



tonnelier depuis 1860



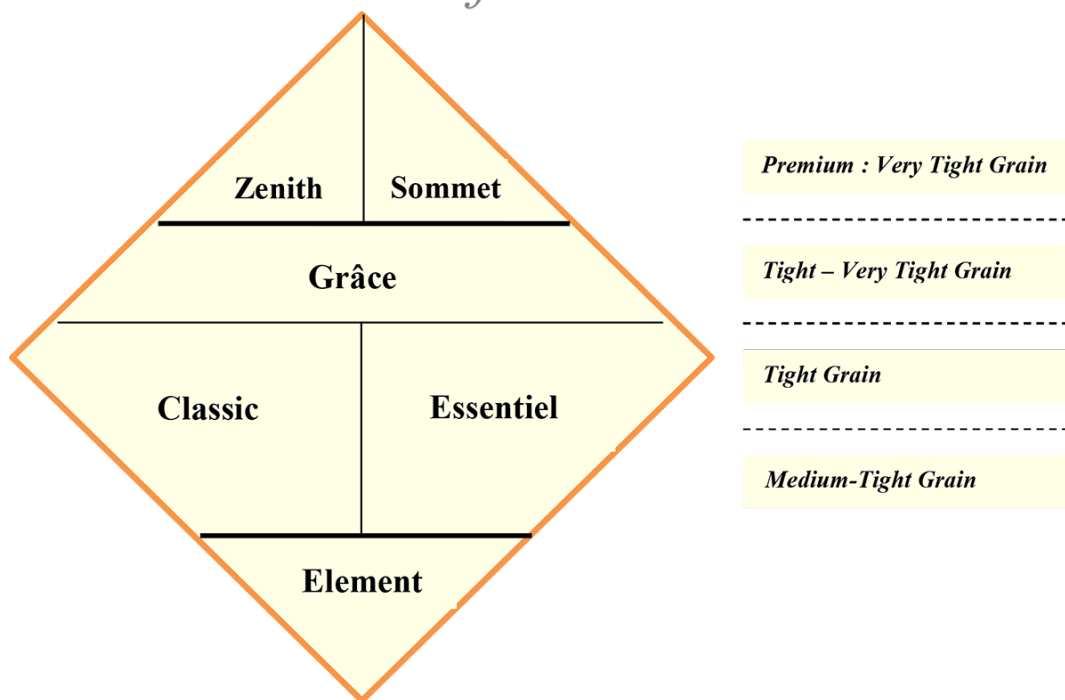
Philippe Morin 0438 816 934 - philippe@frenchoak.com.au

Tonnellerie D'Aquitaine imported in Australia since 2004 by Philippe Morin French Oak Cooperage Pty Ltd
PO Box 315 Hahndorf South Australia 5245

Evolution towards a sustainable future with Tonnellerie D'Aquitaine

The 'Barrels by Grain' selection is designed to meet a demand from winemakers for a variety of specific barrel profiles to match the evolution in modern wines styles whilst looking towards the future for a sustainable supply of Premium French Oak barrels.

Barrel Profiles



Zenith.

The premium Zenith barrel profile is achieved by carefully hand selecting Very Tight Grain staves from France's most prestigious forests, including Tronçais, to provide elegant structure, balance and density to the wine while focusing on the fruit. Premier barrel for refined structure and fruit preservation.

Sommet.

The premium Sommet barrel profile is reached by carefully hand selecting Very Tight Grain staves from France's most prestigious forests, including Jupilles, to provide elegant volume, brightness and intense aromatics to the wine. Premier barrel designed for bright fruit expression and soft tannins.

Grâce.

This forest blend of hand selected Tight Grain and Very Tight Grain has been designed to lead your wine to a well-balanced profile with structure and bright aromatics. Superb barrel for white wines and bright reds.

Classic.

This Tight Grain cooper's select forest blend provides a well-structured profile for medium to long aging wines with enhanced fruit characteristics and length of the wine.

Essentiel.

This Tight Grain cooper's select forest blend provides bright aromatics and power to your wine while respecting the fruit identity.

Element.

Element is a blend of Medium Tight Grain staves from select French Oak forests. This profile is designed for faster integration and more impact while respecting your wine characteristics.

Tonnellerie D'Aquitaine Traditional Fire Bent Barrels are 'Made to Order'

D'Aquitaine Single Forest Origins selection includes

Regular origins from **Allier, Vosges**

Premium origins from **Tronçais, Jupille, Les Bertranges, Fontainebleau**

D'Aquitaine Barrels Promoting the Fruit

At Tonnellerie D'Aquitaine our goal is to work with the winemaker in selecting the wood type and toasting that best exemplifies specific characters from the vineyards to the unique style of the winemaker.

Our fundamental belief is "promoting the fruit". Based on proper woods selection, seasoning and toasting, our barrels produce wines that are focused and balanced and have well integrated aromas and structure.

Our experienced sales agent is always available for your consultation.

D'Aquitaine Toasts.

Tonnellerie D'Aquitaine Toasts are designed to preserve the varietal fruit character in your wines.

This is 'one' of the most important quality you will find in Tonnellerie D'Aquitaine barrels.

Tonnellerie D'Aquitaine offers the following 'Superb' toast protocols:

WM Light Medium. A lighter toast suited to white wines & cool climate wines, promotes upfront aromas and fruity mid-palate.

M Medium. D'Aquitaine House toast, very elegant integration, a long finish, respects your wines white and reds.

XM Medium Long. Designed for red varietals to maximize red fruit intensity middle palate structure with finesse and intensity.

M+ Medium+. A stronger toast quite elegant and respectful of varietals and has proven great result on Pinot Noir, Shiraz and Cabernet Sauvignon across different wine regions in Australia and New Zealand.

"CERTIFIED FRENCH OAK"

PEFC: Tonnellerie D'Aquitaine has implemented a quality control of the wood origin according to the Program for the Endorsement of Forest Certification (PEFC), the world's largest forest certification organization.

HACCP: The management system, Hazard Analysis & Critical Control Points (HACCP), currently in use at our production facility, ensures that the quality of our production meets the highest standards of biological, chemical, and physical hazards controls.

"24-MONTH AIR-DRIED MINIMUM GUARANTEED"

Tonnellerie D'Aquitaine air-seasons staves at their own premises for 24 to 36 months, guaranteed.

By selecting our own wood and by air seasoning on our premises, we have full control over the wood origin, from the forest all the way to the barrel production.

"A LINE OF PRODUCTS"

From the hand-selection of the staves sorted by forest and grain, to the delivery of barrels to the winery, every single aspect of the manufacturing process is monitored. Tonnellerie D'Aquitaine line of products by forests or by grain is designed to respect the elegance while enhancing the fruit components and the length of your wines.

Looking forward to assist you further with your French Oak barrels selection for next vintage.

