



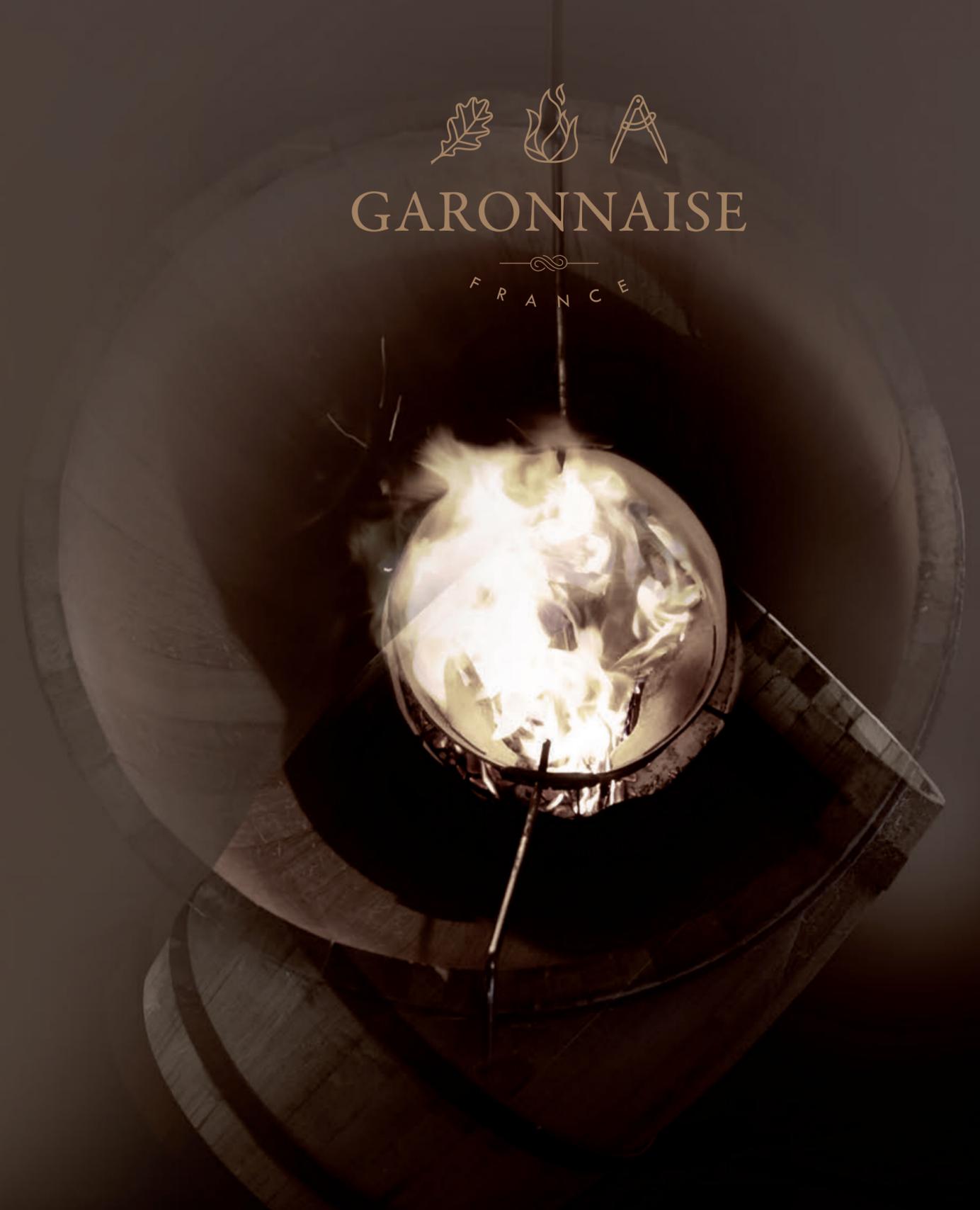
GARONNAISE

FRANCE



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Our cooperage belongs to a long tradition of craftsmanship. We are very proud to count a large number of master coopers and Compagnons among our team. Their experience, their expertise, the quality and the precision of their work are our promise of consistency, and the hallmarks of our unique style.

We appreciate the vital importance of giving our craftsmen the time to sculpt and finish each and every piece with care, upholding the rich traditions of French coopering. From the extremely rigorous way in which we select our oak to the precision of our toasting process, our work is defined by an uncompromising commitment to quality. The wood we use is selected with care and left to slowly mature at our timber yard in Marmande, giving our barrels their unique, distinctive style.

Our traditional, oak-fired toasting process guarantees thorough, progressive and consistent thermal decomposition of the wood fibres. We use radiant heat toasting to avoid direct contact with the flames. This allows us to reach higher temperatures without compromising the integrity of the wood, providing optimal conditions for the fruit to express itself.

Our goal is to provide an aromatic foundation which elevates and enhances the identity of your wine thanks to the wide array of subtle, complex aromas.



www.garonnaise.com

SENSATION

This barrel is designed to enhance the density of your wines and concentrate their aromas, limiting redox potential for a richer sensory experience.

For red wines, dark berry flavours are brought to the forefront, with hints of spices, pepper and even a dash of licorice.

For white wines, it highlights the fruit, preserves its freshness, brings a nice volume.

These aromas are all flavour enhancers which add depth and nuance to the fruit without overwhelming or weighing it down.

A blend of different grains, selected from plots of forest prized for their superior aromatic potential, Matured in our open air timber yard for 18-20 months.

*Dark berry
Spices
Pepper*



*Fruit
Freshness
Volume*



eXquis

This barrel is shaped using a combination of water and steam for unbeatable elegance and finesse, then flame toasted for depth and power.

Two complementary toasting methods combined to enhance the fruity profile and unique character of your wine, while adding a generous dose of tension and minerality.

*Limited edition,
A blend of grains selected for their finesse,
Matured in our open air timber yard for 30-36 months.*

*Fruit
Finesse
Elegance*



*Fruit
Freshness
Minerality
Tension*

EXPRESSION

Standard-bearer for our unique expertise, the "Expression" barrel creates a sensation of volume and fullness on the palate, while remaining supple and well-rounded.

For red wines, its aromatic profile is an elegant yet indulgent blend of red fruits, vanilla and sweet spices, infusing your wines with a subtle woodiness and wonderful complexity.

For white wines, the "Expression" barrel will emphasize fruit, bringing freshness and a nice minerality.

*Premium quality oak from high forests,
Matured in our open air timber yard for 20-24 months,
A blend of woods from forestry resources exclusive to our cooperage,
A unique toasting profile, combining oak fire toasting and toasting by heat radiation.*

*Red fruits
Sweet spices
Elegance*



*Fruit
Freshness
Minerality*

