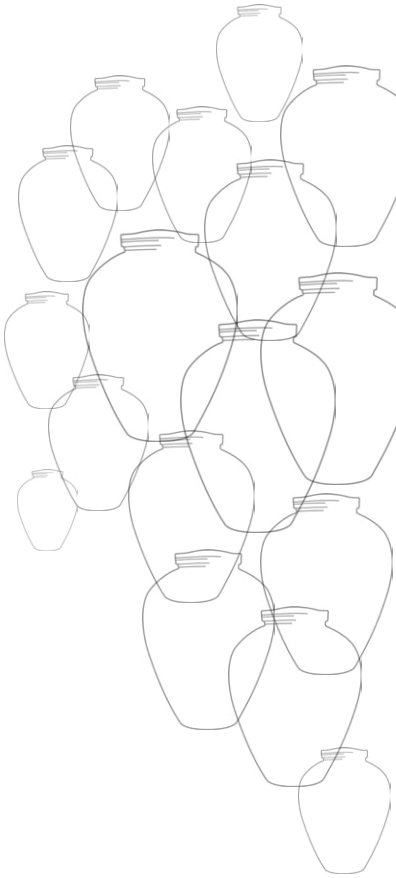
AMPHORAE · JARS

BACK TO THE FUTURE *of Wine*



Sommaire

Cover photo credit : Domaine Gigou ©Thierry André & Vignobles Boissonneau

Vin & Terre offers...

a unique choice of
12 containers
available in a number of volumes
namely 21 different models
to better satisfy your needs

Today Vin & Terre is present :

in **5 continents**
in **28 countries**
at more than **1300**
winegrowers,
brewers and
distillers
in France
and more
than
250
around the
world

Nearly
200
special vintages
are made in our jars.

Our jars' advantages

Our natural ceramics, composed of an inorganic material, are used to :

- **create a pure, crystalline, lively wine**

Hand-crafted with extracted natural clays from renowned and unique quarries, they promote ionic exchanges conferring wines, beers, ciders, spirits etc. particular tactile qualities.

- **make special vintages**
- **obtain a fresh, light, fruity and easily digestable characteristic**
- **promote perfect hygiene and limit or eliminate inputs**
- **benefit from the best quality / price ratio on the market** for an ecological, sustainable and economical investment over the long term

Vino sanitas, vino sapientia, vino vivo

Photo credit : Château Meylet

Sandstone

Stoneware is made from silica-rich clay fired at high temperatures (between 1,100 and 1,300°C), allowing it to melt and fill certain pores. As a result, stoneware is denser and less porous than terracotta, while offering subtle micro-oxygenation

Unique and precious Chinese stoneware

We stopped off in China, the birthplace of stoneware and porcelain ceramics for thousands of years, It has never ceased to be used in this country, notably for preserving rice wine and spirits.

Committed to preserving historic jar-making know-how, we are drawing on the sources of this intangible heritage.

We have adapted some traditional shapes to the needs of modern winegrowers and designed others, which are implemented by Yunqiao, an experienced Chinese ceramist and long-standing partner of ours. The production workshops are located close to the quarries, in the Sichuan Valley and Yixing region of China.

Handcrafted production

Stoneware can be made from red, brown, white, gray or black clay, depending on its composition and oxide content. The clay is mixed with spring water before being filtered to obtain a very fine-grained clay.

The containers are made by joining several layers of unbaked clay, using molds. This modelling ensures a certain regularity of shape, but the assembly of each layer is entirely hand-made, allowing the potters to reinforce any areas that need reinforcing

Photo credit : Vin&Terre

Our sandstone jars' main qualities

• Respect for the grape variety
• Authenticity of aromas •
• Preservation of fruit quality •
• Gentle micro-oxygenation •
• Good thermal insulation •
• Delicacy, lightness , minerality
freshness for wines •

Natural and reliable : sandstone is a natural clay that requires no coating, allowing the wine to be in direct contact with the wall.

Healthy : thanks to the crystalline structure of stoneware, our jars have high ionization energy.

Resistant and insulating : these containers are characterized by high hardness and excellent resistance to chemical and thermal aggression.

Practical : the smooth walls make them easy to clean.

In terms of tasting :

Summary of our customers' tastings over the past 10 years: Wine matured in sandstone is characterized by precise fruit, elegant structure, uprightness and balance.

« The long sandstone jars we use to age our Grenache and Syrah are indispensable to us today. Porous, they let in oxygen, giving the wine freshness and a singular minerality. »
@Domaine des Nizas

Photo credit : Domaine des Nizas (Domaines François Lurton)

Our Sandstone range

The shapes' influence
on the movements* of the liquid.
Movement speed from 1 to 5:

1 weak ·····► 5 strong

Zen

Capacity	Height	Diameter	Weight
80 L	83 cm	46 cm	80 kg
500 L	148 cm	90 cm	200 kg
1000 L	175 cm	110 cm	290 kg
1200 L	192 cm	113 cm	335 kg

1

Satine

Capacity	Height	Diameter	Weight
200 L	100 cm	80 cm	90 kg
700 L	155 cm	98 cm	220 kg

2

Coralie

Capacity	Height	Diameter	Weight
320 L	115 cm	90 cm	130 kg
500 L	132 cm	106 cm	200 kg
1000 L	150 cm	127 cm	250 kg

3

* *Study on movement : page 26*

Thickness of the jars : approx.3 cm
Each one is unique.
Shapes, dimensions, volumes and colors may vary.
Non-contractual photos

Ovo

3

Capacity	Height	Diameter	Weight
500 L	137 cm	100 cm	380 kg

Ovo couché

5

Capacity	Diameter	Length	Weight
300 L	85 cm	115 cm	110 kg

Bung hole Ø 5 cm

Divine

With suitable stainless steel stand

5

Capacity	Height	Diameter	Length	Weight
900 L	120 cm	110 cm	170 cm	600 kg

Accessories

Aseptic bung in blown glass
24 cm
34 cm
45 cm

Stainless steel lid
Optional on
jars 500 L and over

Double stainless steel valve
With decanting elbow
Optional on sandstone jars
700L and over
Excluding Divine

Rotating stand
for Ovo layered 300 L

Photo credit : Clos du Notaire, Sarrat de Goundy, Vin&Terre

Personalization

On request, we can personalize your jars with your logo :

Christ did not turn wine into water
but water into wine
French Proverb

Photo credit : La Maison Zeyssolff

From the Jar to the bottle

Stoneware jars

Pure and crystalline wine

Bottle in stoneware

Capacity	Diameter*	Longueur**	Weight
75 cL	83,5 mm	26,3 cm	900 gr

Ø Collar 18,3 cm ± 0.3 mm | * ± 2.0 mm | ** ± 1.5 cm

One evening the soul of the wine sang in the bottles...
Baudelaire

Stoneware bottles are not thrown away, but often reused by the consumer.

Photo credit : Mas du Novi, Kristinus Borbitok, Château Pabus

Receipt, use, and care of jars

Inspection on delivery

When unloading and BEFORE the carrier leaves, unpack the jar and check it from all angles by making a visual and olfactory examination. Before each delivery, you will receive an email from Vin et Terre with the procedure to follow when receiving your jar and any reservations you may have. Please, read it carefully.

! When you sign the delivery note without reservation, the jar is considered to be received in perfect condition !

Handling precautions

Our jars are delivered on a circular stainless steel pallet, so you can easily move them with a pallet truck.

When moving your Jar, **always be 2 to 3 people,** making smooth and slow movements.

! Never move your jar when it's full !

Putting into use

When filling the jar with water or wine, make sure that the jar is flat and not on a sloping floor. Otherwise, the pressure of the liquid will be exerted on a preferential point which will, in the long run, generate a sweating at this precise spot.

Sealing

! **Expect 1 week of observation between receipt and use of your Jar** !

It is imperative to check the jar for leaks before use, once the lid is closed. This is to ensure that no damage has occurred during transport that is invisible to the eye, and that all accessories are correctly placed.

We advise you to clean the silicone seal of the lid before use with a non-chlorinated product.

If your jar is provided with **an aseptic bung**, test the bung to ensure that it is properly tightened with the lid and that it is watertight.

To do so :

• Pour the water until it overflows along the outer walls to moisten the entire jar. Close the lid and finish filling via the installed glass bung if you have one.

• Check the tightness of all the accessories of your jar (valve, tap, bung), the closing system and the entire jar. If the water level in the jar has not lowered after 3 days, the jar is considered watertight. You can empty it of its water. If not, add more water to saturate the porosity of the jar. If it continues to consume, call + 33 7 85 71 97 89.

Photo credit : Bodega Can Vidalet

Situation in the cellar

Now your jar is ready for the winemaking process (vinification and ageing). It must be carefully placed in the cellar :

- In a cool and sufficiently humid atmosphere **
  (not more than 18°C, at 70-80% relative humidity).
- Avoid placing your jar in the passage, nor in draughts.
- Make sure that the atmosphere in the cellar remains healthy (no contaminating odours).

** *The appearance of mould on the outer surface of the jar is possible and logical if the atmosphere in the cellar is humid. 70 to 80% relative humidity is recommended for the elaboration and conservation of your wines in the jar in order to minimize wine losses which could harm the quality of your wines.*

Cleaning the Jar

As soon as the jar is empty, the inside must be cleaned. Make sure to remove any deposits of must, lees, scale, etc., even in the least accessible parts of the jar.

Water rinses

At room temperature, and/or hot water high pressure cleaner. Attention with a gradual increase in water temperature (maximum 65°).

! Avoid thermal shock !

Also be careful not to run the high pressure cleaner around the stainless steel parts as this is the most sensitive part. Stainless steel has a different coefficient of expansion than ceramic, which can cause cracks or splits.

Descaling and removal of organic matter in less accessible corners.

Use of hydrogen peroxide* diluted in water (10% concentration) : a strong oxidant that eliminates organic matter, it will clean and remove stains. Leave for 20 minutes, brush and rinse thoroughly with clear, non-chlorinated water.

Photo credit : Frank John

Use sodium bicarbonate* (1 part) + citric acid * (2 parts) at a concentration of 10%. The powders are mixed dry and will descale.

Apply with a sprayer, leave for 20 minutes, brush and rinse thoroughly with clean water

Bicarbonate has the advantage of absorbing bad smells, while sodium citrate is a sequestering agent. This combination with hot water will get rid of scale and prevent the development of mould.

** naturally biodegradable, non-impacting on the enviroment*

Caution : we do not recommend the use of soda ash (NaOH) which can be corrosive in the long run.

Storing your jar

If you plan to leave your Jar empty, certain precautions should be taken :

• After thorough cleaning and rinsing as described above : drain and dry.

• Place it in a dry place, but never close it (lid on, bung hole and valve open).

• Ensure that the atmosphere remains healthy, neutral, free of incompatible odours (TCA, TCP, no wet treated cardboard or wooden pallets, no hydrocarbons, etc.).

If you have any doubts about the hygiene of your jar, you can burn a sulfur disk as you would an oak barrel. Make sure that the jar is not wet when you do so, to avoid the production of sulphuric acid !

Photo credit : Frank John

The different ceramic bodies

				COOKING	POROSITY	COLOUR
NATURAL CERAMICS	POROUS	Shard opacity Earthy fracture High porosity Difficulty to match with glaze T° enamel cooking < T° ceramic Low deformation	TERRACOTTA	900 C° to 1050 C°	8 to 30 %	Yellowish Red Brown
			FAIENCE	1050 C° to 1200 C°	5 to 12 %	Red Pink Beige Ecru
	VITRIFIED	Low porosity Deformation during cooking Scorching and cutting cracks	SANDSTONE VITREOUS	1100 C° to 1350 C°	0 to 6 %	Beige Ecru Brown
			PORCELAIN VITRO-PORCELAIN	1200 C° to 1400 C°	0 %	Ecru White
TECHNICAL CERAMICS	FIRECLAY	Resistance to temperatures Resistance to acidic and basic attacks Thermal shock resistance	FIRECLAY	1400 C° to 2000 C°	Various	Various
	SPECIALS	Resistance to electricity Inoxydable Resistance to temperatures and thermal shock Chemical resistance	SPECIAL CERAMICS	1400 C° to 3000 C°	Various	Various

Information provided by the University of Limoges

Regulations

CE 1935 / 2004
CE 2023 / 2006

All our terracotta and natural stoneware Jars comply with regulations governing materials in contact with foodstuffs.

Consultable on : www.economie.gouv.fr/dgccrf/).

Proof of compliance is available on request.

Vin et Terre encourages users to ensure that their product complies with the maximum acceptable product limits defined in the appendices of the OIV's International Code of Oenological Practices.

Detailed composition

Art 2

The composition of the clay is essential, as it determines the firing temperature, colour and porosity of the jar. Our raw materials are composed as follows :

Terracotta

Si : 41% - Al : 17,54% - Ca : 20,90% - Fe : 11,83% - K : 3,13% - Mg : 4,56% - L.O.I. : 1,04%

Sandstone

SiO_2 : 62,56% - Al_2O_3 : 18,29% - Fe_2O_3 : 7,09% TiO_2 : 0,02% - CaO : 0,28% - MgO : 0,80% K_2O : 2,22% - Na_2O : 0,11% - L.O.I. : 6,46%

(Si = silice, Al = alumine, Fe = fer, K = potassium, Ca = calcium, Mg = magnésium, Ti = titane, Na = sodium, L.O.I. - Loss On Ignition = perte au feu...)

Pour them some good wine, they'll make you some good laws
Montaigne

Origin | Art 2

Terracotta is a Tuscan galestro from Impruneta, Italy, **protected by a label** (200 km2 terroir).

Sandstone is a silicate sedimentary rock from China's Sichuan Valley (Red Basin quarries). **Its exceptional texture is unique in the world.**

These natural clay terroirs have been recognized for their food-contact qualities for centuries.

- **terracotta has been used for almost 1,000 years.**
maturing and storage of olive oil and wine.

- **nearly 2000 years for sandstone** -
maturing and storage of wine and rice alcohol, fermentation of fruit and vegetables.

In addition to these terroirs, potters have also established themselves in the area, developing a craftsmanship that has been handed down for generations.

Traceability | Art 17

Each jar is numbered and corresponds to a clay batch number from a quarry stratum

Labelling | Art 15

The alimentary logo appears next to the serial number

Inertia | Art 16

Several Cofrac-accredited laboratories, such as Eurofins, SFC and PH Labs SRL, are regularly consulted to analyse the inertness of our containers (particularly for the non-transfer of heavy metals).

Study

The movement of the wine

• CELSIUS laboratory •

Each material has a different capacity to transmit the external temperature to what it contains. If the material transmits little or no external variations to its content, we say that it is insulating.

This ability to transmit or not transmit temperature is called thermal conductivity and it is expressed in watts per metre-kelvin (Wm-1 K-1). Knowing this measurement is essential because it is the external variation of the temperature and its transmission - or not - to the liquid which will start the movement.

Here is the conductivity of the different materials usually used to contain wine :

Oak: 0.16 / Terracotta: 0.83 / Stoneware: 1.30 / Concrete: 2 to 5 / Stainless steel: 26

Sandstone and terracotta are therefore poorly conductive, so-called insulating materials.

Most fluids have a density which decreases with temperature. The colder a liquid is, the denser it will be.

In the presence of gravity (the force of attraction that sticks our feet to the ground), hot fluid is found above cold fluid. Thus, the surface water of lakes or the sea at rest is warmer than the water one metre deeper, and the air at ceiling level of a room is warmer than at floor level.

Therefore, for the movement of a liquid :

- **The temperature variation** outside the container is the energy given to the movement
- **Gravity** is the engine that allows liquids at different temperatures to move
- **The form** is the accelerator or the brake.

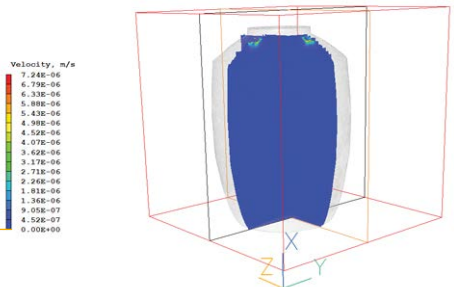
For there to be movement, there must be a change in temperature. If the cellar is perfectly insulated and heated/air-conditioned, there is no need to wait for the slightest movement since we are not giving the liquid energy to move. A temperature variation of 3°C, between the day and night for example, is sufficient to observe an interesting movement.

Vin &Terre used this 3°C gradient on stoneware jars to conduct a study on the movements of wine in different jar shapes by the Celsius laboratory, with the following results :

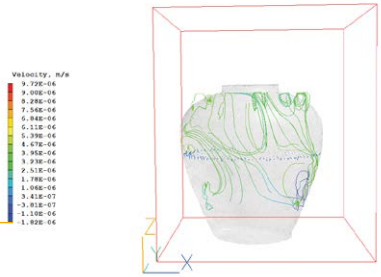
God only made water. But man made wine
V. Hugo

Shape of the Vin & Terre containers	Zen	Coralie	Ovo	Divine
Average velocity in cm/day in the container, caused by a thermal gradient of 3C°.	8	43	60	130

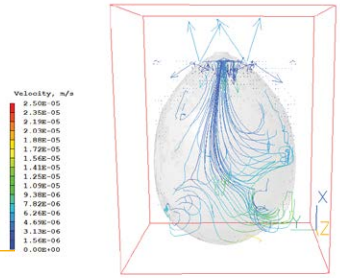
The angle on the top of the Zen acts as a brake and breaks the movement of the liquid inside the jar. With a Zen you will have very little movement and consequently a very straight, tight wine. This jar acts like a cocoon.



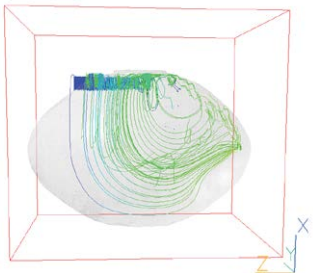
The rounded shoulders of the Coralie act as an accelerator and encourage a slight movement in random directions. This will bring roundness and fatness to the wine.



The Ovo allows mostly up and down movement with some random circulation. You'll have a quiet liquid with some uncertain agitation. If we were to compare the movement of the standing egg (Ovo) shape composed of other materials, we would have the following results : oak : 17cm/day | concrete : 52cm/day | stainless steel : 69cm/day



The Divine tank, with its elliptical shape, allows for speed propagation and therefore recirculation. Thanks to this movement, the liquid close to the wall is renewed allowing a little more interaction with the oxygen and the lees. Divine is the container that allows the most natural brewing.



Study

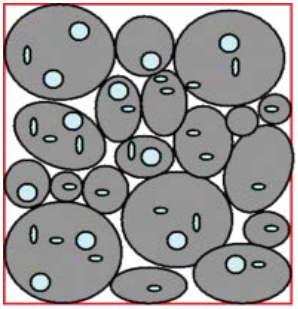
Study On the porosity of our materials

Achieved in 2022 by the CALNESIS laboratory on terracotta, stoneware and technical ceramic samples

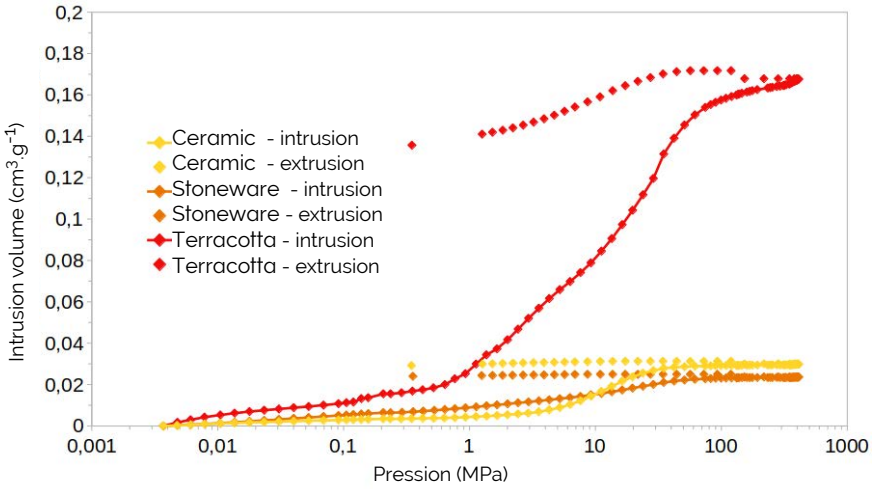
CALNESIS uses mercury, the only dense and remarkably mobile liquid metal with a non-wetting character, to introduce it into the selected material with a pressure ranging from 0.001 Mpa to 413 Mpa. (reminder: 0.1013 Mpa = average atmospheric pressure, 0.1 Mpa = 1 bar)

With mercury and such pressure, pore volume, porosity and pore size distribution can be well measured.

These intrusion volumes make it possible to define a total porosity of the material and approximately a porosity attainable by a liquid with its pressure in a neutral medium without other influencing parameters (temperature, humidity, fermentation gases, etc.)



Example and diagram of the porosity of a material



Mercury intrusion and extrusion curves for samples analysed in this study

TABLE SUMMARISING THE DATA COLLECTED BY THE LABORATORY :

500 l 3 jars	**Ceramic**	**Stoneware**	**Terracotta**
Total porosity (A)	6,70%	5,60%	31,80%
Jar weight (B)	180 kgs	200 kgs	170 kgs
Density (pbulk g/cm3 at 0.004Mpa) (C)	2,24	2,37	1,89
Volume of jar material (B/C = D)	80,4 l	84,4 l	89,9 l
Total pore volume (air) (DxA =E)	5,39 l	4,73 l	28,59 l
Maximum volume of oxygen for 500l (oxygen/ air Tx =21%) (E x 21% = F)	1,13 l	1 l	6 l
Oxygen mass (1.354) for 500 l * (F x 1.354 = G)	1500 mg	1400 mg	8100 mg
Oxygen rate per litre (G / 500 l)	3 mg / l	2,8 mg l	16 mg / l

**density of oxygen at a temperature of 15°*

Terracotta contains potentially 5 times more oxygen than stoneware or technical ceramics.

Thanks to this high porosity, the terracotta jar allows more micro-oxygenation than stoneware or technical ceramics. However, not all of this porosity is achievable and the maximum solubility of oxygen in wine or water at a temperature of 15° is 10mg/ litre (winkler table).

What is surprising for an uninformed winemaker is the speed of dissolution of this available oxygen in the terracotta.

You will see in the following study how this oxygen is dissolved over time (7 months ageing).

Study

The micro-oxygenation rate

Vin & Terre commissioned a study to characterise gas exchange through its jars.

The study began on 18/06/2021 at the experimental winery of the **CHAMBRE D'AGRICULTURE DE LA GIRONDE** in a climate chamber regulated at 16°C with a hygrometry rate of 70%.

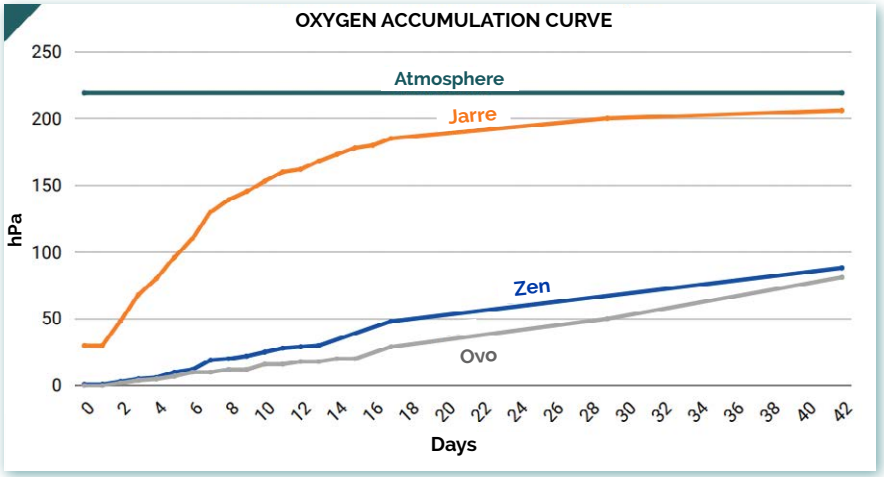
The first part of the test is carried out under nitrogen, the inside of the jars is cleaned of oxygen and then sealed. We wait for the return to equilibrium by taking measurements via probes placed in each container.

The second part of the test, lasting 7 months, consists of filling the jars with wine and monitoring its evolution.

The aim is to measure the precise micro-oxygenation rate of each material (stoneware and terracotta).

When the jar is empty, the pores in the wall fill with oxygen which can then be released into the wine. This is called micro-oxygenation.

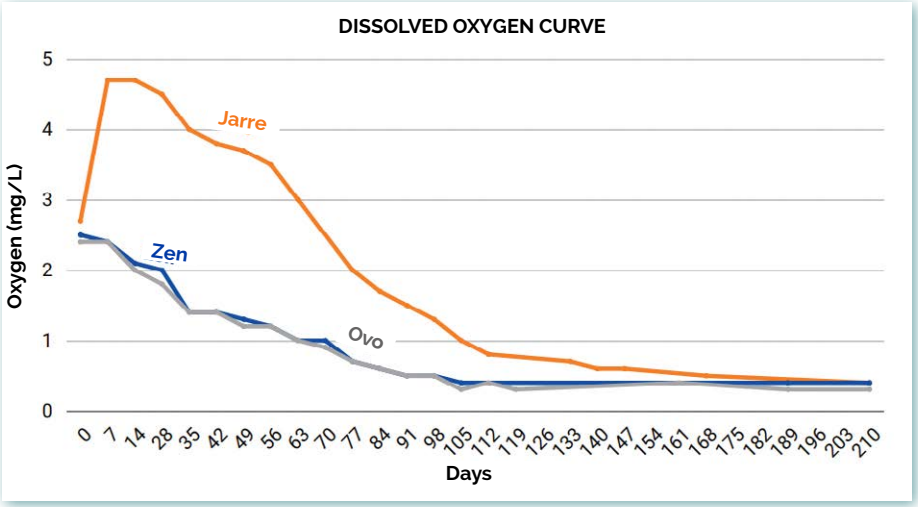
Results on nitrogen matrix



TERRACOTTA desorbs a lot of oxygen during the first 15 days (about 15 mg/L/month) and then stabilizes with an average rate of 1.5 mg/L/month. In the case of a wine that is going to consume this oxygen, we risk staying at a rate higher than 1.5 mg/L/month.

STONEWARE hardly desorbs oxygen and its oxygen transfer rate is stable at around 2.5 mg/L/month. This value is very close to the average value for a new barrel (1.8 to 2.3 mg/L/month).

Results on wine matrix



Conclusion

The study carried out with the Chamber of Agriculture has shown the behaviour of our materials with regard to their micro-oxygenating capacity.

TERRACOTTA is therefore significantly porous and allows the wines to open up and soften quickly. Consequently, its use requires close monitoring of the wines and adjustment of the ageing period for optimum results.

STONEWARE is a perfect complement because it desorbs little oxygen and micro-oxygenation remains diffuse and constant over time. The most fragile wines can be aged without the risk of premature maturation. The ageing periods can therefore extend from a few months to several years.

Despite the sometimes significant micro-oxygenating properties, it is very interesting to note that, in both cases, overprotection of the wines by increasing the SO2 doses is not necessary.

The HISTORY of Terracotta Jars

The chronology of its evolution

Stone mortars, 13000 years BCE
Raqefet Caves, **Israël**

Ceramics, 7000 years BCE
China

Kvevry, 6000 years BCE,
Georgia

Jars, 5400-5000 years BCE,
Iran

The tradition of vinifying and ageing wine in earthenware jars has endured through the ages and across civilizations, albeit on a small scale and limited to certain countries.

Since the early 2000s, this trend has gained momentum. It's clear that this new boom is also a long-term one.

Vin et Terre is actively contributing to this trend, and is even developing this type of container for brewers and distillers, convinced of the many advantages of natural micro-oxygenation for the development of aromas.

Gin, vodka, and even beer are already being produced in our amphoras, in France and elsewhere.

When the best of ancestral traditions is adorned with the assets of modernity, the result is one of the most successful blends ever, isn't it?

Jars, 3100-2700 years BCE
Egypt

Pithos, VIIe s AEC,
Greece

Dolium, I-IIIe s. EC,
Romain Empire

Tinajas / Talhas, years BCE,
Spain / Portugal
(Non historical photo)

There is a civilisation of wine, one in which people seek to get to know each other better in order to fight less
Gabriel Delaunay

You will find the history of terracotta jars in more detail on our website

© la photo - Paul Chatenay

Testimonials from winegrowers

Florian Zaruba, Kristinus Winery :

The living & vital wines. The quality of the wine we produce will be apparent through its vitality. To preserve the vital forces of the original fruit throughout the transformation from grape into wine.

We do not intervene in the winery ; nothing is added, but we guide the wine while paying attention to its needs applying biodynamic principles. Thus, the wine keeps an expressive spontaneity and bears the personality of its intense and live raw material. The fermentation and aging in Amphora supports this philosophy.

Thierry Thomas, Château Mas du Novi :

Vin & Terre represents authenticity and technicality ; or how to combine know-how with people... Stoneware jars represent a matrix of purity and finesse for very powerful wines.

David Barrault, Château Tire Pé :

I like the artisanal and family side of Vin &Terre, the aesthetics of the pottery, and above all the good match and synergy with my wines for several years now... Ageing in terracotta jars is the natural continuity in my search for a pure and authentic expression of my wines.

He who knows how to taste never drinks wine again but tastes secrets

S.Dali

Clémence Pourtalès, Château Doyac

Why the amphora? Its porosity : the tannins melt, the wine softens.

Its inertia : the wine evolves slowly which favours the synthesis of fresh and fruity aromas.

Its ovoid shape : it promotes the suspension of fine lees and brings complexity and roundness to the wine. And they are magnificent !

Eddy Oostrerlinck-Bracke, Domaine de Juchepie :

Vin & Terre is a reliable partner, and after 7 years of experience with their stoneware jars, we are convinced that they perfectly meet our expectations...It is fascinating to taste how the stoneware jar sculpts wines that are so different, but just as exciting as in barrels.

Axel Wulfken and Jérôme Estève, Château Montfin / GRAND C :

The important factor here is the oxygen that a wine needs to breathe and mature. While steel tanks are hermetically sealed systems, amphorae definitely let air through. This allows the wine to mature intensively, similar to barriques. Thus, the original flavours are not affected or even overlaid by wood tones.

Lexicon

Clay

Clay is a sedimentary rock, often loose, which, when soaked in water, can form a more or less malleable paste that hardens on firing.

Ceramists use clay to make their work. Nowadays, very few ceramists use clay dug near their workshop; most buy their clay in the form of 5-10kg loaves from wholesalers. Wholesalers mix different clays in well-defined proportions (rather like a recipe).

When the firing temperature exceeds 600°C, the clay is irreversibly transformed into ceramic.

Ceramics

Ceramics is the name given to the discipline that governs the manufacture of fired clay pieces. It are also the materials with which these objects are made, but it also designates the objects themselves. So it's a very generic term.

Natural Ceramics

Terracotta

This is the raw material, the clay, which has been given a shape and fired at a temperature above 600°C.

This is the oldest form of fire art, and the one that made it possible to fire vessels. Clay is fired at a low temperature: between 800 and 1020°C.

Sandstone

Sandstone is a hard, partially vitrified paste, opaque and impermeable without a glaze. It is obtained from siliceous sedimentary rock resulting from the natural cementation of sand, where quartz grains predominate. Fired at between 1200 and 1280°C, stoneware is denser and more solid than terracotta.

Porcelain

Porcelain is fired at high temperature (between 1200 and 1400°C). It is a closed, non-porous clay, mainly composed of kaolin. Porcelain clay contains no oxide (the element that gives colour to ceramics) in its composition, hence its great whiteness.

Photo credit : Pago De Los Abuelos

Here is nothing like the joy of the man who drinks, except the joy of the wine being drunk.

Charles Baudelaire

Photo credit : Château de Piote ©Mathieu Anglada

The team

10 years already!

As we've accompanied you on this exciting journey, we've not noticed the time passing. Our team will do everything to help you make pure, crystal-clear wines that your customers will love. Let's continue the journey together!

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NOS REPRÉSENTANTS :

The flame of the spirit lights up at the bottom of the flasks
Flaubert

General conditions

Manufacturing times

Our jars are made by hand. Drying and firing require a long lead time. **Allow 4 to 6 months** from order to delivery.

Delivery conditions

All our deliveries are made by appointment. If delivery is not made within 2 months of the order being placed, even though the jar is available, a storage charge of €30 per jar per month will be applied.

Vin & Terre reserves the right to apply additional charges to the cost of transport in the event of failure to keep the delivery appointment, change of delivery address after placing the order, or special request concerning equipment linked to the transport (truck size, tailgate etc).

Subsidies

The jars are eligible for funding and subsidies under the heading of «storage and vinification vats». See conditions from the organisations concerned in your country.

When he hears the word "bottleneck", the pessimist thinks of motorways. The optimist thinks of a good bottle of wine.
Bernard Pivot

Photo credit : Bernard Magrez, Château Les Grands Chênes

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10 Years
by your side