

## EXPORT

*Lighter hand in toasting to give a uniquely elegant style*

Our 225L barrels are made from a blend of wood from four regions within Northern France (Hauts-de-France, Île-de-France, Normandy and Grand Est), which include the forests of Halatte, Chantilly, Fontainebleau, Darney and Bellême, among others. Our Burgundy Export Barrels are produced from a blend of wood from four regions in the Center of France (Auvergne-Rhône-Alpes, Bourgogne-Franche-Comté, Val de Loire and Centre-Val de Loire), which include the forests of Orléans, Saint-Palais, Tronçais, Bercé and Bertranges, among others. All staves are seasoned for at least 36 months at the mill where they are made before shipment to our cooperage in Benicia, California.

<p><b>Application</b> For wines that show an affinity for the best characteristics of classic French oak</p>	<p><b>Available Toasts</b> Blonde, Medium, Medium Plus, Heavy</p> <p><b>Source</b> Central France Northern France</p>	<p><b>Specifications</b></p> <table> <tr> <td>Grain</td> <td>Fine</td> </tr> <tr> <td>Volume</td> <td>225L, 228L</td> </tr> <tr> <td>Stave thickness</td> <td>27mm</td> </tr> <tr> <td>Heading thickness</td> <td>27mm</td> </tr> <tr> <td>Seasoning</td> <td>36 months</td> </tr> </table>	Grain	Fine	Volume	225L, 228L	Stave thickness	27mm	Heading thickness	27mm	Seasoning	36 months
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## BESPOKE

*New level of partnership between winemaker and cooper*

When you choose to work with our Bespoke Selections, you have the option to choose your toast profile, select nonstandard sizes including 200L and 265L formats, adjust stave thickness, add toasted heads and include your logo on the barrel head. For an additional cost, you also may order Château formats, identify forests (when available), extend seasoning, specify grain density, and substitute American oak heads (Hybrid).

<p><b>Application</b> For winemakers who want to challenge perceptions and explore the possibilities of French oak and its relationship with their wine</p>	<p><b>Available Toasts</b> Custom</p> <p><b>Source</b> Central France Northern France</p>	<p><b>Specifications</b></p> <table> <tr> <td>Grain</td> <td>Fine, Extra Fine</td> </tr> <tr> <td>Volume</td> <td>200L, 225L, 228L, 265L</td> </tr> <tr> <td>Stave thickness</td> <td>22mm, 27mm</td> </tr> <tr> <td>Heading thickness</td> <td>22mm, 27mm</td> </tr> <tr> <td>Seasoning</td> <td>36 months</td> </tr> </table>	Grain	Fine, Extra Fine	Volume	200L, 225L, 228L, 265L	Stave thickness	22mm, 27mm	Heading thickness	22mm, 27mm	Seasoning	36 months
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