

WE LEARN FROM YOU EVERY DAY –
AND THINK OUTSIDE THE BOX.

BEST PRACTICE

Coopérative Régionale des Vins de Champagne
Bespoke automation solution for dosage delivery

When it comes to dealing with liquids and gases, Bürkert has become a sought-after partner all over the world. Why? Probably because we have been learning for and from our customers for more than 70 years now. This enables us to always think that crucial step ahead and around the bend.

We make ideas flow.



For your added value. Let us prove it to you – we look forward to your challenge.

Bürkert Fluid Control Systems

Christian-Bürkert-Straße 13–17
74653 Ingelfingen
Germany

Tel.: +49 7940 100
Fax: +49 7940 1091204

info@burkert.com
www.burkert.com

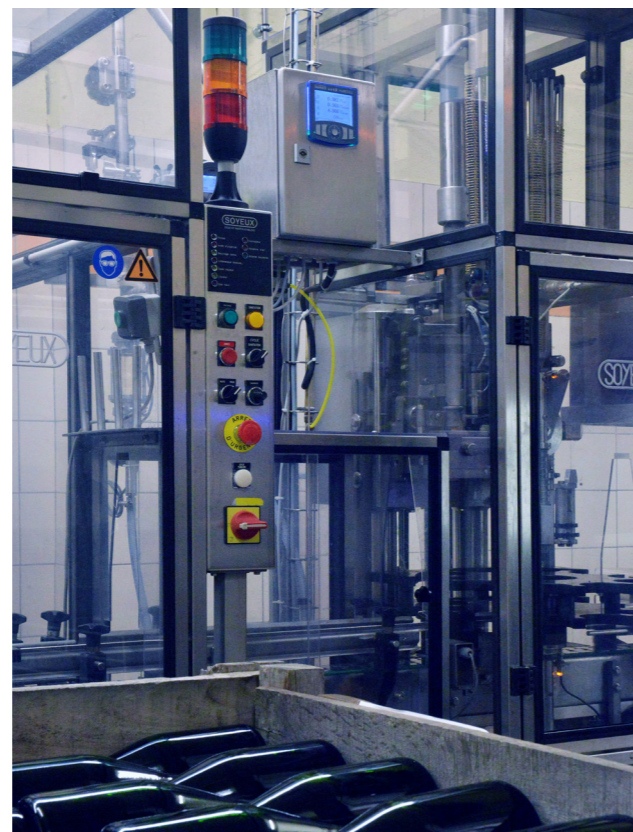
ONE REASON FOR POPPING CORKS THE PARTNERSHIP WITH CRVC OF REIMS

At the heart of Reims, 600,000 to 800,000 bottles of Champagne de Castelnau are produced every year. The Reims vineyard enjoys an excellent reputation and is renowned for the superlative quality of its Champagne. This is achieved with a great deal of intuition and know-how. The same was required when it came to extending the special disgorgement line – which was where Bürkert came into play as a partner.

For continuously good quality

Several years ago, a special disgorgement line was added to the production facility operated by the CRVC (Coopérative Régionale des Vins de Champagne). However, the new system imposed several technical restrictions on the operators of the facility. Due to the large amount of space required for the disgorgement line, the dosing system and dosing machine are housed on different floors. From a technical perspective, the fluctuating pressures during the dosing delivery present quite a challenge.

To ensure maximum quality and optimum taste, our customer requires precisely controlled dosage delivery during disgorgement – a special step during Champagne production. This is to compensate for the loss of liquid after the removal of the ice pellet while simultaneously exerting a decisive influence on the subsequent taste of the Champagne. To overcome the existing challenges and to implement a technically flawless solution, CRVC and Bürkert joined forces to create an automation solution that would reliably and effectively fulfil all the requirements of the control function. Starting with a feasibility study, initial trial runs and the right programming, this close cooperation has led to lasting and reliable operation of the system.



Did you know?

This automated dosing delivery in the dosing line overcomes a **height difference of 10 metres** between the dosing machine and the dosage system.

It's all about using the right settings

When it came to automating the dosage delivery system, our customer trusted the application expertise and the components offered by Bürkert. One particular advantage is the optimum coordination of individual components with one another, which ensures reliable results. At the heart of the solution is the Type 8619 multiCELL transmitter/controller, which records the different measurements and precisely regulates the dosing. The controller offers a simple and intuitive operating interface with a large graphics display as well as the option to connect different sensors directly. Additional components, including a process control and diaphragm valve as well as pressure sensors, work together and enhance the automation solution.



Real teamwork and perfect craft

By working hand in hand, the maintenance department at CRVC and Bürkert realised an automated dosing delivery solution. Whereas the technicians at CRVC were responsible for the installation, Bürkert handled the start-up, parameterization tasks and provided training for the employees on site.



The project team: David Richet (CRVC), David Vansuypeene (Bürkert), Baptiste Valente (CRVC)

How you benefit from our system competence:



Everything from a single source: From planning to start-up, Bürkert employees and components make for a successful project.



Perfect interaction: The perfectly attuned components guarantee reliable operation of the system.



Customer-specific training: On-site employees are individually trained on the system.



Tested quality: Certified components offer product safety for use in the food industry.