

# Flavy FGCM



## Efficiency at the heart of the process

Flavy FGCM is the result of a series of groundbreaking innovations developed by Bucher Vaslin, recognised in the market as the leader in lees filtration.

This new filter represents a major advance in winemaking and offers a new, direct and simplified approach to processes. It simplifies your cellar operations by filtering your musts and wines without racking, whilst offering a high capacity suited to the demands of wineries. It guarantees excellent filtration results, ensuring optimal quality of the finished product.

Integrating the Flavy FGCM filter will transform your cellar operations: reduced cellar work, time savings, and less downtime for the vats. Flow management is made easier thanks to an in-line process.

**A reorganised wine cellar**

The FGCM's performance opens up new possibilities for cellar management to address the major challenges of the future.

- A real alternative to traditional, often manual technologies that require a skilled and qualified workforce (flotation, cold sedimentation, centrifugation, earth filters).
- Autonomous, offering maximum safety and ease of use, this filter is transforming the work of operators and making tasks in the winery less arduous. It thus provides a solution to the current challenges of recruiting winery staff.
- Operating costs reduced by up to a factor of 4.
- Significant reduction in energy consumption.
- Fewer cleaning operations: reduced consumption of water and chemicals.

**A strategic strength for today's winery**

Modern wineries are looking for solutions that go far beyond simple filtration. They now expect equipment that combines performance, versatility and durability.

The FGCM filter is capable of processing a wide range of products: lees, wines at the end of fermentation without racking, wines during ageing and wines prior to bottling. It is a real strategic Asset, ensuring optimal use throughout the year.

FGCM is now one of the most attractive and sustainable investments for winegrowers and winemakers who prioritise performance, quality and the future.

**Performances\***

		Flavy FGCM 1	Flavy FGCM 2	Flavy FGCM 3	Flavy FGCM 4	
Fresh juice	Flow rate	449 - 792	924 - 1,584	1,373 - 2,376	1,848 - 3,168	Gal/h
	Volume filtered	8,976 - 15,850	18,480 - 31,680	27,456 - 47,520	36,960 - 63,360	Gal/20h
White wines end fermentation	Flow rate	449 - 924	924 - 1,980	1,373 - 2,904	1,848 - 3,960	Gal/h
	Volume filtered	8,976 - 18,480	18,480 - 39,600	27,456 - 58,080	36,960 - 79,200	Gal/20h

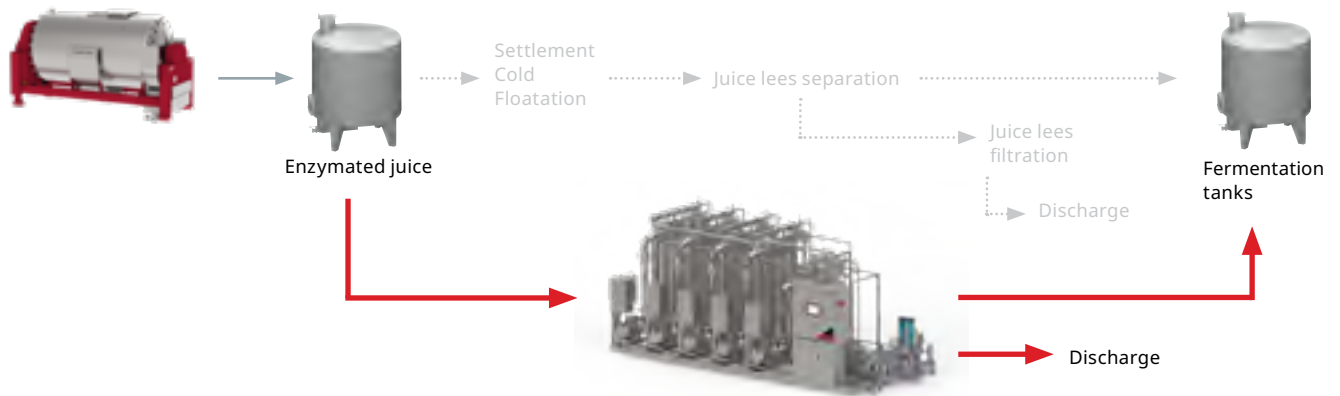
**Performance on finished wines (use of the filter for the rest of the year on wines pre-bottling)**

Profile	Flavy FGCM 1	Flavy FGCM 2	Flavy FGCM 3	Flavy FGCM 4	
Racked white/rosé wines	924 - 1,188	1,848 - 2,376	2,772 - 3,564	3,696 - 4,752	Gal/h
Raw white/rosé wines	660 - 924	1,320 - 1,848	1,980 - 2,772	2,640 - 3,696	Gal/h
Raw red wines	317 - 528	634 - 1,056	950 - 1,584	1,267 - 2,112	Gal/h

\*not contractual values



## Direct filtration of the juice



Typical example of a harvest campaign involving 1,056,000 Gal of must

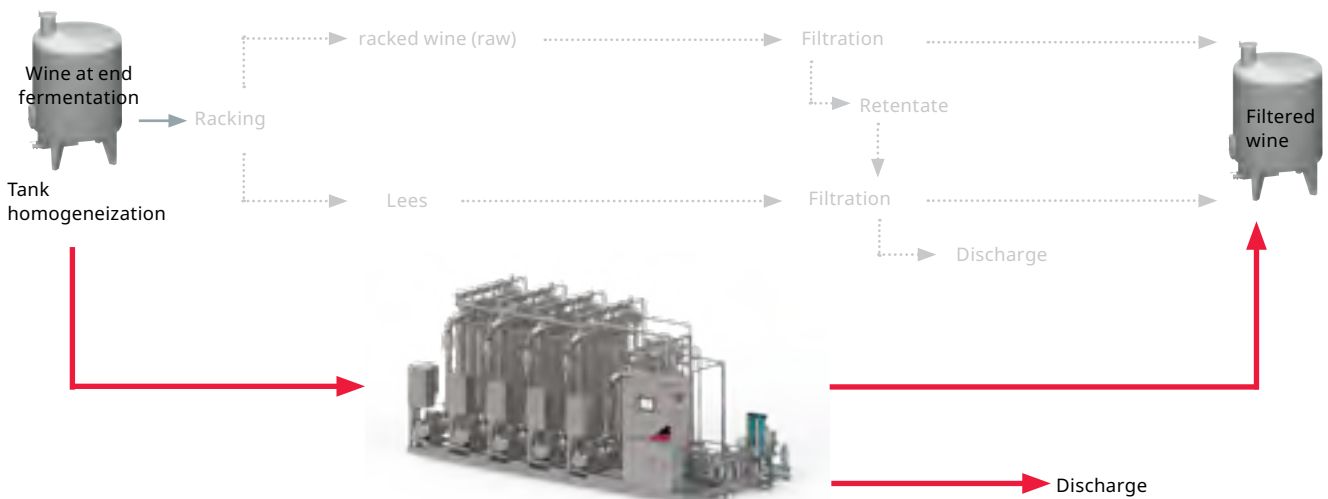
Comparison between a conventional process involving flotation followed by sludge filtration using a filter press, and the simplified process using FGCM 4.

Calculations of operating costs (OPEX) and the volume of wine recovered, expressed in €.

Features	FGCM 4	Floatation + filter press
OPEX : washing, enzymes, additives, filtration earth, power, water, labour (*)	18k€	80k€
Volume of juice recovery	1,030,000 Gal	1,030,000 Gal
Value equivalent to bulk wine (**)	3 920k€	3 875k€
<b>Savings / year for FGCM4</b>	<b>107k€</b>	

\*Data sources : France 2026 database \*\*Value of bulk wine produced by FGCM and floatation = € 1/L and produced by filter press = €0,8/L

## Direct filtration of wines at end fermentation without racking



### Case study on FGCM 4

Filtration of Sauvignon blanc with bentonite and without racking.

Variables	Valeurs
Wine to filter solids content	3,5 %
Wine to filter turbidity	3000 NTU
Average flow rate	100 hl/h
Wine recovery	96 %
Discharge solids content	85 %

\* Solids : centrifugation 3000 rpm 5 min

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