



Tonnellerie
de Cognac

NEW BARREL RANGE

RANGES	OAK	STAVES DRYING TIME	INFORMATION	AVAILABLE CAPACITIES
Cognac	French Oak	24 to 36 months	Historically used for the Cognac market, this range is perfect for ageing any spirits. We can alter the toast(s) to meet your exact specifications.	350L to 600L
Premium	French Oak	30 to 36 months Chimney stacking arrangement	Our chimney stacking arrangement for our staves, ensures optimum ventilation and leaching during the ageing process giving a homogenous maturation profile. These barrels are handmade in the traditional manner for long ageing (typically 12-24 months or as long as you wish.) We can add any toasting profile you require.	225L to 400L
Terroir	French Oak	24 to 30 months	This range will suit most types of winemaking. Different barrel profiles can be made by altering the toasting choice to give greater or less structure, different flavour/aroma profiles, different volume and mouth-feel (length or breadth).	225L to 600L
Fraîcheur	French Oak + acacia heads	24 to 30 months	With acacia head sets and a light toast, these barrels are ideal for white wines. They allow the primary flavours/aromas to be expressed while providing richness and structure.	225L to 300L

Toasts available :

-  Light Toast (LT)
-  Long Light Toast (LLT)
-  Medium Toast (MT)
-  Medium Toast Plus (MT+)
-  Heavy Toast (HT)