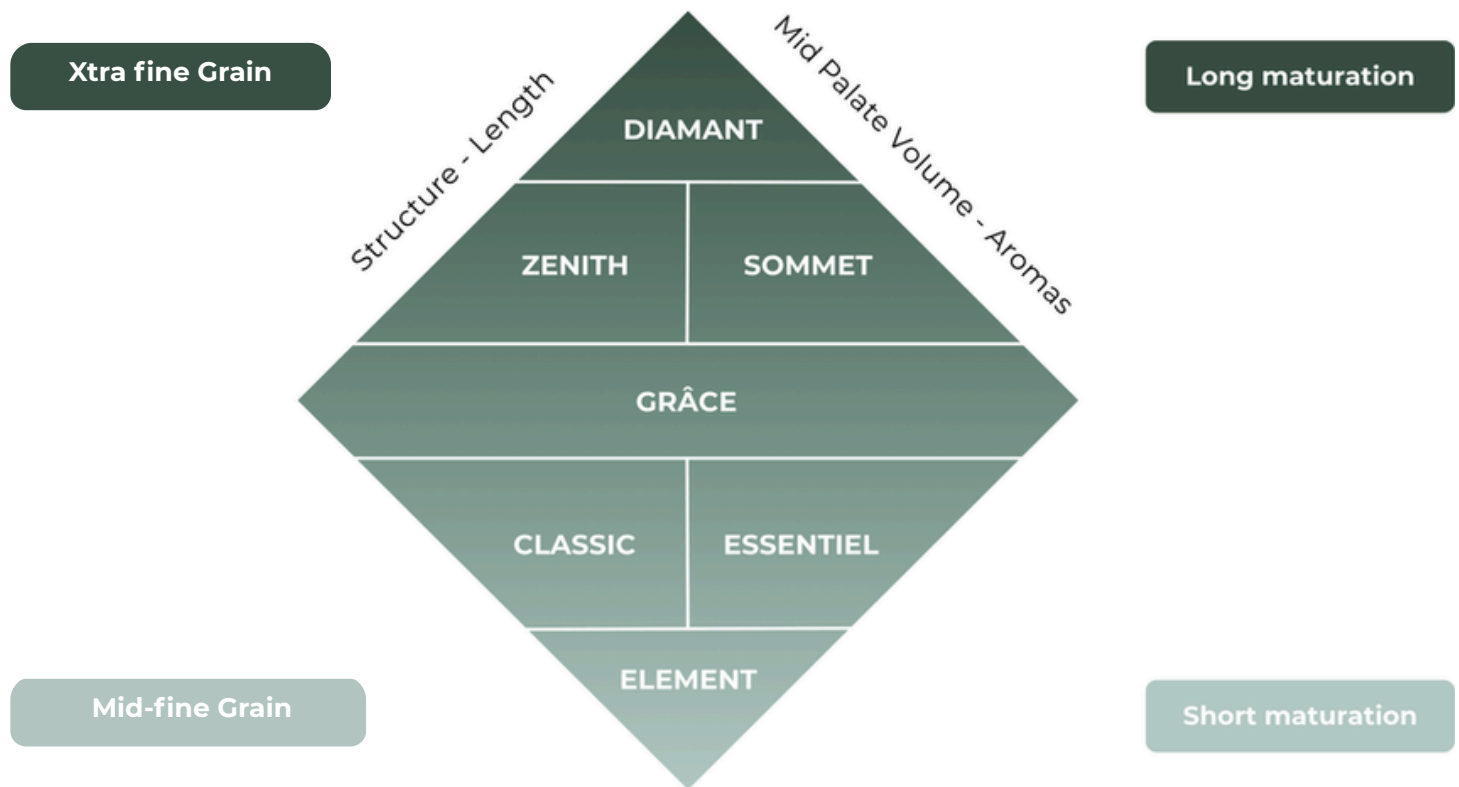


BARREL PROFILES

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's line of products is designed to respect the elegance while enhancing the fruit components and the length of your wines.



DIAMANT : Very limited production for the longest maturations of wines from the finest terroirs, providing finesse and refinement. Extra tight grain.

ZENITH : Elegant structure and balance, for long maturation. Very tight grain.

SOMMET : Bright fruit expression, volume on the mid-palate, soft tannins, for long maturation. Very tight grain.

GRACE : Well-balanced profile. The perfect barrel for white wines. Tight grain.

CLASSIC : Structure and length for medium to long maturation. Tight grain.

ESSENTIEL : Lifting aromatic and volume for medium to long maturation. Tight grain.

ELEMENT : Faster integration, impact and power, while respecting the aromatics on short maturation process. Medium-tight grain.

OUR QUALITY REQUIREMENTS

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 on its 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.