

Ovonum

An egg with divine proportions



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The Ovonum is truly a feat of technical expertise. Each Ovonum is a unique piece hand assembled by our master coopers. A real know-how is necessary to be able to realize this masterpiece of the craft industry.



Characteristics

Available in 228L, 400L & 15hL
Other capacities: contact us.

Origin : French Oak & French border forests oak

Toast : Computer controlled molecular toasting, using radiant heat.

Finishes : Colored hoops (option), Oak stand available on demand.

Rigorous selection of the raw material

Our rigorously selected raw material (Vicard Generation 7's tannin potential analytical selection) is associated with a 30-month natural maturation within our 8-hectare wood park.



Divine curves

The Ovonum's dimensions align with multiples of the golden ratio. Its cylindrical egg shape, inspired by brownian movement, gives better lees mixing and exchanges between the wine and the wood.

Fusion of aromas

This unique product is characterised by a great complexity developed during the toasting and ageing processes. Ideal product for white wines.

“ Details are perfection, and perfection is not a detail. ”

Leonardo da Vinci ”

