

# Decreasing wine loss and enhancing flavor

## Dry Fog Humidifier AKIMist®



**“I noticed a decrease of wine losses due to evaporation by 130 bottles per year. In addition, the wine quality also improved. I strongly recommend AKIMist® to all the wineries.”**

Case study Interview Domaine Annie Gavignet Ms. Annie Gavignet

### Customer’s introduction Domaine Annie Gavignet

Annie Gavignet is a wine maker from the Burgundy region, in Comblanchien. She comes from a famous wine producing family. She followed the path of her grandfather, Honoré Gavignet, a legend in vinification during his time working in the DRC (Domaine de la Romanée-Conti). She kept on the family tradition based on the same philosophy handed down from generation to generation: “to produce wine that we truly believe is delicious when tasting it ourselves”. Thus, her production is adapted to her taste, producing a delicate and elegant wine.

#### One phone call triggered the success

“In 2012, I was contacted by IKEUCHI to consider installing their humidification system”.

In wine cellars, wine evaporation is a daily phenomenon (Angel share). But as **the humidity goes down, more wine evaporates.**



The air condition of Ms. Gavignet’s cellar was dry and wine was easily evaporating. As such, the opportunity to try a solution was accepted with no hesitation.

#### No comparison with competitors

“After reading the specifications on humidity, I thought I knew what level of humidity could be reached. I was nicely surprised when the reality surpassed my expectations. When the AKIMist® is sprayed, **the Dry Fog quickly increases the humidity level without any wetting or puddles.**

After the presentation, I was able to easily see the product’s benefit. Thus, I decided to install it and did not even consider searching for any other companies’ product at all.”

#### A big decrease in wine evaporation

With the humidifier AKIMist®, the wine cellar of 15 m x 15 m x 3 m has a stable humidity level maintained between 60 - 65% RH. This greatly reduced the amount of wine evaporation.

“Before, topping of the barrels with wine was done once every 2 days. Now, it is only once every 7 days. I calculated that **I am saving 130 bottles/year by preventing wine evaporation.** That is why I think this solution has a wonderful effect as now I can sell the “evaporated portion” of wine and reduce the labor.”

#### An increase in the wine quality

There was also an unexpected improvement of the wine quality. As the number of wine toppings decreased, the opportunity for the **wine to oxidize by touching the air also decreased.** This makes **the wine fruitier with less bitterness and roughness.**



Thus, without AKIMist®, the confined smell in the wine cellar had a negative impact on the flavor of the wine. Thanks to the AKIMist®, the air was purified and the aging process was not disturbed anymore. When the oenologist checked the taste, he acknowledged that **the flavor has improved, as well as the quality.**

### Domaine Annie Gavignet

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✘ Please, do not send direct inquiries to users

#### An adapted solution

“I am really glad that I have been introduced to AKIMist®. This solution was **adapted to my need.** Thus, I increased the wine sales, improved its taste, and reduced the labor.”



I am currently promoting it to wineries within my network and I would definitely recommend this solution to all wineries.”



Dry Fog humidifier  
AKIMist® “E”



An energy saving  
pneumatic  
humidifier that  
generates non-  
wetting fog

For inquiries / information request / quotation contact Raymond 082 600 5236 or Polar Africa via Sales@polarafrika.co.za



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