



FINE
GRAIN
OAK
BARRELS

MARCHIVE

TONNELIERS DEPUIS 1876

Our range of oak barrels is the result of a French barrel-making expertise that has been handed down and respected for generations. It is a range that has been carefully put together to meet the exacting quality requirements you have for your wines. Selection of the raw material, duration of the stave seasoning, container capacity and toast, we work with you to find the solutions best suited to your needs.

FINE GRAIN OAK BARREL

RANGE OF FINE GRAIN OAK BARRELS STAVE SEASONING 24 MONTHS

	Capacity (L)	Height (cm)	Nominal thickness staves	Nominal thickness heads	Bilge diameter	Head diameter	Iron hoops	Wooden hoops	Weight (kg)	Bar on heads
BORDEAUX EXPORT	225	95	27	27	70	57	6	-	50	-
BORDEAUX EXPORT FAE	225	95	22	27	69	56,5	6	-	45	-
BORDEAUX CHÂTEAU FERRÉ	225	95	22	22	68,5	57	6	-	43	●
BORDEAUX CHÂTEAU TRADITION	225	95	22	22	69	59	6	4	43	●
BOURGOGNE EXPORT	228	88	27	27	72	60	6	-	50	-
BOURGOGNE TRADITION	228	88	27	27	72	60	6	8	50	-
300 LITRES	300	100,5	28	22	77	63	8	-	63	-
350 LITRES	350	105	28	27	83	65	10	-	69	-
400 LITRES	400	105,5	28	22	87	71	10	-	76	-
500 LITRES	500	108	28	27	94,7	77	10	-	90	-
600 LITRES	600	110	30	27	102	84,5	10	-	116	-
DEMI-MUID	600	112	54	54	105	90	10	-	144	-

TRADITIONAL TOASTS

LIGHT TOAST	Brings out the wine's fruit aromas.
MEDIUM TOAST	Adds aromatic complexity, bringing fruit to the fore and adding subtle vanilla notes.
MEDIUM+ TOAST	Creates a well-balanced combination of fruit and refined spicy, roasted flavours.
HEAVY TOAST	Develops spicy and roasted flavours.

SPECIAL TOASTS

RESPECT	Best used with red wines, this toast provides fruit, freshness, balance and structure.
INFINITE	Best used with white wines, this toast enhances structure and brings out minerality and freshness while respecting the fruit.

OPTIONS

Stave seasoning 36 months
Extra-fine grain stave