Wine storage and service handbook

By EuroCave

There is nothing more civilized than wine.
François Rabelais

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Wine - a great French tradition!

Wine is an integral part of France's culture, history and status.
Recognised throughout the world for its wine production, which represents 20% of production worldwide and boasting a wealth of great wines renowned world-wide, France has been able to follow a way of life "steeped in the philosophy and culture of wine".

And the French are rather proud of this expertise…
Today, there has been a change in their wine drinking habits: French consumers now drink less frequently but the wine is of better quality.

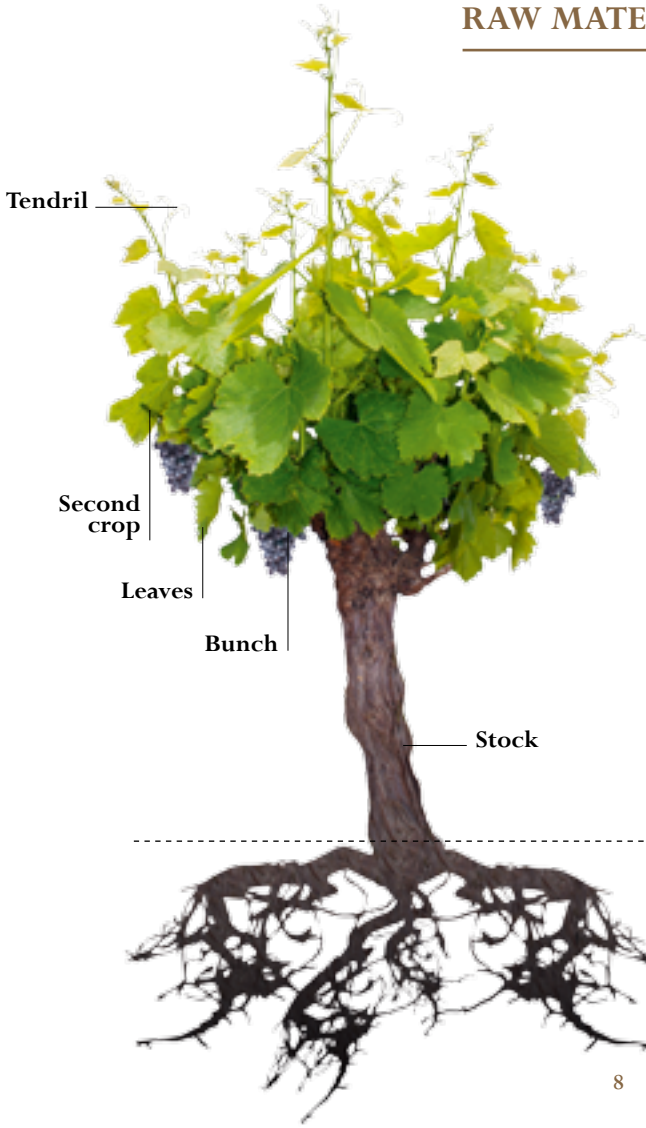
Hence the increasing importance placed on wine cabinets. Wine is a living product: it must be stored in ideal conditions to optimize its development process.
What are ideal conditions?
A natural cellar, below ground, with stone walls, a vaulted ceiling and beaten-earth floor.
However, natural cellars are not accessible to everyone: Should you therefore give up on the idea of having a wine cellar? Fortunately no – since EuroCave created the first electric wine cabinet!

Making **wine**

IN COLLABORATION WITH JOHN EUVRARD
MOF (Meilleur Ouvrier de France) SOMMELIER
France's top sommelier

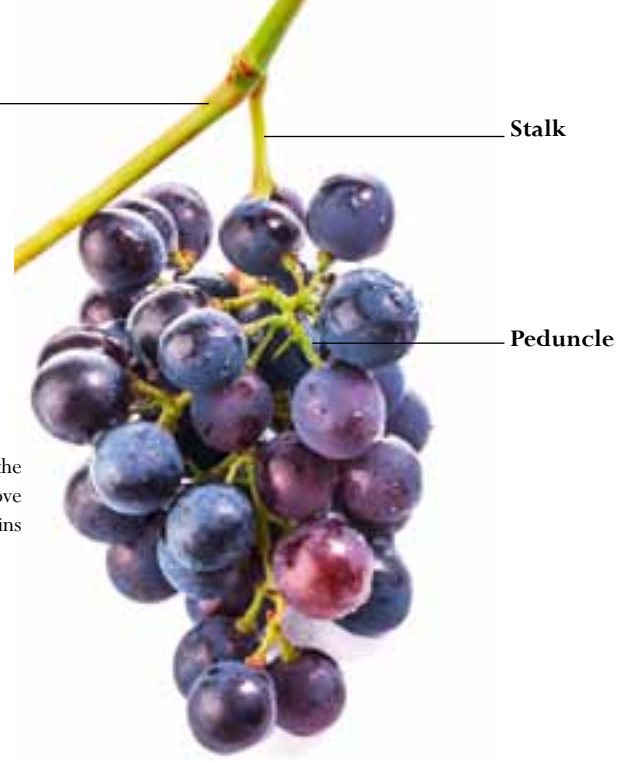


RAW MATERIALS



The vine

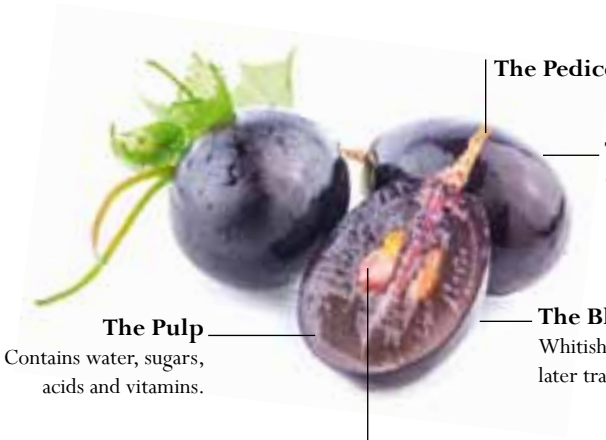
How is wine made?
Wine is not "manufactured" it is produced.
An excellent raw material is required: the vine. It is the graft (aerial part of the vine) which gives the wine character and which varies from one stock to another. The term types of vine is then used. The types of vine the most frequently used are French.
The root stock (roots) feeds the plant and originates from America because it is resistant to Phylloxera (aphid which attacks the roots and which devastated European vineyards in the late 19th century).



It is the framework of the bunch of grapes which above all contains tannins

The grape

This fruit, Mediterranean in origin, is now grown almost everywhere throughout the world.

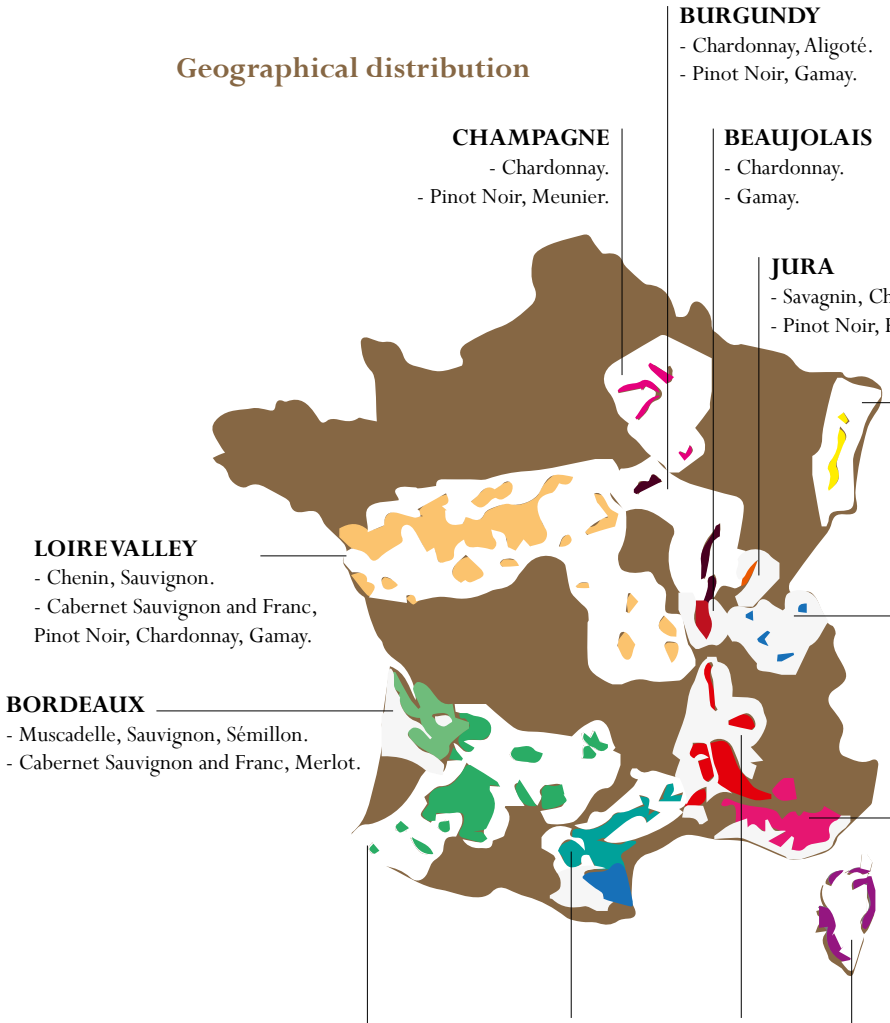


TYPES OF VINE

There are a lot of different grape varieties: types of vine (almost 1340 !). Originally, the vine, which is a climbing plant (Liana) belonged to the family "Vitis Labrusca" (wild grape), nowadays, it belongs to the family "Vitis Vinifera". Historically this plant grew around the Mediterranean, which was its preferred area for mainly climate and cultural reasons throughout the Roman, Greek and Egyptian civilisations:

- 9,000 different varieties throughout the world
- 500 used in wine growing throughout the world
- 50 frequently used in France

Geographical distribution



BURGUNDY
- Chardonnay, Aligoté.
- Pinot Noir, Gamay.

CHAMPAGNE
- Chardonnay.
- Pinot Noir, Meunier.

BEAUJOLAIS
- Chardonnay.
- Gamay.

JURA
- Savagnin, Chardonnay, Pinot Blanc.
- Pinot Noir, Poulsard, Trousseau.

ALSACE
- Muscat, Sylvaner, Pinot Blanc, Chasselas, Riesling
- Pinot Noir, Pinot Gris.

LOIRE VALLEY
- Chenin, Sauvignon.
- Cabernet Sauvignon and Franc, Pinot Noir, Chardonnay, Gamay.

SAVOIE
- Altesse or Roussette, Jacquère, Bergeron (Roussanne), Chasselas.
- Mondeuse, Pinot Noir, Gamay.

BORDEAUX
- Muscadelle, Sauvignon, Sémillon.
- Cabernet Sauvignon and Franc, Merlot.

PROVENCE
- Ugni blanc, Rolle, Semillon.
- Syrah, Grenache, Mourvèdre, Cabernet.

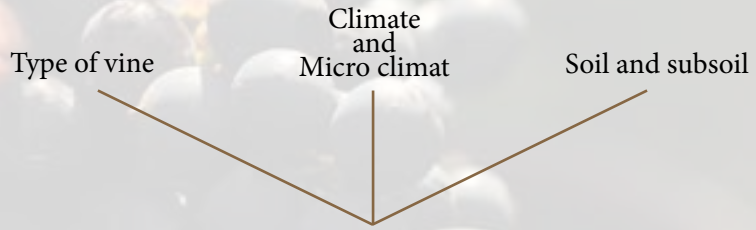
SOUTH WEST
- Muscadelle, Sauvignon, Sémillon, Petit Manseng.
- Cabernet Sauvignon et Franc, Merlot, Côt (Malbec).

LANGUEDOC-ROUSSILLON
RHONE VALLEY
- Vionnier, Roussanne, Marsanne, Grenache blanc.
- Syrah, Grenache, Mourvèdre, Carignan.

CORSICA
- Vermentino, Ugni blanc, Muscat à Petits Grains.
- Nielluccio, Sciarcarello, Grenache, Syrah.

TERROIRS

Terroir is all of the natural factors of a place (climate, geology, peology, hydrology, topology, environment…) and it also consider, partly, human factors (tradition, know-how, wine growing and wine producing methods…).

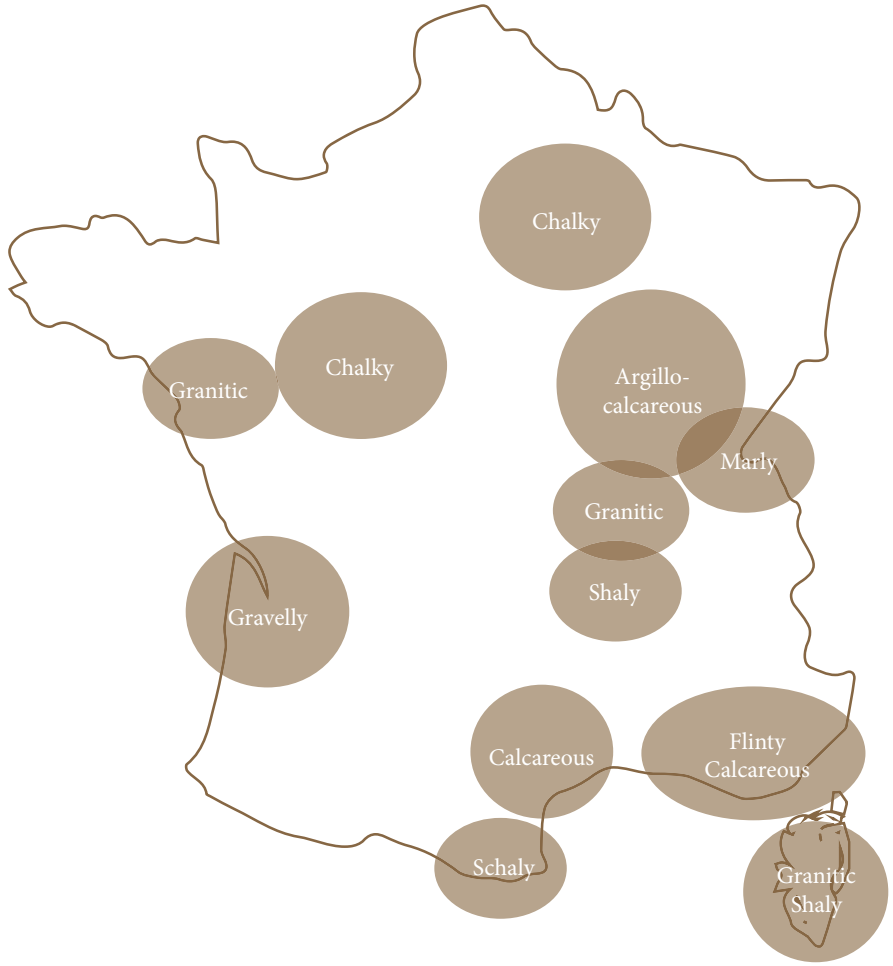


TERROIRS

The vintage

A vintage corresponds to a year, more specifically a harvest. A good year cannot be applied to all regions.
The vintage effects the style and profile of the wine. Potential for cellaring is also partially linked to the quality of the vintage.

Soils



FROM THE VINE TO THE WINE

Growing period

Bursting of buds – in March – the buds appear
Flowering – in June - happens 100 days before the harvest and only lasts for a few days
Fruit setting – end of June – beginning of July: the flowers change into small grapes
Ripening - mid-July – the grapes grow and change colour
Maturation - August – sugar is increased and acidity is reduced

Making white wine:

Harvests: white or black grapes Crushing: bursting the grapes
Pressing: pressing the grapes to extract juice
Racking must: removing sediment from the must
Alcoholic fermentation: transformation of sugar into alcohol and CO2 under the action of yeasts
Malolactic fermentation: optional. Breakdown of malic acid (hard) into lactic acid (soft) under the action of bacteria. Softens the wine
Maturing: in vats or barrels
Bottling and marketing

Making red wine:

Harvests: white or black grapes Crushing: bursting the grapes
Alcoholic fermentation: transformation of sugar into alcohol and CO2 under the action of yeasts
Draining: to obtain the light pressing (fine with supple tannins)
Pressing: pressing the pomace (solid material, skin, …) to obtain the press wine (rich in tannins, firmer).
Malolactic fermentation: optional. Breakdown of malic acid (hard) into lactic acid (soft) under the action of bacteria. Softens the wine.
Maturing: in vats or barrels
Bottling and marketing



Varietal flavours of some types of vine

Reds



Syrah : Raspberry, pepper, liquorice, violet



Cabernet Franc and Cabernet Sauvignon :
Raspberry, blueberry, cedar, sweet pepper, blackcurrant



Gamay : Raspberry, violet, banana, cherry



Grenache : Strawberry, chocolate, liquorice



Merlot : Violet, blackberry, cherry



Pinot Noir (jeune) : Raspberry, blackcurrant, cherry



Whites



Sauvignon : Citrus fruits, grapefruit, box wood, blackcurrant leaf



Chardonnay : Apple, pear, hazelnut, butter



Chenin : Quince, honey, white flowers



Savagnin : Hazelnut, walnut, almond



Gewürztraminer : Spices, rose, lychee



Riesling : Pineapple, lemon, apple



Muscat : Fresh grape, rose



Vionnier : Apricot, peach, white flowers



Brut, demi sec, champagne…

At the end of the wine making process and just before marketing comes liqueuring: it is the addition of sugar and wine, the quality of which varies.
The current trend is to reduce the amount of sugar, which is a sign of quality.
In figures:
Brut Nature, no added sugar: - 3gr of sugar / litre
Extra brut: 0 - 6 gr of sugar / litre
Brut: - 12 gr of sugar / litre
Extra dry: 12 - 17 gr of sugar / litre
Dry: 17 - 32 gr of sugar / litre
Demi sec: 32 - 50 gr of sugar / litre
Sweet: more than 50 gr of sugar / litre

Labels and classifications

PDO: Protected Designation of Origin (European standard for all EU countries) (formerly AOC: Appellation d'Origine Contrôlée).

PGI: Protected Geographical Indication (replaced Vins de Pays in 2012 – still according to the European standard).

Vin de France: replaces "vin de table" – a classification which embodies two guarantees: world renowned expertise and also the origin of wines produced exclusively in France.

Old vines: No legislation about this exists in France, it is therefore not a criterion of quality.

Vignerons indépendants (independent wine growers): the logo Vigneron indépendant guarantees independent wine growing and observance of a set of standards.

The Vigneron Indépendant: respects his terroir, works and harvests his own vineyard, converts his grapes into wine and matures his wine, bottles his wine in his wine cellar, markets his products and observes viticultural traditions.

Merchant: buys grapes that he converts into wine and markets under his name, he can also buy bottled wine.

Medals: they do not guarantee quality in a wine, not all of the competitions are reliable. The best medals are Paris, Brussels and Mâcon.

Organic wine: Wine produced using organic farming methods. When making wine, the grower must only use products derived from animals, plants and minerals (sulphur, copper…) GMO insecticides, fungicides, pesticides and chemical fertilizers are forbidden. Label subject to strict legislation. Consumers can buy organic wines by looking for the organic farming logo.

Natural wine: natural wine is wine derived from the principles of organic farming with, as an extra requirement, a minimum amount of added sulphur. No legislation exists on this classification.

Biodynamic wine: see page opposite

Biodynamics

Biodynamics originated in the 1920s as a result of conferences given by Rudolf Steiner – an Austrian philosopher.

At that time, considerable degeneration of some agricultural plants (cereals, potato…) had already been observed. The first farm converted to biodynamics was located in Alsace in 1925.

The principles: Biodynamics aims to rehabilitate and intensify organic life in the environment in which the vine lives. It is therefore a matter of increasing exchanges between the plant and its environment: earth to improve the vitality and defences of the roots, air to improve the vitality and defences of the leaves.

The objective is to obtain a stronger plant capable of producing better quality grapes and encouraging improved expression of terroir.

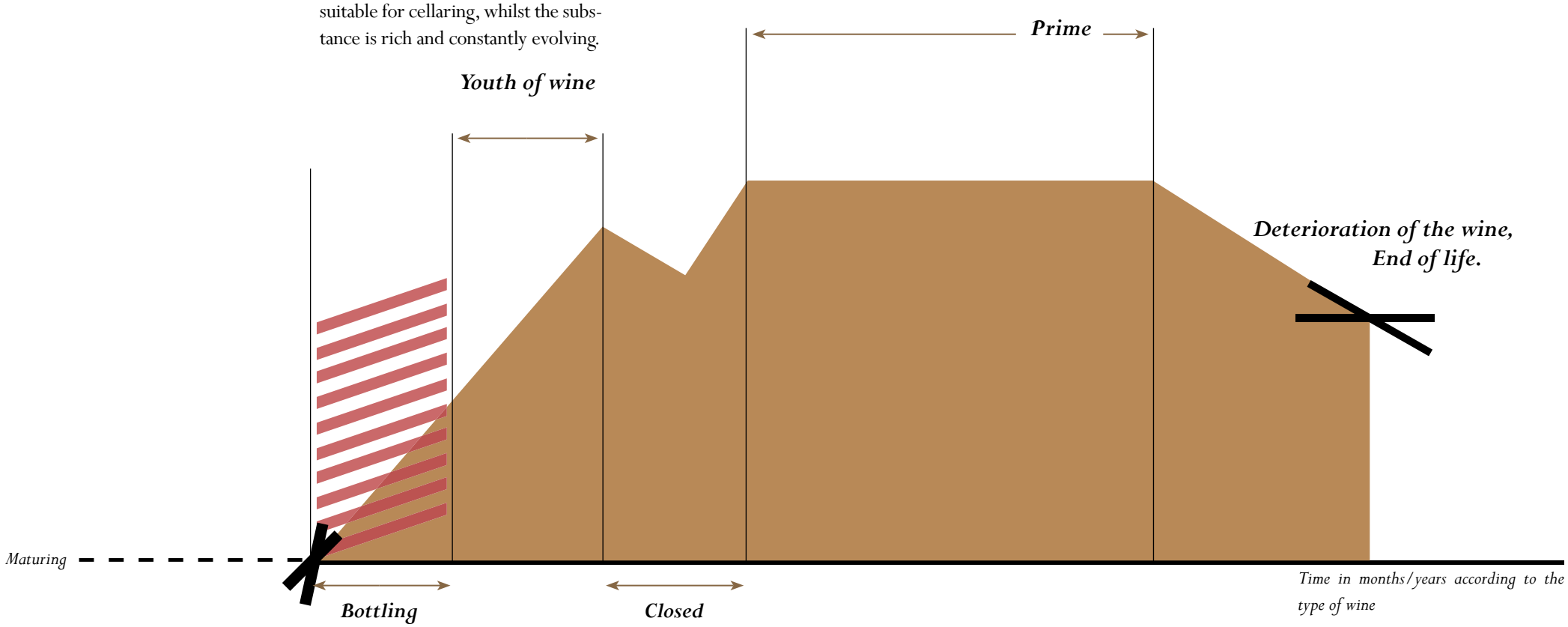
The earth: It is a matter of encouraging exchanges between the vine, via the roots, and the thousands of micro-organisms in the soil.

The air and rhythms: The second key characteristic of biodynamics is taking into account the phases of the moon and its passage in front of the constellations of the Zodiac. In this way, the waxing moon favours development of the above-ground section of the plant whilst the waning moon favours development of the root section. The moon takes 1 year to pass before all of the constellations of the Zodiac. Depending on the place where it is found, it influences life on earth in different ways. In this way, the periods favourable to the development of the roots would be those of Taurus, Virgo and Capricorn. Those favourable to the leaves would be Scorpion, Cancer and Pisces. Those favourable to the flowers would be Libra, Gemini and Aquarius. Finally, those having an influence on the fruit would be Aries, Leo and Sagittarius.

Graph representing the life of wine

The wine is pleasant to taste with a fruity expression, including wines suitable for cellaring, whilst the substance is rich and constantly evolving.

Prime is the stage at which wine fully expresses itself. It will not improve further, it must therefore be drunk. It has reached maturity.



The wine does not taste as good as it did when maturing.
It must get used to its new, smaller container. It is constricted and needs time to recover.

After expression of fruit, wines suitable for cellaring go through a difficult phase, sometimes termed the adolescence of wine. The wine communicates badly and becomes withdrawn whilst waiting for its prime. The duration of this period varies and is difficult to estimate.

A guide to wine
storage and preservation

EuroCave cabinets reproduce all of the conditions required for optimal wine maturing, in this way bringing together, on a smaller scale, the ideal storage conditions found in a natural cellar. Five criteria are essential for wines to reach their full potential:

A constant temperature
For optimal maturing, it is necessary to ensure that the wine is stored in an environment with a constant temperature of 10°C - 14°C, regardless of the external temperature.

Suitable humidity levels
It is essential to maintain suitable humidity levels of 50 - 80 %. Below 50%, the cork could dry out, causing the wine to flow out. Above 80%, condensation could form on the bottles, causing the labels to peel off. It could even cause mould to develop if there is insufficient ventilation.

? Did you know? All wines mature at the same temperature, whether in a natural cellar or electric wine cabinet.

Ideal ventilation
It is essential to ensure that there is sufficient ventilation otherwise mould and bacteria could develop.

Maximum protection from light
To mature well, wine must be protected from all sources of light: only darkness prevents deterioration of tannins by oxidation. Direct light containing UV causes irreversible damage to wine. Indirect light (not containing UV) is also harmful. In the long term it could break down the structure of the wine and dilute it.

Absence of vibration
In order to mature in optimal conditions, wine must be protected from vibrations, which damage the molecules of some of the chemical compounds found in wine.

Don't forget that :

The wine maturing process is the time required for the wine to improve and express as many of its qualities as possible (prime). This process can take from 2 to more than 20 years. Maturing is therefore long-term cellaring of wine.
Storing wine is keeping wine for a short period of time (2/3 years).
Storing is therefore keeping wine in the short term.
Serving wine is preparing wine so that it is at the correct serving temperature.



Cabinets with state-of-the-art storage

Because they have different weights and shapes, bottles require specially designed storage for all of their specific features; storage must also meet users' needs in terms of convenience, practicality and accessibility. Effective storage must allow you to have a maximum number of bottles in a minimum amount of space and contribute to ease of access and ordering of bottles.

For intelligent use of space, certain criteria must be taken into account:
the different sizes and shapes of bottles,
the amount of bottles to be stored in the cabinet.

? Did you know? The larger the container, the longer the lifetime of the wine: the opening of the bottle neck, narrow on a very large bottle, has the effect of limiting aeration of the bottle and therefore slowing the ageing process. This is why large capacity bottles are preferred for wines requiring a long maturing period.



Remember that:

The shape of the bottle tells us about the origin of the wine that it contains. In France, one can distinguish between two main families for red wine: "the Bordeaux bottle" the neck of which clearly stands out from the body of the bottle and the "Burgundy bottle", recognizable by its long shape and used for wines from Burgundy. Then there is the "hock bottle", long and narrow, for the wines of Alsace and the corset bottle reserved for Côtes de Provence.

Choose your wine cabinet according to your requirements

A wine cabinet is selected according to the buyer's storage requirements.

Maturing cabinets:

Single-temperature wine cabinets recreate the exact conditions found in a natural cellar and guarantee a constant and consistent temperature of 10 - 14°C, regardless of the external temperature.

Serving cabinets:

They bring wine to an ideal serving temperature. Cabinets with several temperature zones allow you to store several types of wine in them.

Multi-functional cabinets:

Multi-purpose cabinets are multi-temperature cabinets offering several functions (maturing, storing, serving) and requiring several compartments with different temperatures. They have a central zone for maturing your wine, at 10 - 14°C, a chilling compartment at the bottom, at 6 - 10°C and, for 3 temperature levels, a red service temperature compartment at the top at 16 - 20°C.

Where should you put your cabinet?

Preferably in a room without heating and far from appliances likely to produce vibrations (freezer, refrigerator…).

Wines and temperatures



White wine temperatures

- 7-8°C: Simple champagnes and sparkling wines. Muscats, simple very sweet wines.
- 9-10°C: Alsace late harvest, sweet wines, acidic or light dry white wines.
- 11-12°C: Dry white wines, medium dry white wines (vouvray, pinot gris from Alsace), gewurztraminer, fine champagnes. Fine very sweet wines. Noble wines.
- 13-14°C: High quality dry white wines, vins jaunes and other wines oxidative in style.
- 15-16°C:Matured wines.



Rosé wine temperatures

- 7-8°C: Simple rosé champagnes and other sparkling rosés.
- 9-10°C: Light rosés, quaffing wines.
- 11-12°C: Fine rosé champagnes, classic rosé wine.
- 13-14°C: Bordeaux clarets, structured rosé wines, Burgundy rosés.



Red wine temperatures

- 11-12°C: Light and fruity red wines.
- 13-14°C: Beaujolais and wines that are not very tannic, Banyuls and other natural sweet wines.
- 15-16°C: Burgundy wines, Rhône, Loire and red wines with average structure.
- 17-18°C: Bordeaux and all red wines with a good structure, ports.
- 19-20°C: Exceptional, developed wines.

EUROCAVE SOLUTIONS



The first EuroCave wine cabinet

EuroCave, inventor of the wine cabinet

In 1976, a small group of people passionate about wine created the very first conditioned cabinet dedicated to storing wine. The EuroCave brand was born. Since then, its teams have continued to take stock and innovate in order to meet the requirements of both wine enthusiasts and professionals. In this way, EuroCave has filed no less than 20 patents and been responsible for the most iconic products on the wine maturing, storing and serving market. In 2011, EuroCave had a turnover of 28 million Euros, up by 5%, (80% of which was for export), and 160 employees. It brings together the brands EuroCave, EuroCave Professional, ArteVino, Wine Art and Transtherm, the latter being above all sold in Asia, the United States and Australia.

Origine France Garantie label

On 8 June 2012, the EuroCave group became the only wine cabinet manufacturer to be awarded this label, in this way recognizing the commitments made for over 35 years by the group. The aim of the Origine France Garantie label is to support French expertise in France and abroad and, as such, EuroCave meets all of its requirements and guarantees. In 4 November 2013, EuroCave also obtained the label for its cellar conditioners.

ORIGINE FRANCE® GARANTIE

BVCert. 6010761

EuroCave, the ideal solution to your wine storage requirements!

Maturing wine

Storing and chilling wine

Serving wine

Fitting out a natural cellar

PREMIÈRE
- Clean lines
- Reliability
- Optimal bottle display

COMPACT
- Flush-fitted or free-standing. Adapts to space constraints
- Dimensions determined by kitchen designers
- Air venting at the front
- Accuracy

PURE
- 3 temperature systems for multiple uses (maturing, serving)
- Exceptional finishes
- Optimal interior layout
- Range in A+* class

* full door only

COLLECTION
- A colourful range to complement living rooms: 25 combinations possible

REVELATION
- Range in A+ class
- Interior layout with all optional extras included (circle of light, choice of shelf front, soft-close device…)
- 5 year guarantee

TÊTE A TÊTE
- Minimalist design
- Ideal for small spaces
- A gem of a cabinet which fits in anywhere

WINEART
- Brings 2 bottles to the correct serving temperature
- Preserves open bottles for up to 10 days*
- Complements any kitchen

* depending on the wine and its vintage

MODULO-CUBE
- Many layouts possible: they stack, move, fold …
- Storage according to your requirements: bottles stacked or ordered

MODULO-
- Respects the origin of the bottles: their wooden cases are retained for optimal ordering
- An ingenious system providing easy access to bottles

MODULO-STEEL
- Combination of wood and steel
- Simple, practical and adaptable
- User-friendly
- Optimal bottle display

MODULO-THÈQUE
- Creation of a wine storage area for collectors
- In solid oak for a long-lasting storage unit

INOA CONDITIONER
- High-tech appearance
- Optimal wine storage
- Creation of a genuine wine cellar



About EuroCave wine cabinets

STORING YOUR WINES AT HOME



Première Range

A solid or glass door and clean lines allow the Première cabinets to complement any type of interior, especially since the range is available in three sizes to meet different space requirements. Ultra-easy to use, they are managed via an electronic control panel which is extremely original and attractive. Whether they store 100, 168 or 223 bottles, cabinets in the Première range all guarantee a constant temperature and stable humidity levels to ensure optimal conditions for your fine wines.







Compact **range**

In the free-standing version, the specific dimensions of cabinets in the Compact range allow them to adapt to all types of space. In the flush-fitted version, they fit perfectly into a kitchen unit space. The front-vented system at the base of the cabinet* has an air vent so there is no need to cut additional holes in your work top. The single-temperature maturing model offers the same advantages as a natural cellar and maintains a constant temperature of 10 - 14°C.

The multi-temperature serving model stores red, rosé and white wines at an ideal serving temperature, all inside one cabinet. This range is based on a system in which the temperature is staggered from 7 - 21° C and covers up to 10 temperature zones. The cabinet can be fitted with a technical, glass or solid door.

* small model only



Pure range A+

Dedicated to maturing and serving wine, the Pure range recreates the exact conditions found in a natural cellar. In addition, it saves up to 55% in energy compared with a conventional electric cabinet*.
Owing to technological innovations such as a slow cycle compressor, a thicker and therefore more insulating frame and the use of R600a gas - the most environmentally-friendly gas - the Pure range belongs to energy class A+**.
The Pure range has very low noise levels combined with an elegant, contemporary design - making it perfect for living rooms or kitchens.

Exist with Full Glass Door too (B).

* cabinet in the Classic range
** solid door only

Collection **range**

The Collection range is both high-tech and fashionable, favouring clean lines and finishes in very modern colours, whilst incorporating the brand's expertise in terms of storing and serving wine.

Available in 1, 2, and 3 temperature or multi-temperature models, the Collection range is available in 3 sizes: it can therefore house 73 – 223 bottles. With 5 finishes available (satin red, white cotton, textured black, wenge or light wood) the Collection range also benefits from modular cladding, allowing different colours to be combined together to create tailor-made cabinets.

With their slightly rounded design, they deliberately break away from the expected appearance of a conventional wine cabinet. In full glass, high gloss black or glass finish, the doors are very contemporary. A new stainless steel handle has also been specially designed for the cabinet.





New for 2014

Revelation range

By creating this new range, we wanted to offer a new-generation interior layout, for improved ergonomics and user-friendliness. First of the all, the cabinet's sliding shelf is designed for improved aesthetics and fluidity of use: the new structure of the sliding shelf conceals all of its technical features under its stylish curves. It has a soft-close device which reduces the speed of the shelf at the end of travel. To hold your bottles safely and securely. There is also a choice of covering for the front of the shelf – luxurious wood or modern glossy black.
Secondly, the specially designed, elegant shelf labels in epoxy-coated steel allow you to write down the names of your precious bottles, making it extremely easy to identify them.
Finally, the lighting in this new range offers sparkling presentation for your bottles. A strip of light all around the cabinet bathes your fine wines in an amber circle of light which spectacularly highlights the inside of the cabinet… UV-free lighting to safely accentuate your bottles.

For all of the models, it is possible to choose the colour, size, door, external and internal finishes, resulting in an almost tailor-made cabinet.



Tête à Tête

Tête-à-Tête offers a wine cabinet of sophistication and modernity, combined with practicality.

Tête-à-Tête allows you to bring 12 bottles of red or white wine to an ideal serving temperature. Thanks to its two air vacuum system heads, it is possible to store 2 open bottles for up to ten days*, with no deterioration of the wine. For optimal ease of handling, the 2 bottle supports allow user-friendly positioning of the bottles under the device. This device, moreover, constantly monitors the vacuum, guaranteeing maximum protection for your wine.

A lighting system has been incorporated for optimal bottle display.

In terms of design, Tête-à-Tête is in a class of its own with its full glass door and elegant glass top. Finally, Tête-à-Tête is a perfect example of EuroCave's technological expertise: it benefits from a programming panel with backlit external touch control.

* depending on the wine and its vintage.



New for 2014

Wine Art

A real two-in-one product, Wine Art is equipped with an exclusive system which brings wine to an ideal serving temperature via 2 independent compartments: it allows you to set the correct temperature for each type of wine (white or red). Moreover, its automated vacuum sealing system preserves the wine, protecting open bottles from oxidation for up to 10 days*. Unopened bottles brought directly to the correct serving temperature and bottles protected from oxidation and able to be served again at an ideal temperature – this is what Wine Art offers!

* depending on the wine and its vintage.

FIT OUT YOUR NATURAL CELLAR

Modulo|thèque

A totally original concept, Modulothèque by EuroCave comprises modular racking for greater ease and freedom of use. The modules adapt to the layout of the room, the cabinet "bends to our needs" and the storage possibilities are endless. In solid oak, Modulothèque combines strength and stability with an oiled finish for unquestionable elegance.

Modulo|steel

Equipped with a 2 m high structure, Modulosteel provides 17 levels of storage, each holding 8 bottles.
To meet everyone's requirements in terms of space, Modulosteel has detachable wall brackets: it is specially designed to be able to be positioned at mid-height. The ideal solution for natural cellars with vaulted or low ceilings. Able to hold any type of bottle, Modulosteel offers two types of storage: traditional storage mode or display mode: simply move the steel tubes and affix the "Main du Sommelier" support in the desired position.
Modulosteel is also extremely contemporary in appearance: the slender lines are accentuated by the focus on the key material steel, and colour, black. Finally, for maximum user-friendliness, many optional extras are offered.



Modulo|rack

Many people like to keep their wine bottles in their original cases, even though this can be inconvenient. Modulorack and its exclusive sliding shelf system, makes this storage method practical and more accessible!





Modulo|cube

With Modulocube, the wine cabinet becomes a modular, easy-to-use and adaptable storage system!
Modulocube (supplied ready-to-assemble) is presented in the form of a folding rack, in solid beech for maximum strength. With excellent storage capacity, it holds all types of bottles (Bordeaux, Champagne, Burgundy…), that can be stacked or stored individually, by adding rows of shelves (up to 6 per Modulocube).
Each module provides single bottle depth storage for all types of bottles. Modulocubes can be stacked on top of one another, placed side by side…





Inoa

Owing to its unique design, the INOA conditioner is the quietest on the market.
EuroCave's patented energy-saving technology, allows natural humidity levels to be maintained and the conditioner's performance to be optimised. To allow you to control the temperature as close as possible to the bottles, Inoa conditioners come with a remote control so that you can easily see and set the temperature of the cellar wherever the conditioner is located. The Inoa conditioner allows you to turn any room into a genuine wine cellar.

Remember that :

For optimal performance, we recommend that you insulate the room. Failing to insulate increases three-fold the power required to condition a room. EuroCave offers free thermal assessments for rooms to be conditioned!

A summary of EuroCave products

For almost 40 years, EuroCave has devised, designed and manufactured solutions for maturing, serving and displaying wine. Its 500 wine cabinet models, storage systems and conditioners meet all of the requirements of both professionals and private individuals.

RANGE	PREMIÈRE	COMPACT	PURE	REVELATION	COLLECTION	TÊTE À TÊTE
Model (size)	3 sizes	2 sizes	3 sizes	2 sizes	3 sizes	1 size
Type of cabinet (maturing, serving or multifunctional)	Maturing	Maturing and serving	Maturing, Serving and multi-functional[1]	Maturing and serving	Maturing, Serving and multi-functional[1]	Multi-functional
Finishes (colours available and types of doors)	Available in Nero Solid or glass doors	Available in Nero Solid, glass, glass and silver, Full Glass & Technical doors	Available in Nero or Buffalo Stainless steel leather possible High gloss black, glass silver, Full Glass or glass and stainless steel doors	Available in Nero or Buffalo Stainless steel cladding and leather possible High gloss black, Full Glass or glass and stainless steel doors	Available in 5 colours: White cotton, satin red, Wenge and Light wood High gloss black or Full Glass doors	Available in Nero Full Glass door
Permitted temperature range[2]	0 - 35°C depending on the model	0 - 35°C depending on the model	0 - 35°C depending on the model	0 - 35°C depending on the model	0 - 35°C depending on the model	18 - 30 °C
Capacity[3]	83 - 223 bottles	38 - 167 bottles	74 - 234 bottles	74 - 234 bottles	74 - 223 bottles	12 bottles
Energy class	C	D	A+	A+	C	F
Dimensions (HxWxD in mm)	950x654x689 1444x654x689 1744x654x689	832x594x555 1792x594x572	960x680x690 1480x680x690 1825x680x690	960x680x690 1825x680x690	970x700x713 1462x700x713 1762x700x713	850x297x462
Weight	44 - 71 kg	43 - 64 kg	50 - 80 kg	50 - 80 kg	92 - 137 kg	25 kg

[1] Pure: 2-temperature; Collection: 2 and 3 temperature
[2] Min– max temperatures (°C) in solid or high gloss black door (Single T models)
[3] Single-temperature model high gloss black door

WINE ART	MODULOCUBE	MODULORACK	MODULOSTEEL	MODULOTHEQUE	INOA
1 size	1 basic model that can be assembled as you wish	1 basic model that can be assembled as you wish	1 basic model that can be assembled as you wish	1 adaptable basic module	2 models: for 25 or 50m 3 with hot or cold air extraction side
Multi-functional	Fitting out natural cellars	Fitting out natural cellars	Fitting out natural cellars	Fitting out natural cellars	Fitting out natural cellars
Available in Black/Silver or Black/ White	Solid beech	Wood and metal	Steel	Solid oak	Black
8 - 17 °C					
2 bottles	36 - 50 bottles / compartment	1 module = storage of 2 cases containing 12 bottles	1 central storage section = 136 bottles in storage		
					385x322x1250
5,48 kg	4,8 kg	7,7 kg	13,5 kg per central	11.6 kg per box mod	43 kg*

*Inoa 25

EuroCave, wine cabinets with tailor-made layouts

In order to meet the specific requirements of its customers, EuroCave has developed a wide range of optional extras.

The Main du Sommelier



This innovative system offers vertical and horizontal flexibility inside the wine cab inet. Y ou c an ther efore choose not onl y the positioning of the shelv es but also the type of bottles placed on one same shelf:
- 75 cl bottles
- Burgundy, Bordeaux, Champagne bottles…
- Burgundy and Champagne magnums.

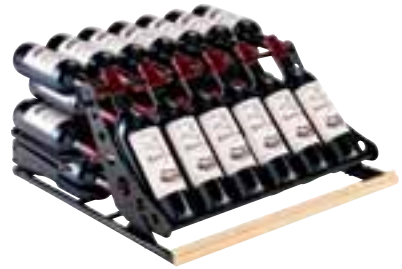
Note that we have also created a special "Magnum Main du Sommelier" shelf for all types of magnums.

Furthermore, the "Main du Sommelier" benefits from a patented support: a body in two materials made up of a rigid frame and a supple material which adapts to the shape of the bottle, in this way protecting it from vibrations (AVS system).



Finally, as the "Main du Sommelier" can be fastened to the shelf and slid along according to the layout required and the needs of professionals, it is extremely flexible in terms of use. The holes in the shelf also ensure maximum circulation of air inside the cabinet.





The shelves

The various display shelves allow you to store bottles, present bottles in an attractive and functional way and store open bottles upright thanks to the sliding serving rack.

The choice of finishes

Because EuroCave combines technology and aesthetics, many finishes are available for customized wine cabinets. Stainless steel, leather, solid oak and beech, with regularly updated colours… Many combinations are possible for cabinets that adapt to any interior.

The doors

Not only can you choose from stainless steel, glass or solid doors, it is also possible to choose the direction in which the door opens (except for the Collection range).

A new-generation interior layout*



A strip of light around the cabinet bathes the bottles in an amber circle of light. UV-free lighting to safely accentuate your bottles. For the covering of the front of the shelf, choose from luxurious wood or modern glossy black.

Elegant shelf labels in epoxy-coated steel fit onto the shelf, allowing you to easily write the name of the wines.

A soft-close device on each sliding shelf allows quiet handling and slows down its movement when it is pushed back into the cabinet.

* for Revelation range only and as an optional extra for the Pure range.

The EuroCave application

EuroCave has launched its mobile & tablet application to allow you to easily manage your wine cabinet!

Innovation after innovation, EuroCave continuously offers the best products for storing, maturing and serving wine: today the company to whom we owe the invention of the wine cabinet continues to expand its offering and has launched its free application, 100% practical and regularly updated.
Compatible with apple and android, the ultra-easy to use application is available in English and French. It encapsulates all of the brand's expertise. From now on, the private individual can finally manage his cabinet (whatever the make of the product) with ease, from a smartphone or tablet.
No more time-consuming notebooks, summaries: now you can find out what is in your cabinet in the blink of an eye.

You can see straight away all of the details, thanks to a bottle listing system. For each of them, it is possible to enter the vintage year, the photo of the label and any other comment. Allows you to find your favourite wines in just one click! The EuroCave application also allows you to manage your cabinet according to your requirements: organizing, moving, locating, arranging, ordering… all quickly and easily. And you will be sure to show your cabinet to your friends, wherever you are.

Some figures* :

Sales of smartphones increase three-fold every 5 years. 1 person out of 7 owns a smartphone. In 2014, forecasts indicate that there will be as many computers as tablets. On average, users have 40 applications on their smartphone (or tablet) 15 of which are regularly used.

* Source: Harvard Business Study, March 2013



Glossary

Acidity: an important component of wine, there are over 35 acids: succinic, amino, carbonic, acetic, citric, lactic, malic, tartaric acids etc.…These are essential ingredients for wine since they are responsible for bringing out the aromas and flavours of the fruit.

Aeration: aerating the wine accelerates the release of all of its aromas.
The reason why we expose wine to air (decant) is to accelerate the release of aromas.

After taste: Length of the tasting impression in contact with the tongue, after taste is expressed in caudalies or seconds.

Aggressive: said of a young wine devoid of sweetness or a matured wine which is green.

Appellation d'Origine Contrôlée (AOC): Certification granted to French wines from geographical indications which stand out owing to the originality and quality of their production, thanks to the observance of wine growing rules established based on tradition.

Astringency: sensation felt when tasting very tannic wines. The tannins coagulate the proteins of the oral cavity, which brings about a sensation of shrinking the tissues of the oral cavity.

Back label: small label attached to the opposite side of the main label, called the front label.

Bitter: sensation felt at the back of the mouth, bitterness is considered undesirable.

Body: said of a wine weighty in the mouth, round and well structured.

Bouquet: all of the olfactory sensations which result from the combination of the aromas of the grape, the secondary aromas, derived from fermentation and tertiary aromas developed through maturing.

Bringing red wine to the correct serving temperature: literally "bringing the wine to the temperature of the room", which in the time of castles was not warm. Is said therefore of a wine brought to a temperature of 16° C before serving. Do not confuse with the temperature of the room where the drinking is taking place!

Cellaring (wine suitable for cellaring): wine which improves over time.

Clear: refers to the clearness of the wine without its sediment.

Closed: said of a wine that has not yet expressed itself.

Complex: a wine has complexity when it expresses a large number of aromas and flavours.

Corked: said of a wine that tastes of cork.

Decanting: operation consisting of pouring a wine carefully into a carafe to remove the deposit formed by tannins and pigments in old wines. Decanting also allows young wines to be aerated.

Disk: surface formed by wine in a glass.

Elegant: describes a wine which is distinctive, distinguished, subtle, complex and delicate. Balance: said of a wine that is well-balanced, both on the nose and in the mouth. Heavy: heavy wine with no delicacy.

Filling up: operation aimed at compensating for evaporation in a barrel by regularly topping up with wine of the same quality.

Fruity: dominant expression of fruits.

Full-bodied: generally robust, said of a wine which is meaty.

Fullness: constitution and solidity of a wine.

Green, astringent: excessive acidity.

Harshness: defect in a wine due to the poor maturity of the grapes used during wine making.

Hygrometry: the ideal hygrometry (or rate of humidity) in a wine cabinet is 50% - 80%. Above this, mould may form, damaging the bottle labels, corks and encouraging the development of bacteria. By contrast, if there is not enough humidity, the corks could dry out, causing the wine to oxidize.

Lively: said of a wine which is young but pleasantly tart.

Maderized: said of an oxidized wine that acquires a particular taste reminiscent of Madeira wine, hence its name. Its colour also changes, becoming darker.

Maturation: period of ageing that takes place after running off the wine and before bottling.

Maturing (of wines): it is the time allowed for wine to improve and express as many of its qualities as possible (prime). This process can take from 2 to more than 20 years.

Mouth feel: all of the tasting sensations.

Nervy: said of a wine which is acid, fresh, lively.

Nose: has three meanings: a taster with a highly developed sense of smell, a wine rich in aromas; a wine can even be described as having a flowery or animal nose.

Oxidised: said of a wine the range of aromas and colour of which have deteriorated as a result of oxidation. The tannins, pigments and SO2 added to a wine are oxidizable.

Pomace: solid parts of the grape in wine making. The pomace is made up of the grape seeds, skin and stalk that remain after the juice has been extracted.

Powerful: wine rich in alcohol and tannins.

Robust: dense, concentrated wine, used for red wines.

Rough: wine which is a bit harsh, not sufficiently mature.

Round: said of a wine which is supple, full and silky.

Running off: operation used in red wine making, which consists of separating, by gravity, the light pressing of the pomace after alcoholic fermentation.

Serving (wine): it is about preparing the wine for the correct serving temperature. A champagne is served at 6/7° whereas a tannic wine (red Bordeaux) is served at 17/18°. A good wine serving cabinet must therefore be able to offer temperatures staggered from 6 - 18°.

Smooth: wine which is easy to drink.

Soft and full: said of a wine which is full, unctuous, rich in glycerine.

Stabilisation: process aimed at preserving the sensory qualities of a wine.

Storage (of wine): refers to storing wine in the short term (2/3) years: this does not require the same conditions as for wine maturing.

Structure: synonym of fullness.

Supple: a round and easy to drink wine.

Sweet: EU regulations stipulate that a sweet wine must have a sugar content after fermentation exceeding 45 grams per litre.

Tannin: phenolic compound responsible for the structure and cellaring potential of red wines. Tannins are colourless and astringent. The more structured a red wine is, the greater its cellaring potential. The structure of a red wine is proportional to its concentration in tannins, provided that these tannins are of good quality.

Tart: said of an after taste which is a bit too sharp when the wine is in the mouth.

Taste: synonym of flavour Thin: a bit too light.

Terroir: all of the natural factors characteristic of a wine-growing region.

Unctuous: a wine is unctuous when it leaves a full impression in the mouth.

Vigorous: big presence with a mineral nose of terroir.

Vinegarish: said of a wine with an irreparably acid and unpleasant character.

Well constituted: said of a wine that is well constituted, solid and balanced.

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