

SELECTION | OF OAK PROFILES & TOASTING LEVELS BY ARTISAN BARRELS

We select the main barrels types from our coopers for you to better understand the profile, sensory character and wine suitability of each barrel.

OAK ORIGIN & SEASONING

TONNELLERIE ROUSSEAU

	Forest	Marking	Area	Profile	Sensory	Suitability
EXPERT RANGE 24 months air-dried	Piano	PIANO	Centre of France	Proprietary light double toasting creates a restrained oak impact	Authentic fruit character. Enhances fruit freshness, minerality and spontaneity	Aimed at shorter aged whites (Chardonnay, Sauvignon Blanc, Marsanne) and reds (Merlot, Syrah)
	Allegro	ALLEGRO	Centre of France	Proprietary medium double toasting creates soft and sweet richness	Harmonious and moderate sweet oak impact with a hint of toast	Recommended for shorter aged reds (6 to 10 months): Pinot Noir, Syrah, Sangiovese, Grenache
	House Blend	HB	Chatillon, Nevers, Vosges	Rousseau's "signature" barrel with complex, balanced and always integrated oak impact	Texturally round, with brown sugar sweetness while still keeping mid-palate dynamics and spicy rich aromatics	All medium body whites or reds that need enhancement and texture: a truly versatile barrel
EXPERT RANGE minimum 30 months air-dried	Video	VIDEO	Ultra tight grain from Centre of France	Subtle oak impact, deep structure - adds layers without overt oak	Underlines fruit freshness, smooth tannins and sophisticated complexity	Designed for top wines that may see long-term barrel ageing
	Alto	ALTO	Ultra tight grain from Centre of France	Complex oak impact, deep structure - adds layers without dominating fruit	More pronounced toasting accentuates the richness /complexity of this barrel	Designed for reserve, concentrated wines that will benefit from long-term ageing

OAK ORIGIN & SEASONING

ARTISAN BARRELS SELECTION FRENCH OAK

	Forest	Marking	Area	Sensory	Suitability
Artisan Series Single Forest Very Tight Grain	Tronçais (36 months)	Artisan T36	Tronçais	Complex oak profile: elegance and power	Very appropriate for longer aged Cabernet Sauvignon, Bordeaux blends
	Bercé (36 months)	Artisan B36	Bercé *Formerly Jupilles	Aromatic and fragrant impact	Ideal for whites and light body reds
Artisan Series Blended Forests Very Tight Grain	Tronçais - Bercé (36 months)	Artisan TB36	Tronçais & Bercé	Slow extracted barrel that shows elegance, complexity and aromatic richness	Bordeaux blends, Cabernet Franc, Merlot, Syrah, Pinot Noir, all wines aged a minimum of 18 months
Finesse Series Blended Forests Tight Grain	Allier-Vosges	Finesse AV	Allier, Vosges	Elegant medium extraction for medium aged wines (12 to 18 months), versatile oak profile	Cabernet Sauvignon, Merlot, Chardonnay

OAK ORIGIN & SEASONING

ARTISAN BARRELS SELECTION HUNGARIAN OAK

	Forest	Marking	Area	Sensory	Suitability
Finesse	Hungarian Oak 36 months	AB SELECTION Finesse	100% Zemplen mountains (North of Tokaj)	Hand split, very fine grain Zemplen forest staves and extended toast provide an elegant and subtly spicy oak impact	For all wines: provides a delicately spiced oak polish that highlights fruit over structure
Classic	Hungarian Oak 36 months	AB SELECTION Classic	100% Zemplen mountains (North of Tokaj)	Meaty, spicy and firmer structure with added sweetness	For reds or heavier whites that can benefit from added texture and intensity




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ARTISAN BARRELS SELECTION AMERICAN OAK

	Forest	Marking	Area	Sensory	Suitability
AMERICAN OAK (Steam bent)	AMERICAN OAK 24-36 months	AB SELECTION	Northern Oak (Pennsylvania, Indiana)	Careful northern oak forests blending and steam bending produce a rich but not aggressive American Oak expression with gentle sweetness and a round mouthfeel.	Designed for reserve-quality wines that warrant the best American oak impact; longer ageing potential without harshness

TOASTING LEVELS

ALL COOPERS

	TYPE	Profile	Sensory	Suitability
STEAM	STEAM BENT	Steam technology enables deeper toasting	Fruit-driven, complex toast, polished tannins	This toasting process is recommended for winemakers who enjoy a rich interplay of fruit and toast, and rounded texture rather than overt power and structure
FIRE	FIRE BENT	Proprietary Bordeaux-style fire toasting offers ample but elegant structure	Sweet, complex, structured tannins	The controlled extraction and intensity of this toast are ideal for lifting and supporting wines, including over long aging
ML 	MEDIUM LONG	"A Stress Free toast"	In-depth extraction. The barrel spends more time over a less intense flame encouraging a deeper and slower penetration	This toast character is particularly suited for winemakers who wish to combine harmonious fruit and texture qualities in their wines. Well suited for white grape varieties such as Chardonnay, Viognier, Pinot Blanc and light reds such as Pinot Noir, Merlot, Syrah
M+ 	MEDIUM PLUS	More assertive aromatic impact, toasted and roasted coffee beans, deeper extraction	Aromatic fruit expression. More expansive and intense regimen. This toasting level is particularly suited when malolactic ferm. is performed in barrels	Aromas are released over a shorter maturation period. Suited for red grape varieties (with strong tannins): Zinfandel, Cabernet Sauvignon. Suited for structurally robust white grape varieties: Chardonnay, sweet wine
H 	HEAVY	Greater intensity and darker aromas (roasted flavors, coffee...) Eliminates excessive whisky-lactones	Full impact of toast that will support a powerful, stylistic oak expression. Roasted coffee beans.	Heavy impact on wine in the first months of extraction. Long ageing (12 months+) on highly structured red wines: Zinfandel, Petite Syrah, Cabernet Sauvignon. Integrates with wine over time.