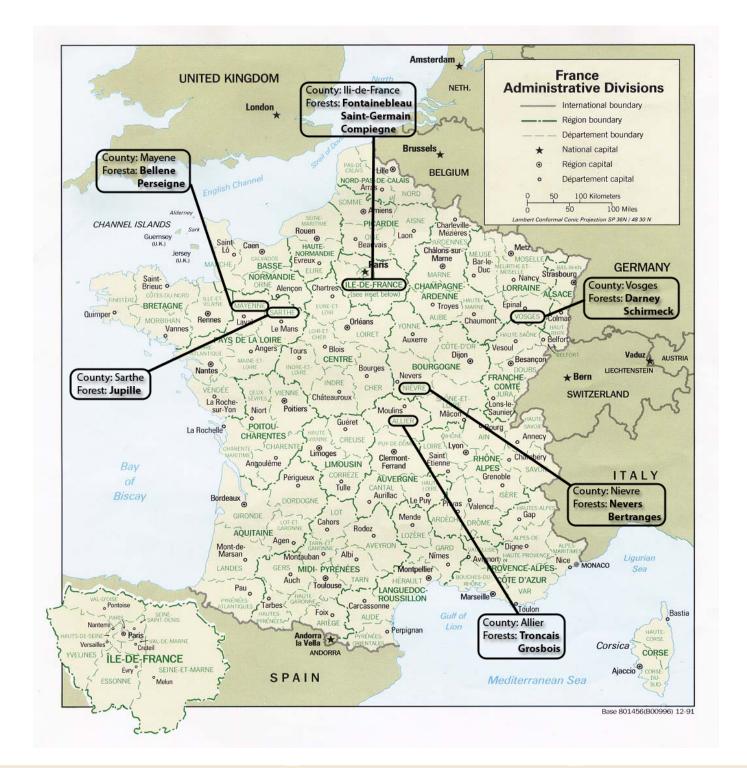
# TONNELLERIE D'AQUITAINE

Tonnelier depuis 1860





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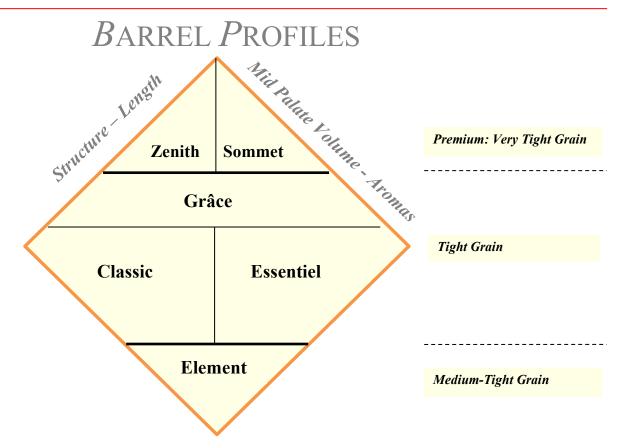
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### www.daquitaine.fr

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<u>Zenith</u>: The premium Zenith barrel profile is achieved by carefully hand selecting the staves with the **tightest grain** from France's most prestigious forests, providing elegant **structure**, **balance** and **density** to the wine while focusing on the fruit. *Premier barrel for refined structure and fruit preservation*.

<u>Sommet</u>: The premium Sommet barrel profile is reached by carefully hand selecting the staves with the **tightest grain** from France's most prestigious forests, providing elegant **volume**, **brightness** and **intense aromatics** to the wine. *Premier barrel for bright fruit expression and soft tannin*.

<u>Grâce</u>: This forest blend of hand selected **tight and very tight grain** staves has been designed to lead your wine to a **well-balanced** profile with **structure** and **bright aromatics**. *Superb barrel for white wines and bright reds*.

<u>Classic</u>: This tight grain cooper's select forest blend provides a well-structured profile for medium to long aging wines. This blend along with TdA's respectful toasting levels enhances fruit characteristics and length of the wine.

Essentiel: This tight grain cooper's select forest blend provides bright aromatics and power to your wine while respecting the fruit identity.

<u>Element</u>: Element is a blend of **medium tight grain** staves from select French oak forests. This profile is designed for **faster integration** and **more powerful impact** while still respecting your wine characteristics.

### **"CERTIFIED OAK"**

<u>**PEFC</u>**: Tonnellerie d'Aquitaine has implemented a quality control of the wood origin according to the Program for the Endorsement of Forest Certification (PEFC), the world's largest forest certification organization.</u>

**HACCP**: The management system, Hazard Analysis & Critical Control Points (HACCP), currently in use at our production facility, ensures that the quality of our production meets the highest standards of biological, chemical, and physical hazards controls.

### "24-MONTH AIR-DRIED MINIMUM GUARANTEED"

Tonnellerie d'Aquitaine air-seasons staves on its own premises for 24 to 36 months, guaranteed. By selecting our own wood and by air-seasoning on our premises, we have full control over the wood origin, from the forest all the way to the barrel production.

### "A LINE OF PRODUCTS"

From the hand-selection of the staves sorted by forest and grain, to the delivery of barrels to the winery, every single aspect of the manufacturing process is monitored. Tonnellerie d'Aquitaine's line of products by is designed to respect the elegance while enhancing the fruit components and the length of your wines.

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