

Barrels for Spirit

We select only oak of 100% French origin, and carry out specific blends, which bring to the Spirits all the elements necessary for its good ageing. We establish a precise stacking of staves in the woodlot, with individual monitoring and automatic watering of the wood lots. The maturing period can range from 24 to 36 months.

Our toasting regimes are divided into two categories according to the humidity and surface temperature of the wood:

- **Catégorie N (Normal)**
- **Catégorie S (Long)**

Here are more details of the most popular toasting at the Tonnellerie de Jarnac for Spirits:

Toast MTN (Medium Normal) and MT+N (Medium Plus Normal): for fine eaux-de-vie, which one wishes to maintain the character of the spirit, for which must preserve this finesse.

These toasts help to keep the typical character of the eau-de-vie, while improving its complexity on the nose and in the mouth. The Medium Toast (more subtle) is characterized by the presence of spicy aromas with slight notes of vanilla or toffee, it brings finesse and respect to the fruit. Medium Plus Toast is more pronounced with notes of pastry and vanilla.



Photo: Rémi Darnendralle

Toast MTS (Medium Slow) and MT+S (Medium Plus Slow): these toasts are perfectly adapted to long maturation, with few rotations, or for eaux-de-vie whose objective is to respect the aromas present.

They are powerful toasts that give an impression of generosity and sweetness coming from the very present vanillin molecules.

Toasted bread, toffee (mainly for medium-long toasting) and caramel, almond and chocolate (mainly for medium-longer toasting). They are less structuring than conventional toasting, but increase the volume in the mouth and the impression of roundness. Your spirit will be both sweet and complex.

Toast HTN (High Normal) and HTS (High Slow): for eaux-de-vie with a more roasted character. With a strong heat, the wood loses almost all its spicy aromas, giving way to more pronounced aromas such as caramel, coffee and chocolate with roasted notes.

The long, strong heat brings finely toasted notes that blend in very well. The nose will be enhanced, and the mouth fuller. Once again, the priority is to respect spirit.

Toasting of the heads:

The heads are also toasted in an artisanal way, on the embers to obtain a subtle toast. 20% of the eau-de-vie being on the surface with the heads, this intensifies the aromas provided by toasting, adding a slight extra colouring and notes of toasted bread, cocoa and coffee. As they age, these aromas will evolve towards candied orange.





Photo: Rémi Demerdaille

Each barrel is marked with a barcode, with the help of which we can find all the information about the production process of the barrel, from the batch of wood used to the shipment.

For greater accuracy, probes measure the temperature of each braséro and transmit it to a display. A curve is drawn according to each customer's choice of toasting, the cooper can thus follow the time and temperature information allowing a better reproducibility.

It is a tool of help but also of follow-up, since on request, we can find your curve which is systematically recorded.

Conclusion on toasts:

- The more the barrel is heated, the less tannins are added to the maturing process, because the heat degrades the hydrolysable tannins naturally present in the oak.
- Each toast brings a palette of aromas. At least toasted, at the most toasted: coconut, spices, vanilla, toasted bread and pastry, finishing with notes of caramel and coffee on the strong heat.

Capacity: 225L, 300L, 350L courte, 350L, 400L and 500L		MTS	MT+N	MT+S	HTN	HTS	FC
Finesse	Fine EDV, subtle woody subtlety	■					
Elegance	Preserving aromas, adding complexity		■				
	Preserve aromas, vanilla character, roundness			■			
Power consumption	Toasted / grilled intakes				■		
	Powerful and complex VIEs					■	
Options	Enhance aromas, roundness and structure			■			■
	Woody, spicy character					■	■

*The choice of the normal or long toasting will depend on the intensity of the desired aromas, and the time during which the barrel will be used.

Our team is here to provide you with technical support, don't hesitate to ask all your questions to accompany you in your toasting choices.

