

WINE IN KEGS

Preserve the quality of your wine

Optimize profit

Brought to you by the DESCOMBE FAMILY & WINEINKEGS

SYNOPSIS



**INTRODUCTION OF KEY
STAKEHOLDERS**



**INSIGHTS FROM INDUSTRY
PROFESSIONALS**



BENEFITS OF USING KEYKEG



**KEYKEG SUPPLIED BY
WINEINKEGS**



WINE SELECTION OVERVIEW



**LOGISTICS, DELIVERY PROCESS,
ORDERING, AND FULFILLMENT**



INTRODUCTION OF KEY STAKEHOLDERS

WINE IN KEGS

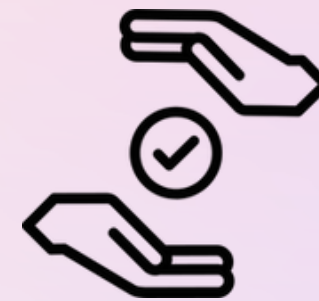


FAMILLE DESCOMBE

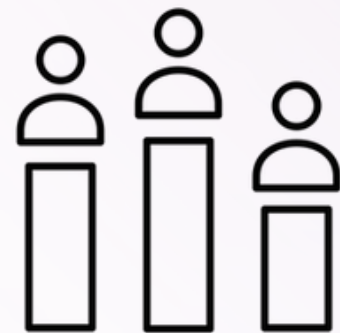
*GUILHEM PARIS
MICHEL LOMBARD*

THE DESCOMBE FAMILY

Family estate located in the Beaujolais wine region since 1905. Owners of the Pougelon Castle located in the Beaujolais region and of the Passy Le Clou Estate located in Chablis in the Bourgogne region



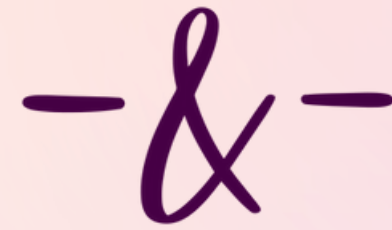
Wine Process Integrity Control: vinification or selection, blending, aging, packaging, storage, and shipping



The family's fifth generation is at work with Marine Descombe, Francois Descombe and Kevin Jandard. **Marine Descombe has been named by the Forbes France magazine as one of the 40 women of 2024. A historic first for a female winemaker**



GUILHEM PARIS



MICHEL LOMBARD



Specialist in dry materials in the world of wine and spirits



23 years of winemaking experience in purchasing, quality and development of dry matter



Participation in the establishment of specifications for cork stoppers, which became a global standard (HA/HP)



Franco-American with 35 years of experience running an import-export business between the USA and France



With acquaintances in the New Orleans restaurant field, a collaboration was formed to bring French wine to the USA



INSIGHTS FROM INDUSTRY PROFESSIONALS

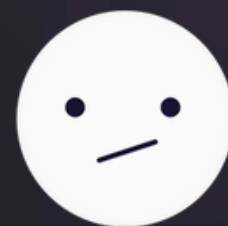
What if you could do better?



96% of establishments serve wine by the glass. Why is that?

- ✓ To introduce new wines at a low cost
- ✓ To satisfy the customer's palate and broaden their experience
- ✓ To create perfect harmony between dishes and wines

However, current solutions (bottles, Bag-in-Box) are limited



- ✗ Changes in quality after opening
- ✗ Waste, financial losses
- ✗ Impractical handling and storing



It's time to revolutionize
serving wine by the glass

WINE IN KEGS has embraced the
KeyKeg : The amphora of the modern
era for its wines

Serving wine can be
simpler, more profitable,
and more **efficient.**



BENEFITS OF USING KEYKEG

What is Wine In Kegs ?

A revolutionary barrel, available in 10 liter, 20 liter, and 30 liter formats, keeping your wine always as fresh as on day one.

A high-tech PET barrel → **Sturdy, lightweight, easy to handle**

A patented valve → **controlled pressure for constant wine pouring**

A lightproof and gas proof pocket → **Optimal shelf life**

20L

30L

10L



vidéo
présentation

Quick and easy installation

- ✓ Plugs into a tap
- ✓ Pressurized with CO2, nitrogen, or room air
- ✓ Instant service, consistent quality

Once you
try it, you'll
never look
back.



Unrivalled storage

What if your wine remained perfect until the very last drop?

- Optimal storage and long shelf life
- No oxidation, no waste
- Controlled temperature for optimal tasting



Less time wasted, more profit

What if you could serve faster and better?

- A quick and easy service for more satisfied customers
- Less handling, more efficiency
- Optimized storage and space saving



Maximum profit

What if each glass earned you more?

- Less waste, more profit
- Better inventory management
- Optimized cost per glass without compromising quality

HOW IT WORKS

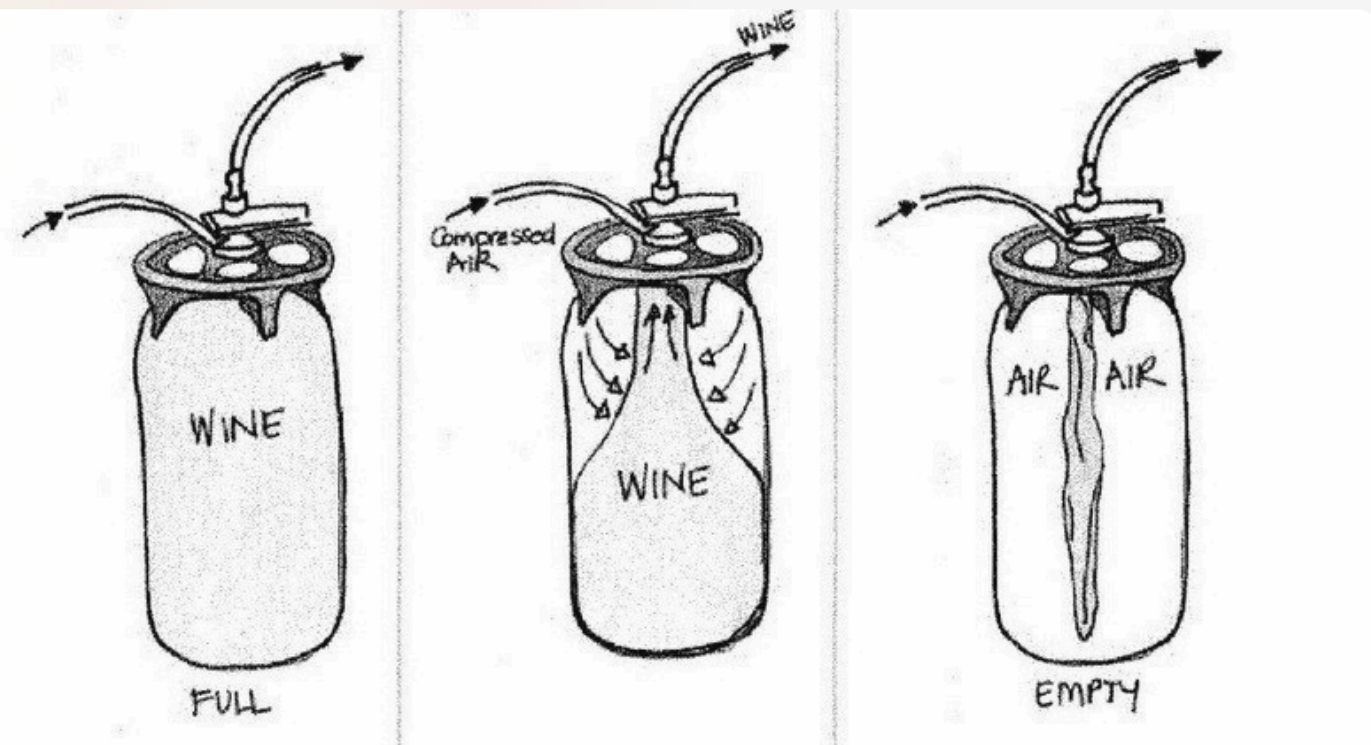
How to use the keykeg

- 1 Remove the tamper-proof cap on the KeyKeg valve
- 2 At 20°C, apply approximately 2 bars of CO2 pressure
- 3 The air entering the KeyKeg compresses the pocket and makes the wine come out with no air contact



After using the keykeg

- 1 Use the depressurization key to remove the air contained inside
- 2 Smash the KeyKeg to flatten it
- 3 The keykeg can now be recycled



STORAGE AND PRESERVATION



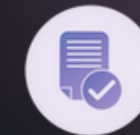
PRESERVATION



CLOSED KEYKEG



Little loss of CO₂ over 12 months *



Little loss of free SO₂ over 12 months *

STORAGE

- Air-conditioned building, kept out of direct sunlight
- On a rack and a non-stackable pallet



OPEN KEYKEG



Little loss of CO₂ over 8 weeks *



Little loss of free SO₂ over 8 weeks *

A sustainable and ecological solution

A 20 liter barrel = 26 glass
bottles saved
60% of KeyKeg is
recyclable



No more broken
glass and
cumbersome
storage

Lighter shipping
weight = Lighter
carbon footprint

Fewer constraints
Less waste
More efficiency



KEYKEG SUPPLIED BY WINEINKEGS



A Unique KeyKeg Offering from WineInKegs. The WineInKegs offer is not limited or generic – it is comprehensive, carefully curated, and designed to deliver a complete solution to professionals.



Thanks to a close partnership with the Descombe family, WineInKegs can now provide **filled KeyKegs, ready for immediate use by industry professionals.**



Our KeyKegs **are filled directly by the Descombe family**, under controlled conditions, ensuring traceability, consistency, and **guaranteed quality.**



WINE SELECTION OVERVIEW

Keep in mind that the following list is not exhaustive, as WINEINKEGS can source other wines on demand. The wines that we offer are also available in bottles.

RED WINES

• *AOP BEAUJOLAIS VILLAGES*

• *AOP BROUILLY*

• *AOP CÔTES DU RHÔNE*

• *VDF PINOT NOIR*

• *VDF SYRAH*

• *VDF GRENACHE*

• *VDF MERLOT*

• *VDF CABERNET SAUVIGNON*

WHITE WINES AND ROSÉS

- *VDF CHARDONNAY*

- *VDF VIOGNIER*

- *VDF SAUVIGNON BLANC*

- *VDF SYRAH ROSÉ*



LOGISTICS, DELIVERY PROCESS, ORDERING, AND FULFILLMENT

Logistics designed for *you*

✓ **Homogeneous and optimized palletization:**

Possibility to mix various types of wine on the same pallet

✓ **Transportation and storage made simple:**

Filmed and strapped pallets in compliance with the ISPM15 standard (100 cm x 120 cm)

✓ **Up to 30% more wine per pallet** compared to traditional bottles

Palletization details

KeyKeg 10L→5 layers of 20→100 barrels/pallet→1000 liters of wine
KeyKeg 20L→3 layers of 20→60 barrels/pallet→1200 liters of wine
KeyKeg 30L→3 layers of 12→36 barrels/pallet→1080 liters of wine



ORDERS



Minimum Order

The production minimum is 30hl (3000L)



Orders must be placed by email

guilhem@wineinkegs.com

michel@wineinkegs.com



Type of pro-format billing

Invoice paid for departure from Saint Etienne
des Oullières 69460 FRANCE

WINE IN KEGS



Imagine an easy, efficient and profitable service.
Imagine no waste, no worries, no compromise on
quality. Imagine a world where each glass poured
is as good as the first.

Don't waste another drop . Contact us today !