



A fortunate meeting between Patrick DeLord – wood merchant specializing in French oak and proprietor of the large DeLord oak mill – and Didier Fesil, twice recipient of France’s life achievement award as top “Master Cooper” (“meilleur ouvrier de France”) and previously master cooper at the private cooperage of Chateau Smith-Haut Lafitte, led to the establishment of Tonnellerie Bordelaise, a company with a passion for wood and a special affinity for the barrel.

We carefully source all our wood and produce 100% of our staves – unlike most cooperages. Every tree and stave is documented (through the PEFC forest identification scheme) and we offer complete traceability through the Bureau VERITAS and HACCP wood origin recognition programs.



FOREST SELECTION

Our source for wood is always the great forests of France – Tronçais, Loches, Chateauroux and the more familiar Centre of France forests.



TRONÇAIS – The most prestigious of the Centre of France forests. Famed for its very fine tannins that help to build the mid palate. Especially suitable for long ageing of Cabernet and Bordeaux blends. Tonnellerie Bordelaise is one of only a few cooperages that can offer the VERITAS logo with their Tronçais barrels. The VERITAS designation ensures the provenance of the wood source.

LOCHES – A delicate oak, with soft tannins. Used to enhance the fruity characters in wine. An excellent oak for Pinot Noir, Merlot, cool climate Shiraz and winemakers experimenting with Sauvignon Blanc.

CHATEAURoux – A strong oak that brings structure and complexity to the palate. Works well alone with Cabernet Sauvignon and full bodied Shiraz. Also a good forest in a blend with softer oaks to aid in the development of structure in the wine.

CHINON – A very soft oak, with very soft tannins. Softer than Loches and works beautifully with wines that are sensitive to wood. Helps to lift the fruit in Chardonnay and enhance the aromas in softer reds, such as Pinot and Syrah.

VOUILLE – An oak that aids the palate length, but doesn’t overwhelm delicate fruit. Somewhere between Chateauroux and Loches in style, and also works well when blended with either.

GREZIGNE – A unique forest at altitude in the mountainous area of the Tarn in the South of France. This oak supports and enhances the aromatics and mouthfeel of cool climate Chardonnay styles without being dominant, providing subtle, long, fine grained tannin to extend length and support the crucial acid structure of these styles. Elegance with length is the goal of this oak.

BOMMIERS – A richer style oak than the Grezigne for warmer climate, classically buttery oak fermented chardonnays. Full toasty flavours and rounder, bigger palate for warm, complex wines.

TONNELLERIE BORDELAISE BARREL STYLES

Single Forest

AMELINE – sourced 100% from the **Tronçais** forest. VERITAS guaranteed, *Ameline* provides finesse, fine structure and length to wine. Especially suitable for extended aging in barrel of Cabernet and Bordeaux blends, full bodied Shiraz and wines requiring power and structure.



French Forests

CENTRE OF FRANCE - large area that stretches from the Massif Central in the east to the Loire Valley in the west. Contains some of the best known forests in France such as **Allier, Nevers, Blois, Chateauroux, Loches, Chinon, Tronçais, Vouille, Grezigne and Bommiers**. Air drying for 24 months brings complexity and roundness as well as an aromatic, spicy richness. All origins of our individual forests are guaranteed by the VERITAS office.

SOUTH WEST FRANCE (36 month) – Tight grains, hard wood. This wood is always seasoned for 36 months and provides vanilla and mouthfeel to the wine. Helps to lengthen the palate and add a buttery character. Recommended for white wines and perfect for barrel fermented Chardonnay and full bodied Semillon.

ACACIA – (*robinia pseudoacacia*) **Extremely limited availability**. Seasoned for use in the wine industry. Traditionally used in Austria on delicate whites and in Sauternes for sweet whites. Helps to lift the floral and spice notes, with little or no tannin impact and can add an interesting honey character. Suits varieties where floral notes are important such as Pinot Gris, Semillon, Grüner Veltliner and Riesling. A wonderful alternative to oak for both dry and sweet wines.

FRANCIS – Extended air seasoning.

A selection of our best oaks, chosen for their quality, *Francis* can be made utilising our many forests or as a single forest barrel. These qualities ensure roundness - a strong structure but with soft and velvety tannins.

