

FRENCH PRESTIGE

ÉLEVAGE

LUXE



Richness + Opulence

Our expert craftsmen choose only fine-grained, flawless staves – the fruit of the labor of generations of foresters – to create a barrel made for exceptional wines of great depth and presence.

*Deep, slow toast to amplify ripe dark fruit,
velvety texture and lush, sweet finish*

Application

For expressing a sense of generosity and abundance in bold red wines

Source

Northern France

Specifications

Grain	Extra Fine
Volume	225L
Stave thickness	22mm
Heading thickness	27mm
Seasoning	36 months

707.752.6350



INFO@TONNELLERIEO.COM