



DOREAU
tonneliers

CLASSIC

Wine Collection



DESCRIPTION

Fine grain selection
Natural air drying process on our wood yard. The perfect
match between the wood and the toasting.

TOASTING

Standard toasting of Doreau Cooperage: Light, Medium,
Medium Plus, Heavy.

ADVICES

Original Doreau barrel, this barrel suite to a large range
of varieties red or white, giving backbone to wines while
never overpowering the fruit.

RESULTS

Respectful, round, well balanced, subtle.

LEGISLATION

Product in accordance with EU regulations (CE)
1507/2006 from 11/10/2006.
Usage regulated in countries of European Union.



DOREAU
tonneliers

LE CLOS

Wine Collection



DESCRIPTION

Semi-fine grain to medium grain selection
Unique open stack drying process guarantees an
intense ventilation.

TOASTING

Deep toasting: this slow and intense toast, results
powerful aromas, volume and tension in mouth.

ADVICES

Ideal for Pinot Noir or Syrah.
For aging of 12 to 18 months.

RESULTS

Sweetness, intense volume, structurant, mokka, cocoa.

LEGISLATION

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DOREAU
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CLIMAT

Wine Collection



DESCRIPTION

Medium grain selection, natural air drying process on our wood yard.

TOASTING

House toasting: After “Bousinage”, temperature is maintained inside the barrel without flame, this process permits to concentrate aromas and bring more complexity and volume.

ADVICES

For big Pinot Noir and concentrated Syrah.
For shorter programs: 9 to 12 months, this barrel has a quick integration and respect the fruit.

RESULTS

Well structured, volume in mid palate.

LEGISLATION

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SELECTION THIERRY

Wine Collection



DESCRIPTION

Doreau's top of the range barrel is composed of the very finest and tightest grained staves. This selection is put aside for an extra-long natural drying process.

TOASTING

Originally created and offered as a Chauffe Blonde where no additional toasting takes place beyond the fire bending phase, in order to accentuate the natural, superior tannins that bring freshness and brightness : no make-up! A toasting range has been developed respecting the wood in order to show a delicate and complex aromatic profile (Light, Medium, Medium Plus).

ADVICES

Recommended for world-class wines intended to mature 18 to 30 months.

RESULTS

Finesse, sweetness, harmonious, softness, freshness, well balanced, elegant.

LEGISLATION

Product in accordance with EU regulations (CE) 1507/2006 from 11/10/2006.
Usage regulated in countries of European Union.