



• FRENCH OAK •

Quercus Petraea (Quercus Sessilis)



PEFC Certificate



Open air drying up to 36 months



Fine Grain



Mature forests over 180 years old,
grown with the Haute Futaie technique

FOREST SELECTION

ALLIER

The ground is coarse clay, silica-based and not very fertile. Trunk growth is extremely vertical and regular. The grain is fine, compact and lightly porous resulting in an extraction of silky tannins and pleasant aromas.

TRONÇAIS

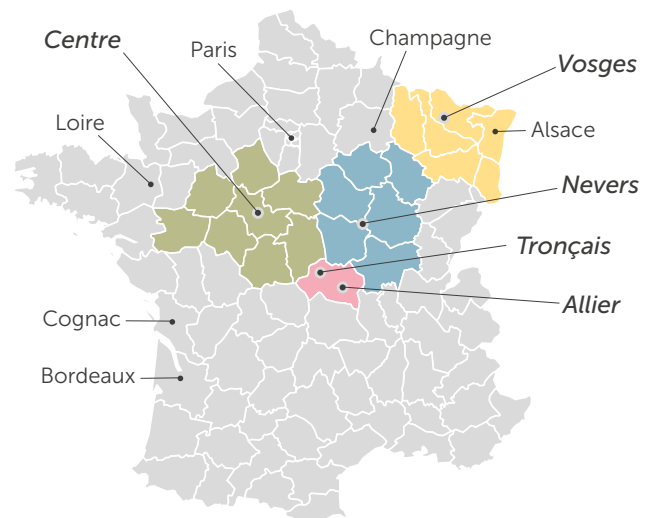
The best known forest from the Allier department, Tronçais has similar characteristics to Allier with a finer grain.

NEVERS

Compared to Allier, this oak has a medium grain resulting in a greater tannin extraction with undeniable quality.

VOSGES

This region's cold climate is the cause of slower tree development which traditionally presents a fine grain.



DIMENSIONS

	160 L	225 L Export	225 L Château	228 L	265 L	300 L	500 L
Height Ø (mm)	945 ± 5	945 ± 5	945 ± 5	875 ± 5	930 ± 5	950 ± 5	1,065 ± 5
Heads Ø (mm)	440 ± 5	530 ± 5	530 ± 5	555 ± 5	560 ± 5	595 ± 5	720 ± 5
Bilge Ø (mm)	595 ± 5	685 ± 5	685 ± 5	720 ± 5	735 ± 5	785 ± 5	935 ± 5
Thickness of Staves (mm)	27 ± 2	27 ± 2	22 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Thickness of Head (mm)	27 ± 2	27 ± 2	22 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Bung Hole Ø (mm)	50	50	50	50	50	50	50
Number of Staves	26 ± 2	30 ± 2	30 ± 2	30 ± 2	32 ± 2	34 ± 2	40 ± 2
Number of Hoops	6	6	6	6	6	6	8
Weight (kg)	38.5 ± 1	46 ± 1	43 ± 1	47 ± 1	48 ± 1	56 ± 1	79 ± 1
Contact Surface	1.65/1.70 m ²	2.05/2.10 m ²	2.05/2.10 m ²	2.09/2.15 m ²	2.35/2.40 m ²	2.44/2.50 m ²	3.45/3.50 m ²

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

* All our barrels include a silicone bung.

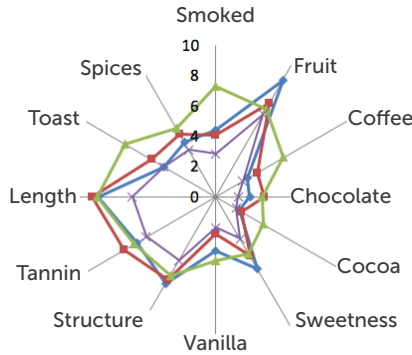
* Available upon request: Kosher and gluten-free barrels.

* Please contact us for information on other formats.

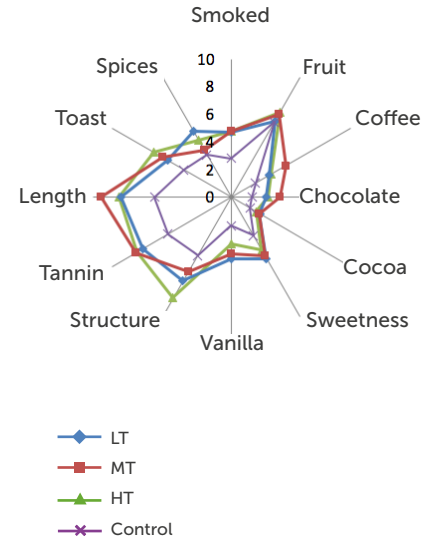
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SENSORY PROFILES

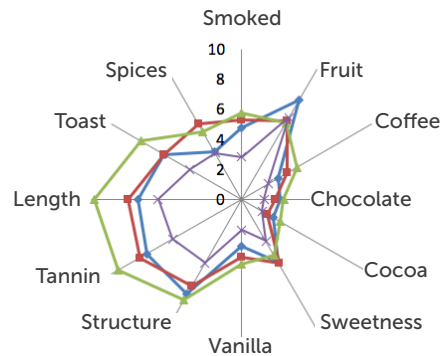
TRADITION



LONG CONVECTION



CONVECTION



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



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.

Toasts: LT/MT/MT+/HT

LONG CONVECTION



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.

Toasts: LT/MT/MT+

TOASTED BY FIRE

TRADITION



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.

Toasts: LT/MT/MT+/HT