

Barrels for Wine

For many years we have been studying the impact of organoleptic of the different French forests on wines.

The origin of wood is an important source of variability.

Of course with the oak species, we have noted in our research that forest blends bring a better aromatic complexity.

The reproducibility is also much more precise.

Blends for white wines:

- **Etoile:** selection of stakes in central France 24 months dry natural medium grain for white wine.
- **Burgonde:** selection of stakes from Eastern France. The growing of wood meets a precise set of specifications, it is shorter than the barrels dedicated to red wine.

Blends for red wines:

- **Authentique:** selection of Merrain from the centre of France, 24 months natural air drying medium grain.
- **Select:** selection of staves mainly from the centre France, 30 months natural air drying, fine grain and medium fine grains.
- **XO:** selection of staves from the centre France, 36 months natural drying, fine grain.
- **Harmony:** selection of Eastern European staves with heads from central France (toasted), 24 months natural drying medium grains.

DETAILS :

ETOILE: it respects thiols and the freshness of the fruit. It is perfectly suited to white wines for maturing from 6 months.

BURGONDE: strengthens the character of the Burgundy grape varieties. The barrels are discreet, nuanced and harmonious. Respect the fruit, increase tension and generosity and brings a touch of freshness in the mouth. A very resolved and integrated barrel.

AUTHENTIQUE: representative of the «Jarnac» type. For structural red wines, adding complexity to the wine.

SELECT: for the maturing of great red wines seeking suppleness and tannins, in particular the Saint-Emilion varieties. It reinforces the feeling of maturity and roundness of the wine.

XO: for the maturing of fine concentrated red wines. The XO selection brings a certain «sweetness» and volume in the middle of the mouth. It supports powerful wines by soften the palate with its soft, discreet tannic structure.

HARMONY: barrique for short term maturation of about 12 months. The oak, which is of the same species (Sessile) can compete with 100% French barrels in terms of tasting, on medium structured red wines and relatively short maturation (approximately 10/12 months). It is important to know that the surface area of contact of the heads represents about 30% on a 225 liters barrel.

