



# Fontainebleau

Quercus Sessilis



## Truly a Collector's Piece

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

- From the skilled hands of our master cooper, the FONTAINEBLEAU barrel is crafted with meticulous expertise, delivering more than a barrel - a true masterpiece.
- 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 more than 48 months of drying, this exclusive oak delivers aromatics of vanilla, lactones, furfural and eugenol with soft tannins.
- Excellent aromatic richness, color stability and smooth tannin texture 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)	8	8
Weight (kg)	46	46
Thickness of Staves / Head (+/- mm)	27	27
Bung Hole Ø (mm)	50	50

Reference values for informational purposes. Handmade product, measurements may vary.

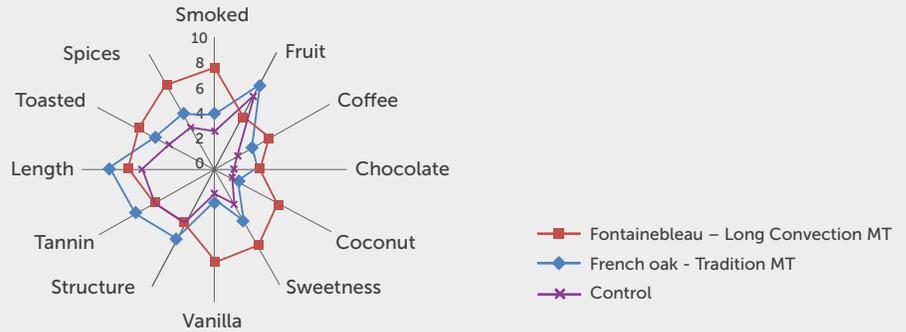
\* All our Fontainebleau barrels include a glass bung and a white silicone bung - both food grade.

\* Kosher and gluten-free barrels available by request.

\* Please contact us for information on other formats.

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

### CONVECTION TOASTING SYSTEM

Exclusive software developed and patented by TN Coopers.

By means of thermodynamic principles, instead of using temperature and time variables alone, this system works around the concept of thermal energy supply in an oven that allows the flow of hot air, controlling the temperatures through the inside of the barrels. This process achieves a slow, soft, homogeneous toast with a deeper penetration of the wood’s surface. With this unique style of toasting and technical approach, our software allows us the ability to offer personalized toasting recipes based on the needs of the winemaker.

TN Coopers’ exclusive software considers thermodynamic principles with variables of time, temperature, humidity and controlled air flow, allowing the creation of unique recipes.

#### CONVECTION



Toasts: LT/MT/MT+/HT

This yields a higher proportion of certain phenolic compounds which contributes to a deeper sensation of structure in red wines, as well as providing the ability to achieve color stabilization. Both the time and temperature designed for this line contribute to a higher availability of polysaccharides from the wood that are transferred to the wine. This translates to a higher sensation of volume in the mouth.

#### LONG CONVECTION



Toasts: LT/MT/MT+

Prolonged toasts that can go from 3 to 6 hours depending on the recipe. The gradual and balanced contribution of phenolic compounds and aromas to wines allows us to recommend this line for longer aging (more than 12 months). The strong sensation of a powerful bouquet of concentrated flavors, length in the finish, and aromatic potency represent iconic attributes to this line of toast.

### TOASTED BY FIRE

#### TRADITION



Toasts: LT/MT/MT+/HT

This barrel owes its unique properties to an ancient French toasting process, named *Chauffe à Coeur*, or “heart toasted.” In addition to this method, we bring some moisture to the rosette with purified hot water, warming it in a steam chamber to open its pores, and finally applying a careful refining toast. Our water-steam process facilitates bending and eliminates any resin residue. It brings complexity, tannin softness, while maintaining the fruit and sweet notes ... especially for high-end wines with a harmonic evolution.