

THE PROJECT

Construction of a fermentation cellar
Domaine THIBERT

A good glass of wine contributes to one's well-being and quality of life. Since the dawn of time, wine is an element that is always part of the most important moments in the life of humans: we drink to the birth of a child, we raise a toast to celebrate marriages, and we lift our glasses to welcome the New Year and to mark life's victories, successes, and achievements.

Wine is all of this: the pleasure of choosing, a lifestyle, experiencing a culture. It is a tradition that, nowadays, utilises modern techniques and technologies that contribute to emphasise its characteristics and thus define it.

Aermec is a leading air conditioning company whose objective has always been to provide well-being; it has decided to invest in this area and to make its skills available to the agriculture and food sector, especially to the wine industry.

Aermec's know-how has progressed considerably during the past few years and today it allows the company to offer path-breaking solutions.

This encourages us to make sure that my father's idea becomes an established strategy. It will help us take initiatives that contribute to bring to fruition our efforts to compete also in this market, almost completely unexplored for us at the moment.

Through this publication, we intend to share our achievement and what contributes to make even better this nectar that we all appreciate.

Alessandro Riello
President

DOMAINE THIBERT PÈRE ET FILS

The THIBERT estate, founded in 1967 by Andrée and René Thibert, is now managed by their children Christophe (since 1991) and Sandrine (since 1999). Andrée and René Thibert descended from over seven generations of families of wine growers; they founded their own estate in 1967 (2,50 hectares), in a dwelling going back to the 19th century.

Their two children, Sandrine and Christophe, currently sole co-managers, joined the estate in 1999 and 1991 respectively.

The vineyard grew over the years and the sales of bottled wine developed accordingly.

- 2005: the entire production of the ESTATE was centralised in a new building in which the work started with the reception of the grape harvest and ended with the shipment of the bottles.
- 2009: a tasting room was opened, capable of accommodating groups of up to 60 people (it can host conferences, seminars, etc.).
- 2014: construction of a new fermentation cellar.

The Thibert Père & fils estate now covers 29 hectares, which produce all the South Mâcon denomination: Pouilly-Fuissé, Pouilly-Vinzelles, Pouilly-Loché, Saint-Véran, Mâcon-Fuissé, Mâcon-Prissé, Mâcon-Verzé, Crémant de Bourgogne... with a yearly production of 155,000 bottles.



Top right: the Thibert family property, the headquarters, offices, and tasting rooms.
Left centre: the modern vinification equipment in the new cellar.
Right centre: the storage area.
Bottom left: the tasting room.

Aermec presents europe's largest test chamber.

Aermec recently inaugurated what is, in absolute, Europe's largest test facility for air conditioning applications.

Representing a €5M investment, the new chamber allows units of up to 2,000kW cooling and heating capacities to be tested, and measures 28m in length by 6m in height for a total volume of 2,200m³.

The new test lab has already been accredited with Eurovent certification (up to 1,500kW, Eurovent's limit), acknowledging the precision levels achievable.

In fact Aermec can guarantee a precision of +/-0.2°C on the water side and +/-0,3°C on the air side, with precision instruments, including 240 temperature sensors, 100 pressure transducers allowing testing in conformance to EN 14511 norms. It is also AHRi certified for the North American market, having met the rigorous standards this certification requires.

This highly versatile test lab allows testing with ambient temperatures from -20°C to +55°C and relative humidities from 20%RH to 95%RH. Numerous 50Hz and 60Hz voltages are catered for, in line with Aermec's presence on all continents worldwide. Even noise testing, again with Eurovent certification and according to UNI EN ISO 9614, can be carried out.

Air and water-cooled Chillers and Heat Pumps, Air Handling Units, Indirect Evaporative Coolers and Dry Coolers can all be tested, with an added Data Hall simulator chamber allowing realistic testing of Data Centre applications. If desired the single lab can be transformed into two smaller labs for simultaneous independent testing. In line with Aermec's environmental policy, absolute priority was afforded to minimal energy consumptions during operation, in fact the lab's unique heat recuperation plant ensures that most of the utilised energy can be reused within the process.

Aermec's new Eurovent certified test labs confirm its standing at the very forefront of large application solutions, and represent a notable investment towards Aermec's goal of ever more sophisticated and high quality large product offerings ensuring ever lower energy consumptions.

Particular attention has also been afforded to Customer witness testing, an ever increasing requirement for large projects. Then new test labs will feature a dedicated Customer witness room where all parameters can be instantly and graphically monitored and recorded, specific Customer requests can be quickly implemented and unit operation can be visualised from the comfort of your chair. Aermec is fully convinced this new test chamber, which joins the tens of other specific chambers already present within its facilities in Bevilacqua (Italy), will allow the company to further consolidate its growing presence within large system solutions.

