



*Fine Grain Select*  
**De Bourgogne**

“LIFTED SAVOURY SPICE, VELVETY TANNIN, STRUCTURAL LENGTH”

**Growing region**

This Quercus Petraea Oak is selected and graded from the Allier and Centre of France forests.

Average Rainfall – 970 pa.  
 Elevation average – 375m

**Seasoning**

Oak Seasoned at mill in **Burgundy** for 36+ months receiving an annual average precipitation of 1000 mm and Snow prior to shipment to our cooperage – Barossa Valley, South Australia. The oak then spends another 4 – 6 months in our seasoning yard to acclimatise the oak prior to manufacturing.

**Performance**

We toast this barrel utilising the proprietary ‘SFT’ coopering method to enhance the regional organoleptic properties of this oak.  
 This customised toasting results in a barrel that contributes **complex savoury spice** with lifted oak richness and bramble. This fine grained select oak barrel is ideally suited to premium full bodied reds and extended maturation. Longer maturation allows the oak and fruit tannins to combine and soften resulting in a palate exhibiting rich **velvety tannins and length**.

**Technical Specification**

Type	Capacity	Avg. Weight Kg	Surface Area m <sup>2</sup>	Height cm	Head Diameter cm	Bilge cm	Stave Thickness mm
Barrique	225	46.0	2.2	96.5	56.0	67.5	25
Hogshead	300	55.5	2.9	105.0	61.0	76.5	25
Puncheon	475	65.0	3.6	111.5	75.0	91.5	25

*Dimensions & Weights are based on average barrel specification.*

A maximum of 10.5% moisture content is maintained throughout manufacture. This is the natural moisture content experienced in South Eastern Australia which ensures minimal shrinkage and provides exceptional sealing properties resulting in negligible leakage. Our barrels are not water tested prior to shipping.