



SAINT-
LOUIS
OAK
BARREL

MARCHIVE

TONNELIERS DEPUIS 1876

This barrel is named Saint-Louis after the city in Missouri, a U.S. state renowned for its high-quality American oak. *Saint-Louis* is the perfect alliance between two varieties of oak, the combination of the aromatic freshness of American oak with the finesse and smoothness of French oak, thus giving the wine a perfect balance within its organoleptic structure. For a short, economical wine ageing period of between 6 and 12 months.

SAINT-LOUIS OAK BARREL

The freshness, smoothness and sweetness of American oak and the finesse and structure of French oak.

RANGE OF SAINT-LOUIS OAK BARREL 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 or 8	-	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	●

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).