

Customer Testimonials

Decreasing wine loss and enhancing flavor

Dry Fog Humidifier AKIMist®"E"



"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 EUROPE to test their humidification system. Compact and adapted to the size of my wine cellar, I saw an opportunity and accepted the demonstration."

In wine cellars, wine evaporation is a daily phenomenon (Angel share). But as **the humidity goes down, more wine evaporates**. Before the test, 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 demonstration, 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 **wine to oxidize by touching the air also decreased**. This makes **the wine more fruity 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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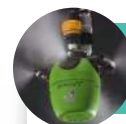
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An adapted solution

"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 on this product, please contact us through one of our offices below.

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