

FRENCH PRESTIGE

# CRÈME DLC

ÔR - ÔR ROUGE



## *Complexity + Substance*

To build this limited-production barrel, our coopers select only the finest-grain staves milled from the most renowned forests of Central France.

*Long, controlled toasting to bring greater definition to the aromatic and textural elements of the finest oak: complex aromas, richer mouthfeel, extended finish*

### **Application**

For extended aging of medium- to full-bodied whites; finds its best fit with medium-bodied reds aged 10 months or more

### **Source**

Central France

### **Specifications**

Grain	Extra Fine
Volume	228L
Stave thickness	27mm
Heading thickness	27mm
Seasoning	36 months

