



CLASSIC

TONNELLERIE
Vernou

Wine Collection



SPECIFICATIONS

This barrel is the basic of Vernou's range, selection of fine grains oak, the wood go through a long air drying process on our wood yard.

WOOD SELECTION

Available also in American and Eastern European oak.

RESULTS

An all-purpose barrel, powerful initially but giving excellent results for long-term.

On Reds :

Brings volume and strength to the wines with a dense mid-palate and fine tannins.

On Whites :

Ideal to bring glycerol and volume to the wines and also freshness in a long final.

TOASTING

Have a look on Vernou Toasting Range and choose your specific toast level.

REGULATION

Product in accordance with EU regulations (CE)
1507/2006 from 11/10/2006.

Usage regulated in countries of European Union.



CHARME

TONNELLERIE
Vernou

Wine Collection



SPECIFICATIONS

Fine to semi-fine grain selection.
Natural long seasoning on our woodyard.

WOOD SELECTION

The wood has been selected on its structure, to have less tannins than the Vernou Standard and push the freshness.

RESULTS

This perfect balance between wood and toasting is recommended for delicate varietals and fruity wines. A delicate wood profile to respect the fruit, give volume, sweetness and keep a nice freshness until the finish.

TOASTING

Special toast: An homogeneous and slow toasting to transform the wood deep inside.
A low fire brazier respects the oak characteristics and permits the stave release a complex range of aromas bringing freshness and tension.

REGULATION

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



TOASTING RANGE

TONNELLERIE
Vernou

Wine Collection



At VERNOU cooperage, all of our barrels are toasted heads in medium toasting.

THE « STANDARD »

Standard linear progression toasting.

This toasting is adapted for all grape varieties. It's well indicated for the delicate white grape varieties as Semillon and Sauvignon Blanc, Rolle (or Vermentino or Malvoisie).

« R » RED TOASTING

Intense « bousinage ».

This special Malbec toasting, is well adapted for Cabernet and in certain case for Merlot. Compare to the « standard » toasting, this one gives more strength, fat and aromatic intensity in mouth.

« S » SLOW TOASTING

Slow and penetrating toasting.

This toasting is advised on white grape varieties such as Chardonnay, which gives volume, fat and maintain freshness and intensity in the palate.

For the red grape varieties such as Pinot Noir, Nebbiolo, Syrah and in special case for Merlot, it will give more density on the mid palate, volume and aromatic intensity.

SPÉCIAL « FFF »

Specific house Toasting dedicated to high concentrated Pinot Noir
The « FFF » toasting gives roasted taste which structure the wine.

TOASTING INTENSITY

Light toasting (L) / Medium toasting (M)
Medium Plus toasting (M+) / Heavy toasting (F)

WB (Water Bent)

Tannins hydrolysis process, which attenuates the tannins aggressiveness. It's well indicated on the white grape varieties such as Sauvignon and in case of red "primeur" tasting.



SÉDUCTION

TONNELLERIE
Vernou

Wine Collection



SPECIFICATIONS

Vernou's « jewel », the Seduction is specially adapted for Premium Wines.

WOOD SELECTION

Selection of a high quality oak, all the finest grains and better wood batches are put aside for an extra seasoning on our wood yard.

RESULTS

Specially dedicated for long programs from 18 months and more. The special wood selection gives to the wine silky tannins for well-structured wines.

TOASTING

Have a look on Vernou Toasting Range and choose your specific toast level.

REGULATION

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