GALILEOAK
A GEM FOR YOUR CELLAR

PAIRING OAK
WITH THE MOST NATURAL OF SHAPES

The GALILEOAK tank has two particular features that make it unique: its spherical shape and its 360° rotation system. Spheres can be found everywhere in the natural world, with good reason: it is the shape that most effectively maximises physical resistance and thermal inertia.

Building on this, SEGUIN MOREAU has opted for a rotating spherical tank to limit temperature variation as far as possible and enable gentle stirring during fermentation, ensuring a delicate extraction process. This tool also promotes slow and natural convective motion during periods of maturation on the lees.

AN EXPRESSION
OF TRADITION AND MODERNITY

In line with its long-standing tradition, SEGUIN MOREAU has fed all of its expertise into the GALILEOAK, from selecting the oak to the final finish.

This 15hl sphere with its thick staves has benefited from a unique, patented manufacturing process, in particular thanks to an exclusive clamping system.

The staves undergo steam bending, after which the GALILEOAK sphere is assembled and equipped with a stainless steel hatch and a window offering a look inside the tank. The various stages in the fermentation process are on view, a unique experience!

A true work of art pairing technical prowess with innovation, the GALILEOAK will add a unique touch to your cellar.

SEGUIN MOREAU HAS REGISTERED A PATENT FOR THE GALILEOAK COVERING THE MANUFACTURING PROCESS AND THE SYSTEM FOR ASSEMBLING AND FITTING THE TANK.
CONTACT:

Our sales engineers and œnologists are happy to help you with your choice and provide the benefit of their experience.

To take advantage of their personalised advice, contact them at:

oeno@seguin-moreau.fr
SEGUIN MOREAU offers a two-year guarantee covering any manufacturing defects or defective accessories. This applies to normal use in accordance with our instruction manual.

INNOVATIONS

PERFECT SHAPE:
- Ensures maximum thermal inertia
- Facilitates convective motion
- A new way of maturing on the lees

ROTATIONAL SYSTEM:
- Offers the opportunity for gentle extraction
- Puts the lees in suspension
- Makes racking easier

EQUIPMENT:
- The window (diameter 400mm) allows you to see inside the tank
- The stainless steel hatch (diameter 400mm) facilitates filling and cleaning
- The tie rods clamp the two ends and break up the marc cap

QUALITY AND R&D:
- Checks to ensure that the wood is not contaminated with organochlorine compounds (TCA/TCP)
- ISO 22000 certification since 2007
- Oak origin certificate upon request
- HACCP approach

TECHNICAL CHARACTERISTICS:
- 15 hectolitres
- Empty weight: mass 600kg, height 203cm
- Stave thickness: 55mm
- Untoasted / steam bent