

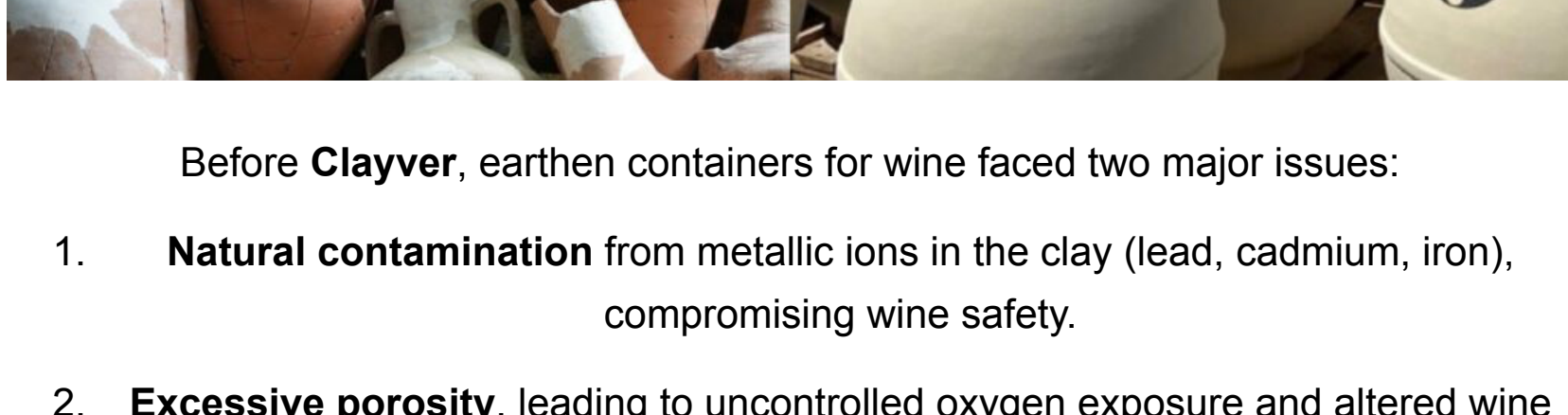


CLAYVER

CERAMIC WINE BARRELS

Traditional Amphora vs. Clayver: What Sets Them Apart?

Between Tradition and Innovation: Wine in Earthen
Vessels Since the 4th Millennium BC



Before **Clayver**, earthen containers for wine faced two major issues:

1. **Natural contamination** from metallic ions in the clay (lead, cadmium, iron), compromising wine safety.
2. **Excessive porosity**, leading to uncontrolled oxygen exposure and altered wine quality.

The Clayver vessel addresses these challenges head-on, offering a modern solution that stands apart. Its unique characteristics embody the evolution of winemaking technology, setting it apart from traditional amphorae.

A great wine inside,
A great natural sandstone,
A terroir sublimated,
A Clayver patent.

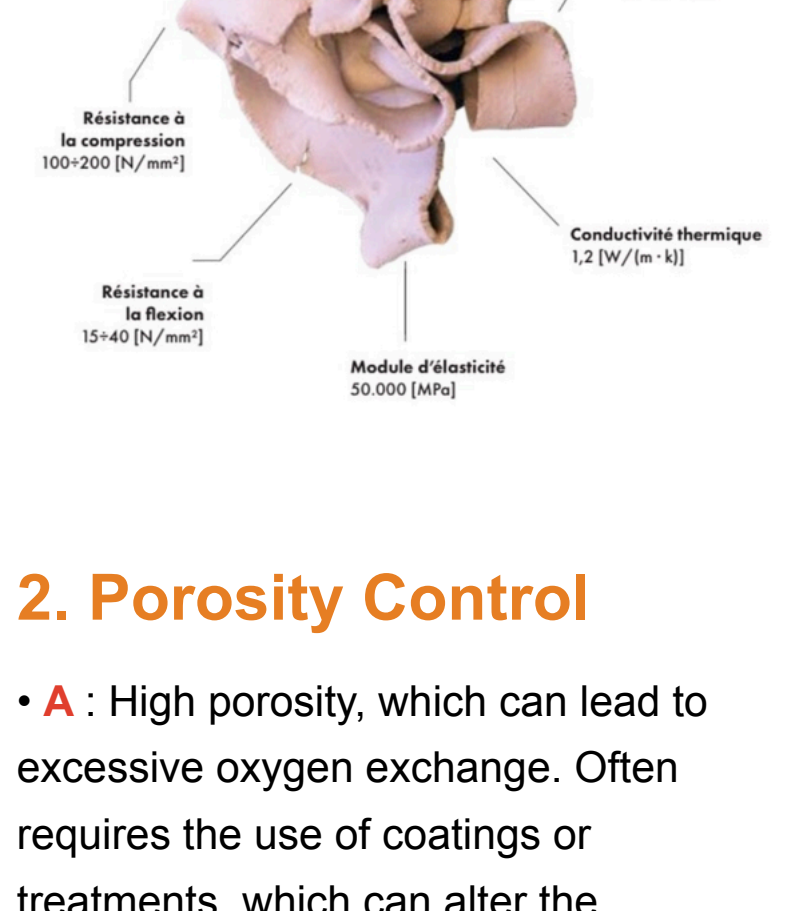
#IamNotaAmphora

Clayver: Inspired by Tradition, Revolutionized by Innovation

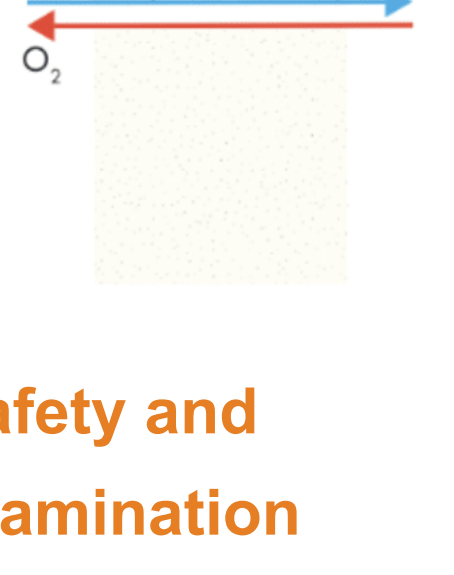
1. Material Composition

- **Amphoraes** : Made from a single type of clay, usually sourced locally, without extensive material selection. This can result in variability in quality and performance.
- **Clayver** : **Clayver Patent** specially developed for the wine, composed of a blend of several **European clays**, forming a natural stoneware (grès cérame) that ensures uniformity and consistency.

Caractéristiques du matériau: le grès cérame naturel



Grès Clayver



2. Porosity Control

- **A** : High porosity, which can lead to excessive oxygen exchange. Often requires the use of coatings or treatments, which can alter the characteristics of the wine.
- **C** : Designed with **stable controlled microporosity** that allows for subtle oxygenation while **preserving the acidity, pH balance and aromatic potential of the wine**. Impermeable, they require no measures to prevent evaporation.



3. Safety and contamination

- **A** : Risks of contamination by metal ions (lead, cadmium, iron) naturally present in clay. Without rigorous testing, these substances can compromise the safety of the wine.
- **C** : Fully **food certified** in accordance with EU regulations (1935/2004/EC, 2005/31/EC) and **extensively tested** to ensure no migration of harmful substances, even under acidic conditions (pH < 2.5).



4. Traceability and accuracy

- **A** : Little or no lot specific traceability, making it difficult to track material origin or ensure uniformity between units.
- **C** : Each batch of clay is assigned a unique number, ensuring **complete traceability** and allowing **precise quality control** for each vessel.

5. Durability and thermal inertia

- **A** : Fired at relatively low temperatures (1000°C or less), making them less durable and more prone to cracking.
- **C** : Fired at high temperatures (up to 1200°C), ensuring **excellent durability** as it is **very strong and thermal inertia**, which allows constant temperatures to be maintained during fermentation and aging.

Mastering Sintering:
Controlled Porosity with
Clayver Stoneware



6. Bacterial development

- **A** : High porosity can create an environment conducive to bacterial growth, requiring more intensive cleaning and monitoring.
- **C** : Its dense, less-porous and inert structure significantly reduces bacterial growth, **making it safer and easier to clean**.

7. Sustainability

- **A** : Traditional methods do not prioritize environmental considerations.
- **C** : **Sustainability** is at the heart of its design, with a life cycle analysis (LCA) that assesses and **minimises its environmental impact** throughout production and use.

Drawing inspiration from the ancient amphora—historically used to let wine breathe without imparting tannins or flavors—Clayver brings a modern revolution to winemaking.

With a scientifically optimized solution, Clayver prioritizes safety, consistency, and sustainability, all while preserving and enhancing the wine's exceptional quality.

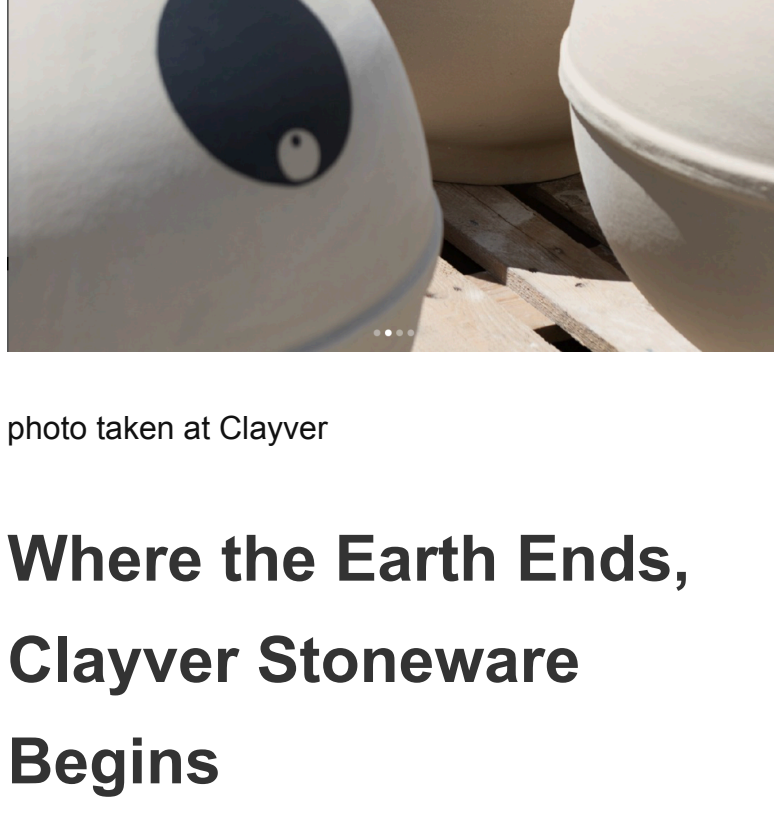


photo taken at Clayver

Where the Earth Ends, Clayver Stoneware Begins

With **precision, traceability, and food-grade certification guaranteed**, the Clayver vessel allows for subtle oxygenation **without altering acidity or pH levels**. Durable, safe, and easy to clean, Clayver is revolutionizing wine aging by preserving its integrity while enhancing the **true expression of the terroir**.

Innovative by Tradition: A Clayver Patent

The Clayver natural stoneware vessel, **patented and crafted in Italy**, is the result of ten years of research and innovation in winemaking and aging techniques. Featuring **controlled, gentle, and stable microporosity**, the Clayver enhances the **purity, minerality, and brilliance** of wine, revealing the full aromatic potential of the grapes and the terroir.

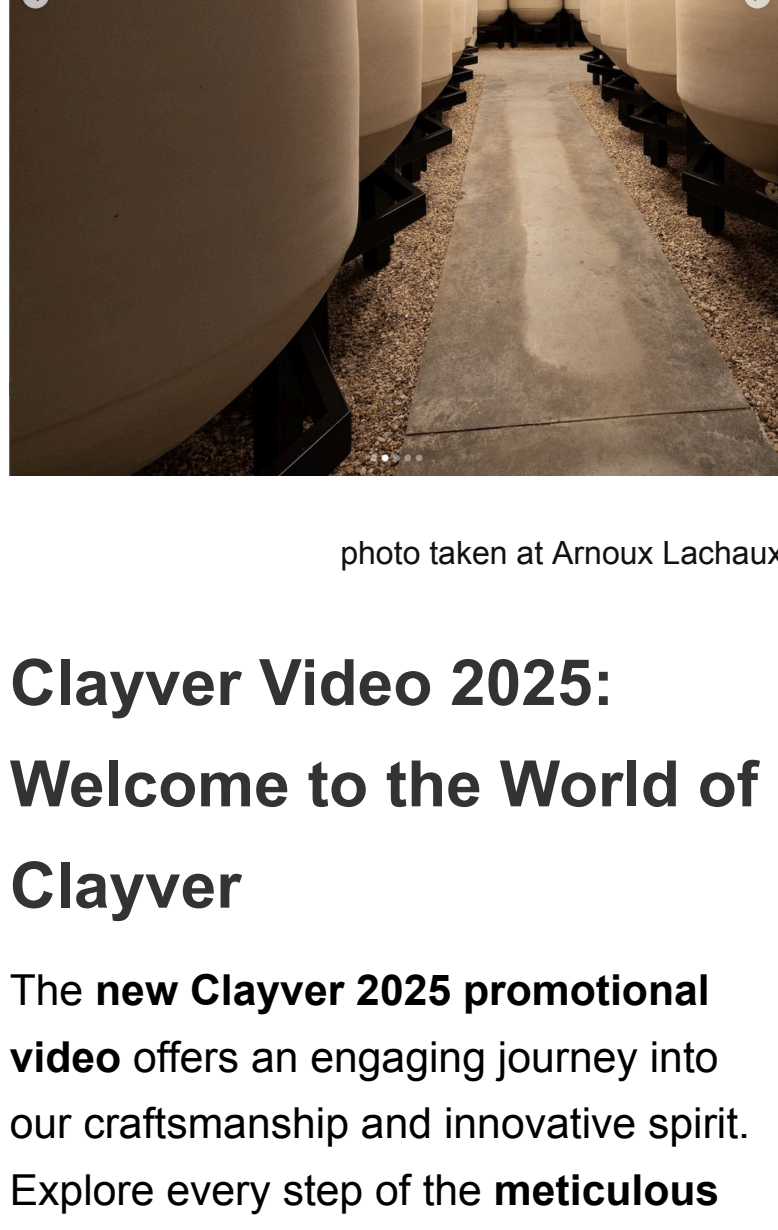


photo taken at Arnoux Lachaux



Made by Clayver and Thomas

Clayver Video 2025: Welcome to the World of Clayver

The new **Clayver 2025 promotional video** offers an engaging journey into our craftsmanship and innovative spirit. Explore every step of the **meticulous production process** in our Ligurian workshop in northern Italy, and witness how our tanks have become a key feature in some of the **most prestigious wineries around the world**.

Clayver Video 2025

The Clayver Family!



Find the catalog on the website:

Clayver Catalog



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