

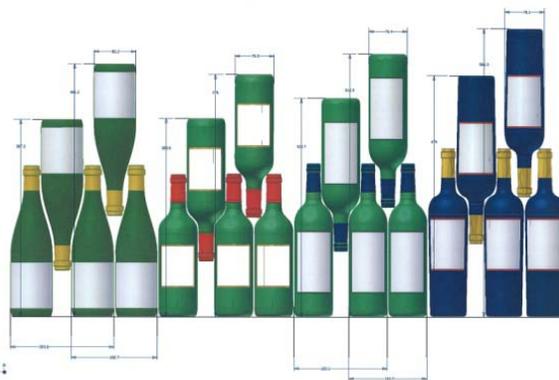
Climadiff Diva Series:

SHELVING OPTIONS:

One of the challenges in properly utilizing storage space in a wine cellar is largely due to the variation in the size, shape and dimension of the bottles. For example, all the bottles pictured below are 750ml Bordeaux bottles. However, the type(s) of bottles loaded will affect loading capacity and technique.



Below is an illustration of two different criss-cross methods to place different types of 750 ml Burgundy and Bordeaux bottles. Note the storage capacity differs according to the bottle's height, diameter and criss-crossing method of storage. Be very careful when multi-stacking bottles of varying types (especially heavily tapered bottles, as they can "rock" and destabilize the stack).

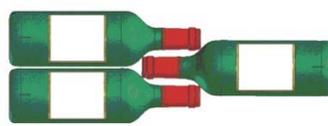


CRISS-CROSSING TYPES

Note: Loading capacity and depth depends on criss-cross method

Top-to-bottom neck-to-neck:

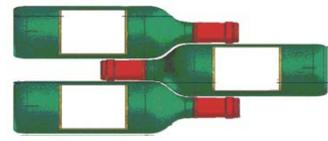
⊖ Lots of space lost!



Top-to-bottom neck between bottles:

⊕ Loading capacity increased

⊕ Less depth



WINE BOTTLE SHELVES

BGN Premium Wood Shelf.

This is premium hardwood shelf that is a standard in each Diva cellar. Available in Adjustable/Fixed or with rails as Sliding Shelf. Fits all types of bottle. Each shelf can hold 13 traditional type 750ml Bordeaux bottles.



Note: *Wooden shelves are natural materials prone to slight warping. This effect is rectified when they are loaded.*

Reversible Collector Shelf

The "Collector ®" wine bottle shelf is a reversible Bordeaux or Burgundy wine shelf invented by Climadiff to allow making an efficient, reliable and practical arrangement choice.

On each side of the shelf, an etched sign indicates the type of bottles to use for storage: Bordeaux or Burgundy. Each shelf can hold 14 traditional 750ml Bordeaux bottles or reverse sides holds 13 Burgundy 750ml bottles.



Sliding Shelves

Depending on the model, the cellar comes with one or more sliding shelves. You may purchase additional shelves and sliding rails but remember, adding shelves reduces the cellar's storage capacity. Sliding shelves provide easy access to the back row and can be stacked to increase storage efficiency

Based on the BGN Premium Shelf, maximum storage capacity with full sliding shelves option reduces the capacity to following:

DV265: max 13 sliding shelves for a total capacity 197 bottles
(13 Shelves x 13 bottles + 28 bottles in bulk storage)

DV315: max 16 sliding shelves for a total capacity 230 bottles
(16 Shelves x 13 bottles + 22 bottles in bulk storage)



Collector Sliding Shelf

Presentation Display Shelf

This shelf comes with a pair of sliding rails for perfect display and handling of bottles. Each shelf can hold 28 traditional 750ml Bordeaux bottles of which 7 are inclined at the front. Can be used along with the Adjustable or Sliding BGN Premium shelves to preserve and display your collection in the cellar.



LOADING METHOD

DETAILS ON CAPACITIES

Capacity indications assigned to the various Climadiff wine cellar models are given as a guideline only. This will help you to take adequate decision based on your collection. These capacities are defined based on a standard "Bordeaux 750ml tradition" type bottles. In reality, you will probably be collecting bottles of different shapes and sizes. For practical reasons, it is likely that you will fill your cellar with less number of bottles than the maximum number it can hold.

For example, if a cellar is loaded with Burgundy wine bottles only, there will be approximately 30% fewer bottles than the initial quantity calculated for Bordeaux bottles.

Another important effect on loading is the number of shelves: each additional shelf is equivalent to the loss of one full bottle layer, two rows may even be lost depending on the types of bottles to be stored. Adding more shelves increases the functionality of the wine cellar at the cost of its capacity: you will have to decide between the capacity versus practicality that best suits your needs.

LOADING

The desired temperature in the wine cellar is achieved only after a few hours of operation. We recommend running your wine cellar empty for a few hours before you start loading it.

Your wine cellar is delivered with one or more shelves made of metal or wood depending to the model:

- Place the supports in appropriate lateral notches inside the cabinet to fit your needs. Make sure that the supports are inserted correctly and securely in the notches to hold the shelf.
- Start by loading the lower part of your wine cellar.
- Stack the bottles with their bases facing backward in the back row and conversely for the front row. The shelves are to be arranged according to the size of your cellar and the shapes of your bottles.

IMPORTANT: MAKE SURE THAT THE BOTTLES DO NOT COME IN CONTACT WITH THE INNER BACK WALL OF THE CABINET.

If you have a large number of bottles, we recommend that you load 40 bottles at a time and then let the device run for 12 hours before you load another 40 bottles. Repeat this operation as many times as necessary in order to create a thermal mass in your wine cellar.

MAXIMUM LOAD COMPLIANCE

The load limit per shelf must not be exceeded (warning: do not obstruct the activated charcoal filter). The shelves are to be arranged according to the size of your wine cellar and the shapes of the wine bottles.

Adjustable/Fixed shelf: **385 lbs (175 kg)**

Sliding shelf: **55 lbs (25 kg)**

Additional shelves may be purchased from your preferred retailer or call 1.877.AGE.WINE (243.9463) for assistance.

SOME USEFUL TIPS ON WINES "READY TO SERVE" AND SERVING TEMPERATURES TABLE

EXPLANATIONS

The time required for each cru, vintage and varietal to attain its optimum maturity varies. The table below will give you an idea about the number of years your wine will need to reach the optimum maturity, that is, the ideal moment to savor them.

MATURITY TABLE (IN YEARS)

| APELLATIONS | White/ Rosé | Red |
|--------------------------|-------------|---------|
| Alsace | 1 - 4 | |
| Alsace grand crus | 8 - 12 | |
| Beaujolais (crus) | | 1 - 4 |
| Beaujolais primeur | | 1 - 2 |
| Bergerac | 2 - 3 | 3 - 4 |
| Bordeaux | 2 - 3 | 3 - 4 |
| Burgundy | 5 | 7 |
| Cahors | | 5 - 10 |
| Cotes de Provence | 1 - 2 | 2 - 5 |
| Cote Rotie, Hermitage | 8 | 8 - 15 |
| Burgundy grand crus | 8 - 10 | 10 - 15 |
| Bordeaux grand crus | 8 - 10 | 10 - 15 |
| Jurancon mellow, liqueux | 6 - 10 | |
| Jurancon dry | 2 - 4 | |
| Languedoc | 1 - 2 | 2 - 4 |
| Loire | 5 - 10 | 5 - 12 |
| Loire mellow, liqueux | 10 - 15 | |
| Macon | 2 - 3 | 1 - 2 |
| Montbazillac | 6 - 8 | |
| Savoie | 1 - 2 | 2 - 4 |
| Rhone Valley | 2 | 4 - 8 |
| Yellow wine | 20 | |

Note: The above guidance is for general information only and subject to change depending on various circumstances.