



ELEVATING TRADITION

INNOVATION & PERFORMANCE

ELEVATING TRADITION
- SINCE 1925 -



Merrains du
Périgord

VICARD
FOUDRIERIE

VICARD FOUDRERIE

ABOUT US

2

HECTARES
PRODUCTION SITE

60 %

OF LARGE CONTAINERS
ARE EXPORTED

200

CASKS & TANKS
PRODUCED EACH YEAR

1925

COMPANY
CREATION DATE

150 m³

ANNUAL SQUARE-EDGED
TIMBER PRODUCTION

150 m³

ANNUAL UNEDGED
TIMBER PRODUCTION



TRADITION · HERITAGE · RESPECT



· RAW MATERIAL ·

— VERTICAL INTEGRATION
OF RAW MATERIAL

— OUR PROCUREMENT STRATEGY

The Vicard Group owns and operates two stave mills. Our primary mill, Merrains du Périgord is PEFC® certified and has an annual production capacity of 150 m³ of square-edged timber. Our wood buyers, working in partnership with the ONF (French Institute for Forestry Protection) and private suppliers, ensures we obtain the best lots available for production of our oak staves.



RIGOROUS OAK SELECTION

Carefully selected by our wood buyers, square-edged timber (down left) ensures unbeatable quality and robustness of product. For capacities exceeding 110 hectoliters, we also supply unedged-timber (down right), which allow us to work with longer lengths of wood.

2 ha

of square-edged timber
and unedged timber

100 %

self-procurement

2

wood buyers

2

production sites
(Vicard & MDP)

Discover



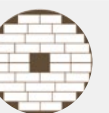
SQUARE-EDGED TIMBER

Square-edged timber is a piece of wood from sawing a log on which the rounded portions of the log have been removed (quartered oak).

- Quarter sawing, respecting grain orientation of the oak
- Thickness: 60 mm, Height : 1m50 to 2m90
- PEFC® Certification
- Natural drying in open air for a minimum of 3 years:
 - Optimal durability
 - Less risk of deformations, twists & leaks
 - Maturation of the tannins, suppleness of oak & aromatic complexity

AVAILABLE CAPACITIES :

From 10 to 110hL (Tanks), from 10 to 60hL (Casks)



UNEDGED-TIMBER

Unedged-timber is a product of first transformation. It is a set of trays obtained by sawing a log in its length.

- More accessible price
- Thickness: 54 mm, Height: 3m and more
- PEFC® Certification
- Long lengths available
- Sawing on the length of the log

AVAILABLE CAPACITIES :

From 10 to 500hL

01

— VERTICAL
INTEGRATION OF
RAW MATERIAL

· HIGH-QUALITY OAK SUPPLIES ·

· CASKS & TANKS ·

— CASKS & TANKS —
SPECIAL PRODUCTION



Casks & Tanks

— THE ART OF WOOD, OUR EXPERTISE

CRAFT MASTERPIECES,
PRESTIGIOUS
CREATIONS

*Craftsmen
since 1925,
Vicard
Foudrerie
remains a world
leader in the
manufacturing
of custom-
made French
oak casks and
tanks.*



· SPECIAL PRODUCTION ·

— THE ART OF WOOD,
OUR EXPERTISE

02

— VICARD
CASK BARREL
DESIGN - SPECIAL
PRODUCTION



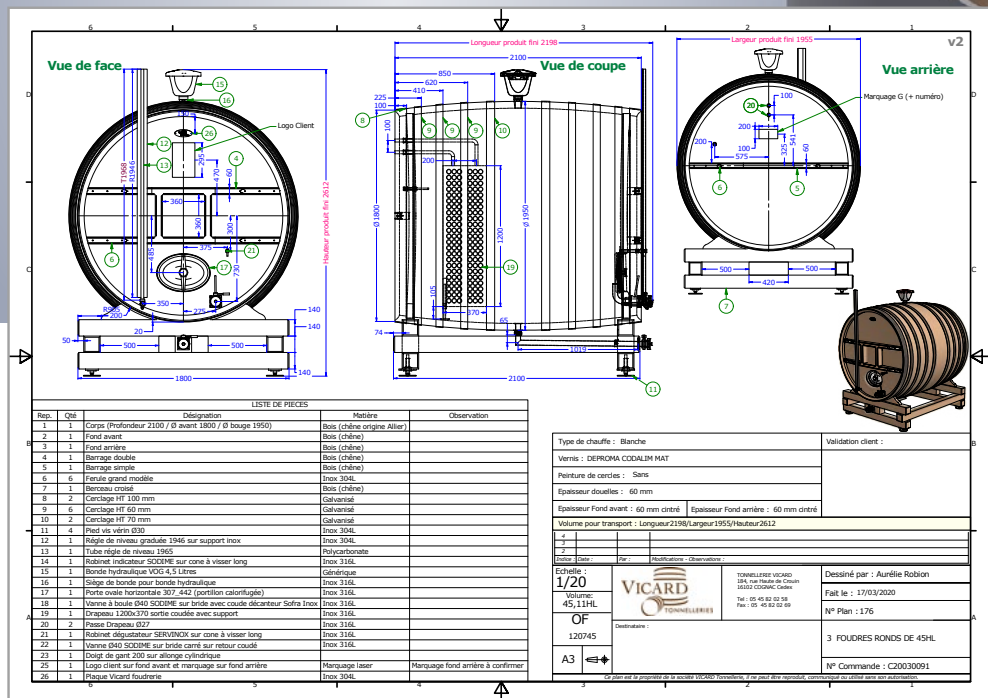
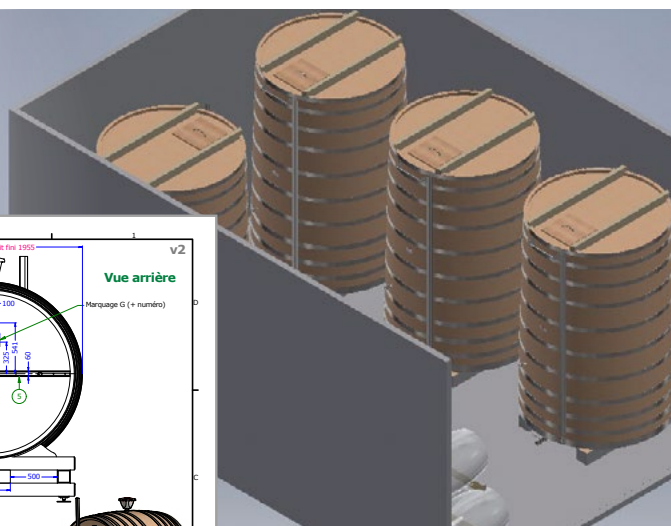
— CASKS & TANKS -
SPECIAL PRODUCTION



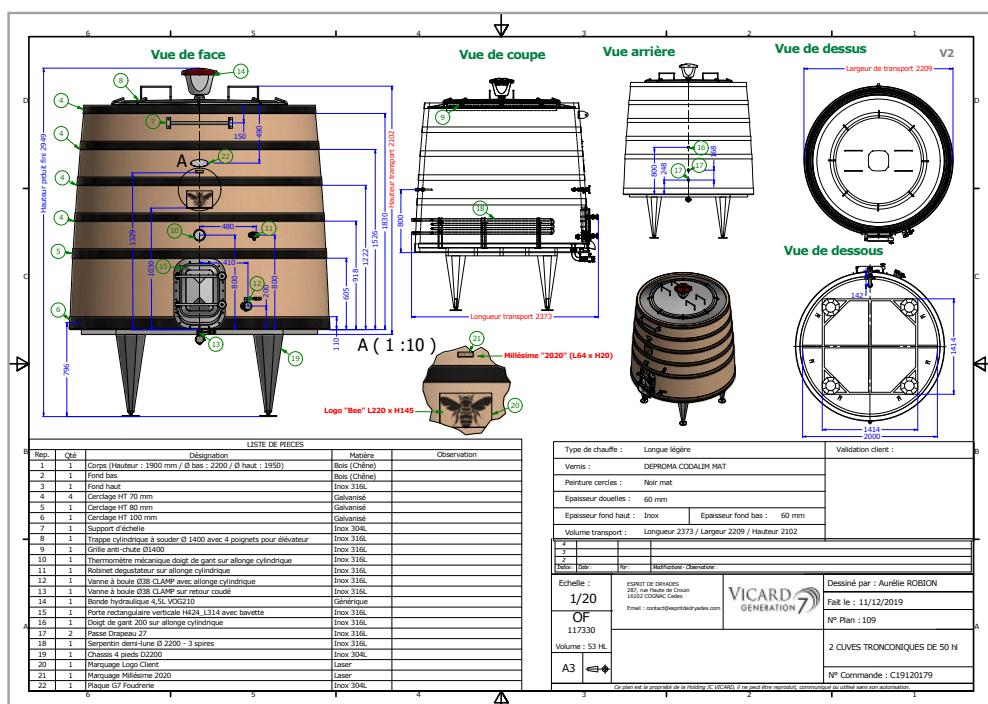
OUR DEDICATED RESEARCH BUREAU

A TEAM OF PROFESSIONALS

The Vicard Cooperage has formed a genuine team of professionals devoted to the manufacturing and implementation of these technical as well as special products. Our workshop produces casks and tanks ranging from 10 to 110 hectoliters on average.



*Thanks to
our ancestral
know-how, our
teams, and our
technological
development,
Vicard
Foudrerie
offers solutions
suitable for all
your projects.*



— CASKS AND TANKS -
SPECIAL PRODUCTION



INNOVATIVE TOAST

Our radiant heat toasting system is inspired by the concept of Molecular Toasting® and has been used by Jean-Charles Vicard since 2001 for the production of large formats. To this day, it remains unique in the cooperage industry.

After steam bending, this toasting method uses a double cone to uniformly heat the barrel. It therefore avoids any contact between the barrel and the flame, allowing for even greater precision in our products. Four specific toasting profiles are available: ML or LL.



TECHNICAL BEAUTY & TRADITION,
THE PERFECT ALLIANCE



— CASKS & TANKS -
SPECIAL PRODUCTION

— CASKS & TANKS -
SPECIAL PRODUCTION



Whether for fermentation and/or maturing, the Vicard Group remains one of the world leaders in the manufacturing of custom-made French oak casks and tanks.



HIGH-QUALITY RAW MATERIAL,
NATURAL MATURATION

Inheriting six generations of ancestral know-how, each large container is the subject of a rigorous wood selection and benefits from a 100% natural drying.



MORE DELICATE
AROMATIC IMPACT

The aromatic impact of a cask or a tank will be more subtle because the contact surface between wood and alcohol is much lower.

Every cask or tank achieved by the Vicard Group is a unique, customized product which meets the special and technical needs of our customers.

TANKS

QUALITATIVE & RESISTANT



TECHNICAL FEATURES

CAPACITIES :

- Square-edged timber : From 10 to 110 hL
- Unedged-timber : From 110 hL to 500 hL

ORIGINE : French oak

TOAST : Radiant toasting LL or ML

ACCESSORIES : doors, hatch,... contact us



OVAL & ROUND CASKS

ERGONOMICAL, ROBUST, AESTHETIC



TECHNICAL FEATURES

CAPACITIES :

- Oval cask : From 10 to 60 hL
- Round cask : From 10 to 100 hL

ORIGIN: French oak

TOASTS: Radiant toasting LL or ML

ACCESSORIES : doors, taps,... contact us



ADVANTAGES

Subtle aromatic impact
Designed for vinification
Superior product quality
Micro-oxygenation
Space optimization



ADVANTAGES

Subtle aromatic impact
Perfect for premium aging
Superior product quality
Micro-oxygenation
Space optimization





— CASKS & TANKS - SPECIAL PRODUCTION

*Vicard Foudrierie has
developed an innovative
range of tronconical casks
to enable you to work
comfortably, in full elegance.*



ENHANCED EASE OF WORK

All drains, service valves and bung hole
are in the front of the cask, enhancing
worker safety and efficiency.



ERGONICAL CASK / OVONUM

ERGONOMICAL, ROBUST, AESTHETIC



TECHNICAL FEATURES

CAPACITIES :

- Ergonomical cask : from 10 to 110 hL
- Ovonum : from 10 hL to 20 hL

ORIGIN : French oak

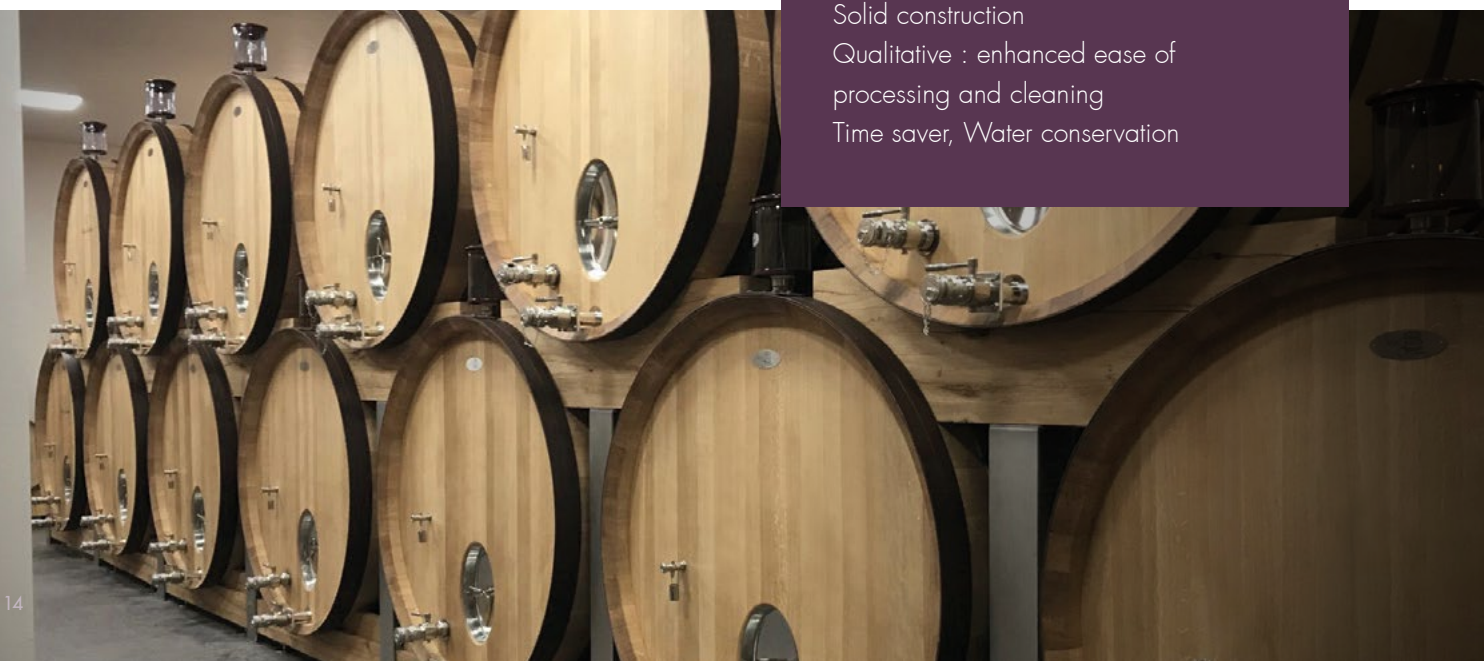
TOASTS : Radiant toasting LL or ML

ACCESSORIES : doors, bars, taps,... contact us



ADVANTAGES

Working comfort
Solid construction
Qualitative : enhanced ease of
processing and cleaning
Time saver, Water conservation



— CASKS AND TANKS - SPECIAL PRODUCTION



A FEW EXAMPLES OF OUR ACCESSORIES



BUNGS
(PLASTIC, INOX...)



DOORS
(OVAL, RECTANGULAR, WOODEN, RIEGER...)



HATCHES
(WELDED, SCREWED, ROOFTOP...)



BELLOT
BUNG



LEVEL AND
TEMPERATURE
MEASUREMENT



COILS



VALVES
(BALL, BUTTERFLY...)



TAPS
(SAMPLING, LEVEL
INDICATOR...)

...
PARTIAL LIST
further information on request

« Changing the paradigm
of the cooperage industry »



ZOOM ON : EGGONUM®

THE PERFECT PARTNERSHIP BETWEEN
STAINLESS STEEL & WOOD

*Exceptional piece assembled by hand by our master coopers,
the Eggonum® is a technical feat of ingenuity. Vicard takes
fermentation casks to the next level by combining two unique
materials; French Oak and Stainless Steel into a single fermenter.*



ABSOLUTE MARIAGE

The most incomparable and unique product on the market, the Eggonum® is a clever blend of stainless steel and French oak. Thanks to the combination of materials, the ovoid benefits from both the micro-oxygenation inherent in oak and enhanced freshness and fruit from the stainless steel.



SUPERIOR RAW MATERIALS

Our rigorously selected oak staves are naturally dried for 30 months in our 8-hectare wood yard. Before coopering the Eggonum®, the oak staves are gradually toasted with our unique molecular toasting process. Our food-grade stainless steel is known for its adaptability and durability.

...

CLEVER STRAPPING

Traditional hoops have been replaced by removable stainless steel cables so after 3-4 fills, the oak staves can be removed and replaced with new wood. With this unique innovation, the life of the product is greatly extended (recommendation: change the staves every 3 to 4 years).



AROMATIC PROFILE

Stainless Steel : freshness, roundness and respect for the fruit.

Wood : complexity, tension and length in the mouth.

OENOLOGICAL INTEREST

The true egg-shape of the cask encourages Brownian motion adding depth, volume and texture to the wine. Research has shown wines made with the lees kept in suspension, have substantially creamier mouthfeel and richness.



ADVANTAGES

Renewable wooden hull
Removable stainless steel hoops
Molecular Toasting
Smooth Interior

INFOS

TECHNICAL CHARACTERISTICS

· Available in 5hL, 10hL, 19hL, 30hL
· Other capacities: contact us

· Origin: French oak & border forests
· Toast: Molecular toasting using radiant heat



Achievements

Achievements

VICARD FOUDRERIE



— ALWAYS GOING FURTHER
IN THE EXPERTISE



Because the customers' satisfaction remains our priority, we always want to go further in the expertise and control of our production tools and working methods. Over the years, Vicard has worked rigorously on the origin of woods, control of purchases, hygiene and traceability.

ORGANIZATIONS THAT HAVE CERTIFIED THE VICARD GROUP



PEFC®
The various Vicard Group entities have been PEFC® certified since 2009. This certification is built around the establishment of a chain of control designed to monitor the entire wood industry, from the forest block to the final customer. Through this program, the Vicard Group contributes to the sustainable management of forests by concrete actions surrounded by international rules (ONF).



HACCP
In order to adapt to the new regulatory and food-safety requirements, we have implemented a HACCP procedure recognition.



BUREAU VERITAS
In order to ensure the highest traceability, Bureau Veritas recognizes and certifies the French origin of our woods.



A.E.O
The Vicard Group is A.E.O certified (Authorized Economic Operator). This certification, issued by customs, aims to ensure optimal safety of your products. This involves controlling international logistics flows, the flow of people, goods and vehicles circulating on our production site.



Certifications

— VICARD GROUP RECOGNITIONS

— ALWAYS GOING
FURTHER IN THE
EXPERTISE



GROUPE VICARD

CREDITS

Special thanks to: Jean-Luc PINEAU, Frédéric GUY, Florent DUPUY, Stéphane CHARBEAU, Emilie FAUGÈRE, Atelier MARTRON, Olaf BERNTSEN, Bernard SIVADE, Studio CADET, Champagne COLLERY, Léo GINAILHAC (EREL Digital), Champagne Marie COPINET, Union Champagne, Champagne LANSON, Champagne de TELMONT, Winery FINCA ES FANGAR, Champagne Nicolas FEUILLATTE, Château SÉRILHAN, Château des CHARMES, ROSEWOOD Winery, Drunk My Niet Wine Estate, Champagne Louis HUOT, CHANGYU Winery.

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