

## Testimonial:

“ With the Bâtonneur™, I can even stir my lees in my sleep! This solution is automated and linked to a lees-stirring motor; it stirs the lees back into suspension quickly and more gently than traditional methods.

Donald Wirz, Winemaker, Delicato Family Vineyards ”

## OUR SOLUTIONS:

Model	Max. vat volume	Specificities
BT XS	300 hL	Portable; 15kg; 180*420mm; 200 rpm, motor power: 0.22kW
BT XL	5000 hL	Adjustable rotation speed from 15 to 60 rpm; 50kg; 860*1060mm; motor power: 2kW
BT XL shared	5000 hL	BT XL with a single control box for all the BT XL



For a wine profile that is adapted to your needs, combine your Bâtonneur™ with the exceptional oenological oak products in the BOISE® range.



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# BATONNEUR™

## LIFT YOUR LEES

## DESIGN YOUR WINE



BATONNEUR™

# BATONNEUR™

LIFT YOUR LEES



Improve your wines with elegance, thanks to the lees, and protect the aromatic potential of your wines

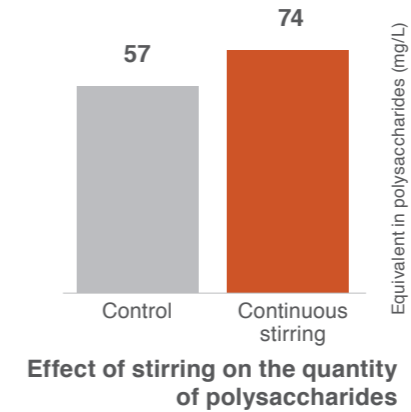
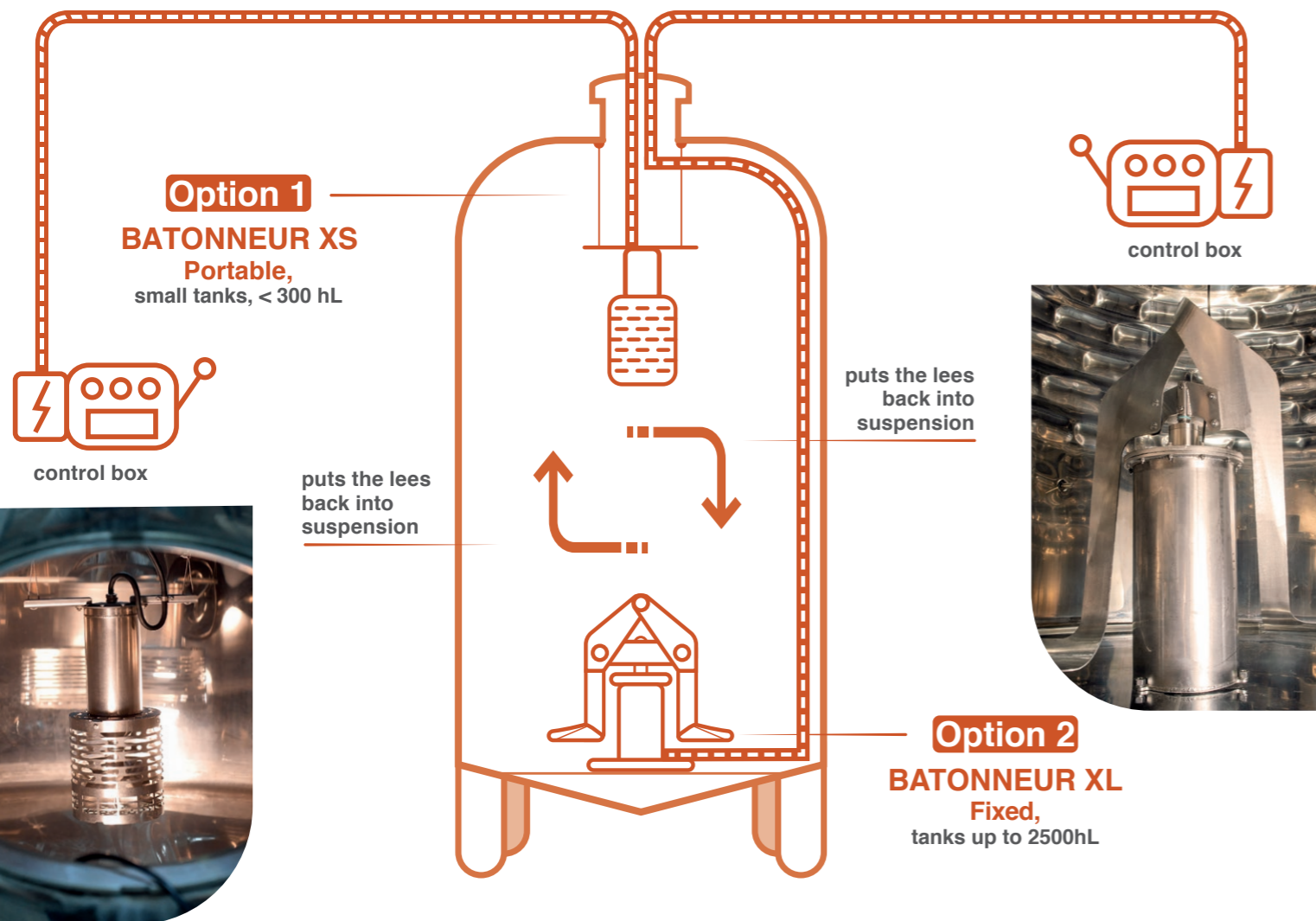
## Recreate the effect of aging on lees in tanks:

- Protect your wines from oxidative evolution
- Increase the roundness
- Refine the profile of your wines with elegance
- Protect their aromatic potential

- **Protect your wines against oxidative evolution:** putting the lees back into suspension limits the presence of dissolved oxygen, which is responsible for the early evolution of a wine.
- **The Batonneur™ offers a solution for protecting the wines and enhances aging.**
- **Greater roundness with no loss of aroma**
  - The constant stirring extracts 30% more polysaccharides.
  - Increased volume in the mid-palate.
  - **The Batonneur™** ensures a gentle resuspension, with no loss of CO<sub>2</sub>, thus preserving all the wine's aromas.



## 2 options that can be adapted to your tanks:



- **Refine the wine profile through lees-oxygen interaction:**
  - which increases viscosity in the mid-palate.

You can thus orient your profiles towards greater roundness or structure by shaping the oxygen input into the lees.  
The **Visio™** ranges allow you to control this input.

> **Low oxygen input** associated with lees makes it possible to obtain **more rounded wines**.

> **High oxygen input** associated with lees makes it possible to obtain **more structured wines**.

## FOR FURTHER INFORMATION

### THE ROUNDNESS EFFECT IS A QUESTION OF TIME AND TEMPERATURE.

Extracting polysaccharides from the yeast cells present in the lees is directly and proportionately linked to the temperature and duration of the aging process. At low temperatures (in winter), aging has to take longer in order to obtain the same results as at normal temperatures.



The Batonneurs™ are compatible with **Scalya®**.