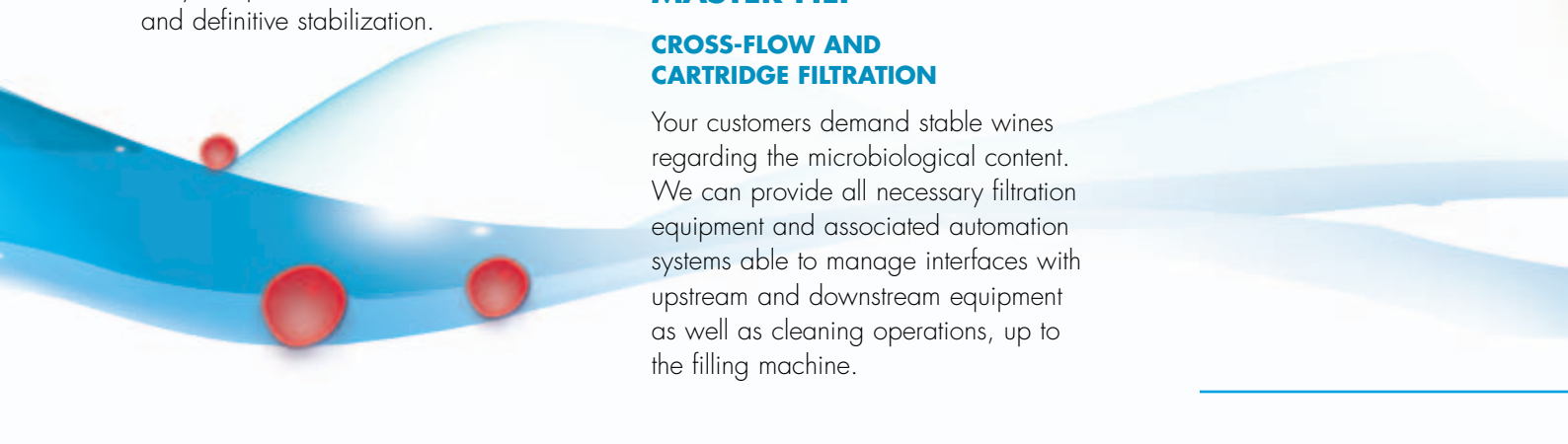
### MANAGED TRANSFERS

Managing the quantities of wine at each step of the process becomes essential when meeting regulatory requirements as well as reducing losses. We provide you with fixed piping networks which allow the recovery of wine by the hygienic "pigging" system.

## MASTER FILT

### CROSS-FLOW AND CARTRIDGE FILTRATION

Your customers demand stable wines regarding the microbiological content. We can provide all necessary filtration equipment and associated automation systems able to manage interfaces with upstream and downstream equipment as well as cleaning operations, up to the filling machine.



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