

225L
SEMI-
FINE
GRAIN
OAK
BARREL

MARCHIVE

TONNELIERS DEPUIS 1876

As well as the origin of the wood, the seasoning of the staves, the toast level and the percentage of new barrels in the cellar, the grain of the barrel's oak is a determining factor in the quality of the finished wine. Tonnellerie Marchive offers a range of 225L oak barrels whose staves have been carefully sorted to obtain a selection of semi-fine grain oak. These barrels will enable you to enhance the structure of your wine.

OAK BARREL

SEMI-FINE GRAIN 225L

RANGE OF SEMI-FINE GRAIN OAK BARREL

STAVE SEASONING 24 MONTHS

	Capacity (L)	Height (cm)	Nominal thickness staves	Nominal thickness heads	Blige 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			22	27	69	56,5	6	-	45	-
BORDEAUX CHÂTEAU FERRÉ			22	22	68,5	57	6	-	43	●
BORDEAUX CHÂTEAU TRADITION			22	22	69	59	6	4	43	●

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 (see technical sheet).
INFINITE	Best used with white wines, this toast enhances structure and brings out minerality and freshness while respecting the fruit (see technical sheet).

OPTIONS

Stave seasoning 36 months