



Fontainebleau

Quercus Sessilis



Truly a Collector's Piece

Perfect harmony between wood and the finest long-aging wines.

- Our FONTAINEBLEAU barrel is created only by the hands of our best cooper, under the strictest selection and inspection of each stave.
- Slow and controlled integration thanks to the best oxygen exchange rate we can find, allowing a greater tannin polymerization over time.
- We found an increase in the wood's aromatic compounds, as well as vanilla, lactones, furfural and eugenol, which are all enhanced after 48 months of drying, and delivering a much more aromatic wood with lower tannins.
- Excellent aromatic richness, color stability and smooth texture of tannins on the palate.



Origin: Fontainebleau Forest, France



Natural open air drying over 4 years



Extra fine grain < 1.5 mm



Forêt d'Exception PEFC Certificate



DIMENSIONS

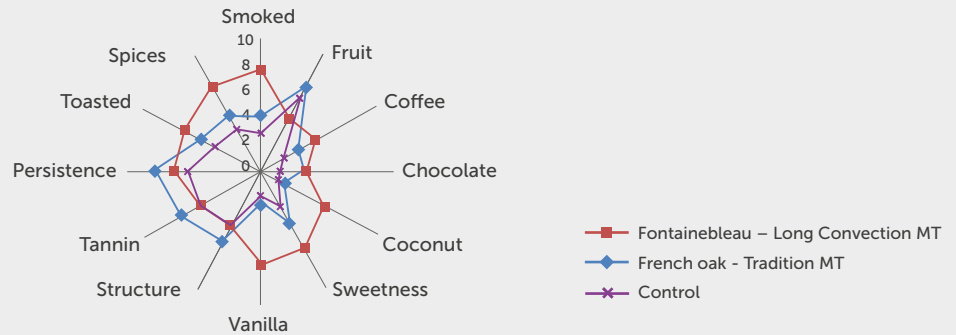
	225 L	228 L
Height (mm)	945	875
Heads Ø (mm)	530	555
Bilge Ø (mm)	660	695
Staves (+/- 2 units)	28	30
Black hoops (unit)	6	6
Weight (kg)	46	46
Thickness of Staves / Mouth (+/- mm)	27	27
Bung Hole Ø (mm)	50	50

* All our Fontainebleau barrels include a glass bung and a white silicone bung - both food grade.

* Kosher and gluten-free barrels available by request.

Wood selection originating from one of the most famous forests in France, the exclusive and renowned Fontainebleau forest, in the Île de France region. The unique characteristics of this area and the terroir particularities deliver extraordinary aromatic complexity. This forest has been named “Forêt d’Exception” by the NFO (National Forestry Office.)

FONTAINEBLEAU vs FRENCH OAK



TOASTING LINES

FIRE TOASTING METHOD



Toasts: LT / MT / MT+ / HT

Our fire toasted barrels are toasted by flames fed with oak wood as firewood. This toasting technique produces a high degradation of phenolic compounds, which results in small amounts of phenolic compounds, creating a minimal perception of robustness (in structure and astringency) in red wine, while enhancing its aromatic notes.

Fire produced with our French oak cubes generates slow and profound toasts of the wood, delivering less aggressive results that are also more respectful of the fruit.

CONVECTION TOASTING METHOD - HOT AIR

The main difference between the direct fire toasting method and the convection toasting method is that the convection process is controlled with our exclusive software that allows us to control the desired toasting results in terms of aromas and flavors.

It presents a pronounced aromatic and gustatory potential for all its sensory attributes. Each recipe offers varying intensities of toasted, spiced or smoked notes that increases with higher temperatures. With lower temperatures, sweet and fruity notes are achieved. Volume becomes evident on the palate, and its ability to give wine layers and length are the most desirable attributes of the convection toasting method.



Toasts: LT / MT / MT+ / HT

A large proportion of certain phenolic compounds contribute to a greater sense of structure in red wines, as well as an increased ability to maintain color stability overtime. Both the time and temperature designed for this line contribute to an extensive availability of wood polysaccharides, which are transferred to the wine. This translates into a greater sensation of volume in the mouth.



Toasts: LT / MT / MT+

Using the same convection system (air flow and temperature ranges), the Long Convection line has longer toasting periods, including recipes from LT to MT+. Gradual and balanced contribution of phenolic compounds and aromas to the wine overtime, allows us to recommend this line for longer aging times (more than 12 months.) The marked feeling of concentration, persistence in the mouth and aromatic strength represent iconic attributes of this toasting line.