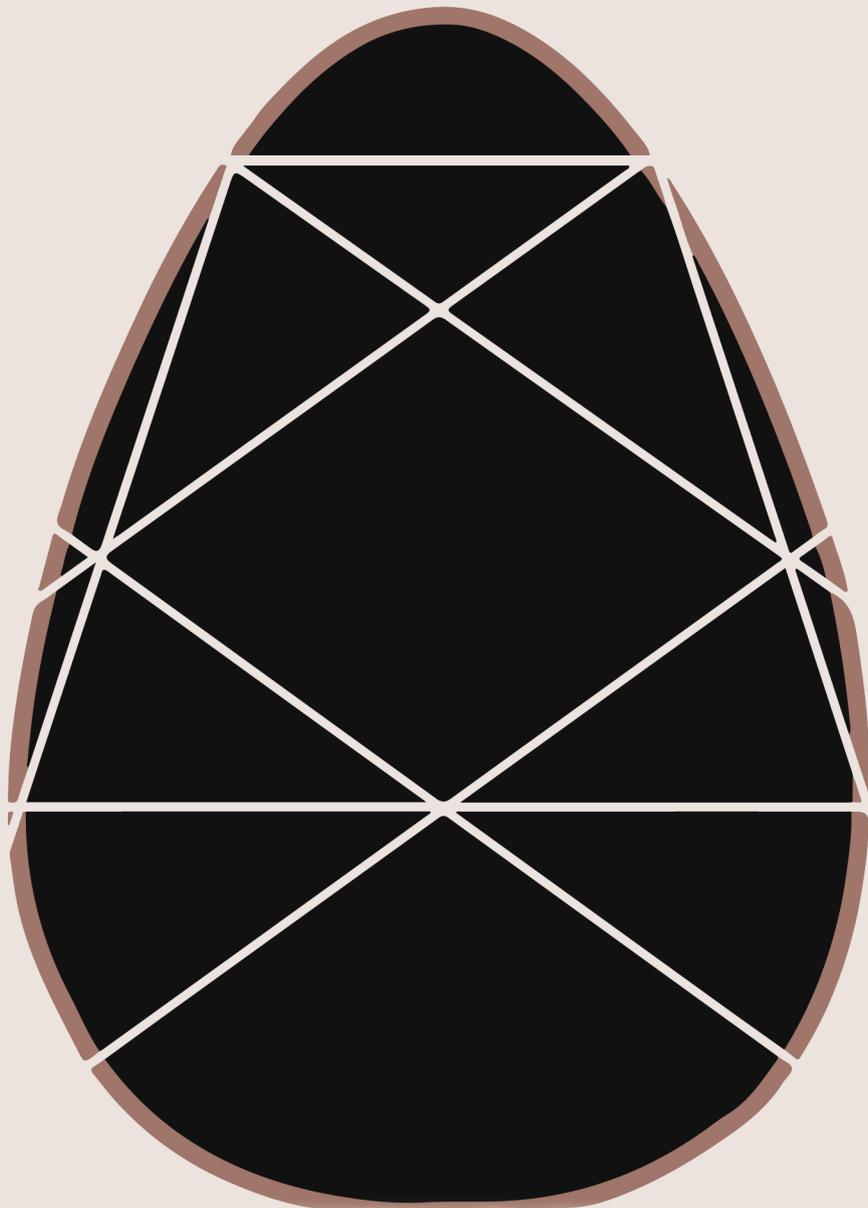


Oeuf
DE BEAUNE



BIBENDUM WINE CO.

Oeuf de Beaune is an artisanal concrete wine tank manufacturer established by Virginie Fournier and Marc Nomblot in Burgundy in 2016. As the name suggests, Oeuf de Beaune specialises in egg-shaped concrete wine vessels. The eggs are manufactured in France by a small team of specialists from only four pure ingredients: unchlorinated spring water, natural clay-based cement, sand from the Loire River and Burgundy gravel. These are mixed and moulded without a single chemical or metallic addition. A key point of difference: the mould is a single, seamless structure, which means the openings are not drilled or cut in, they are part of the shape—there's no transfer of chemicals, no unintended micro-leaks and only the pure ingredients as mentioned above.

While concrete eggs are a recent innovation in winemaking, they are based on much older principles, particularly the ancient 'Golden Ratio' dimensions. The egg-shape provides a smooth, continuous surface which allows the wine to move more freely than it would in a traditional barrel or tank during fermentation: lees are continuously forced upwards by an internal, convection-like current. This constant movement encourages more depth, volume, and texture in the wine

through the continuous contact with the lees. No corners in the container also means there are no dead areas, promoting uniformity of temperature and movement in the wine.

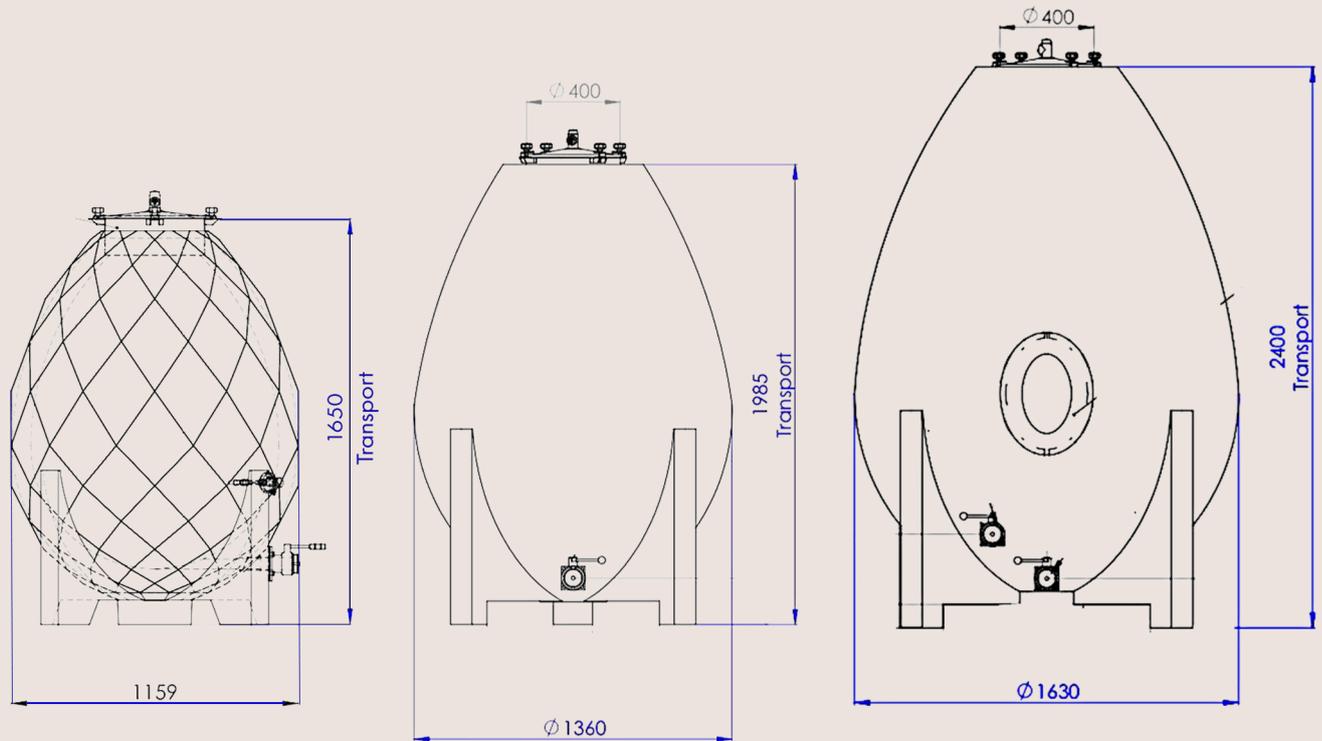
The thick concrete walls of the eggs provide superb insulation, buffering against exterior temperature changes and allowing controlled micro-oxidation to minimise reduction.

The Oeuf de Beaune tanks are said to trap and intensify the aromatics of the wine through fermentation and aging. The internal temperature control mechanisms (unusual in smaller tanks), also provide exciting flexibility. And of course, concrete is flavour-neutral and highly durable.

In short, these vessels offer a range of advantages over most small stainless steel and wooden tanks. But ultimately, they are simply different! When used for aging, the unlined concrete allows tiny amounts of oxygen to permeate and meet the wine. A similar effect is achieved through barrel aging, but concrete doesn't impart flavour, allowing the winemaker to retain a wine's pure characteristics with added texture and rounded tannins, but without the addition of oak flavours or the reductive qualities of stainless steel.

- Colours available: natural concrete, slate and black
- The 6hl model 'Diam'Oeuf' is only available in the geometric design as pictured
 - A detailed care manual will be available prior to delivery
- All models come with accessories as detailed on the following page

Oeuf DE BEAUNE



MODEL	6-HECTOLITRE	9.5-HECTOLITRE	19-HECTOLITRE
Size (litres)	600L	9,500L	1900L
Height (mm)	1650	1985	2400
Width (mm)	1160	1360	1630
Weight (kg)	1500	2100	2600
Accessories Included	Stainless steel lid Draining valve Sampling tap Hydraulic bung	Stainless steel lid Draining valve Sampling tap Hydraulic bung Thermometer	Stainless steel lid Draining valve Sampling tap Hydraulic bung Thermometer Stainless steel door Racking valve
Optional extras	Flexible serpentine coil	Flexible serpentine coil Fixed serpentine coil	Flexible serpentine coil Fixed serpentine coil

FULL ITEMISED SPECIFICATIONS AVAILABLE ON REQUEST

“I tried to find an alternative vessel to wood that could breathe,
but that doesn’t give a taste of wood, which is not part of terroir.
Concrete allows a higher level of purity, site and place.”

Eben Sadie
Sadie Family Wines



 **Oeuf**
DE BEAUNE

Technical and winemaking enquiries:
Remi Jacquemain: remi@placeofchangingwinds.com.au / 0415 135 767

Sales, payment and financing enquiries:
Rachel Hurstfield: barrels@bibendum.com.au / 1300 610 919