

29, route de Cognac  
17520 ARCHIAC - FRANCE  
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## For every wine a suitable barrel ...

|              | <i>Prestige</i>              | TRADITION    | SELECTION                 | EVOLUTION            | AMERICAN             |
|--------------|------------------------------|--------------|---------------------------|----------------------|----------------------|
| TYPE OF WINE | <b>TOP &amp; STRUCTURED</b>  | TOP OF RANGE | PREMIUM SUP               | PREMIUM              | PREMIUM              |
| AGEING       | <b>LONG</b>                  | LONG         | MEDIUM                    | SHORT                | VARIABLE             |
| GRAIN        | <b>EXTRA TIGHT</b>           | TIGHT        | TIGHT                     | MEDIUM               | MIX                  |
| DRY SEASON   | <b>24 MONTHS<br/>MINIMUM</b> | 24 MONTHS    | BETWEEN 12<br>& 18 MONTHS | 18 MONTHS<br>MINIMUM | 24 MONTHS<br>MINIMUM |





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■ **Sessile/Rouvre oak. Extra-tight grain**  
=> **Aromatic complexity**

■ **The origin of wood**

**Extra tight-grained French oak** from the forest of **Tronçais**.

This oak is poor in ellagitannins but rich in methyl-octalactone and eugenol compounds. It gives the best aromatic complexity. The grain grows around **1mm a year**.

■ **Storage and wood seasoning**

Wood is seasoned for **24 months** in our open air park. For a better homogeneity all pallets are turned over after **12 months** to let them dry for another **12 months**. According to the weather observed during this period, a regulated watering can be set up in the first few weeks to take out the unpleasant tannins. Barrels are manufactured with a humidity rate inferior to 16%.

■ **Size of barrel**

| LENGTH | THICKNESS   | HEAD DIAMETER | BILGE DIAMETER |
|--------|-------------|---------------|----------------|
| 95 cm  | 22 or 27 mm | 55 cm         | 70 cm          |

■ **Heating and toasting "Chauffe à Coeur"**

|                | Internal temperature | External temperature | Pre-heating | Bending | Toasting | Organoleptic characteristics  |
|----------------|----------------------|----------------------|-------------|---------|----------|-------------------------------|
| Medium toast   | 210°C                | 60°C                 | 15 min      | 15 min  | 45 min   | toasted, vanilla              |
| Medium + toast | 215°C                | 65°C                 |             |         |          | smoked, spicy, empyreumatical |
| Heavy toast    | 220°C                | 70°C                 |             |         |          | roasted, smoked               |

■ **Suggested use**

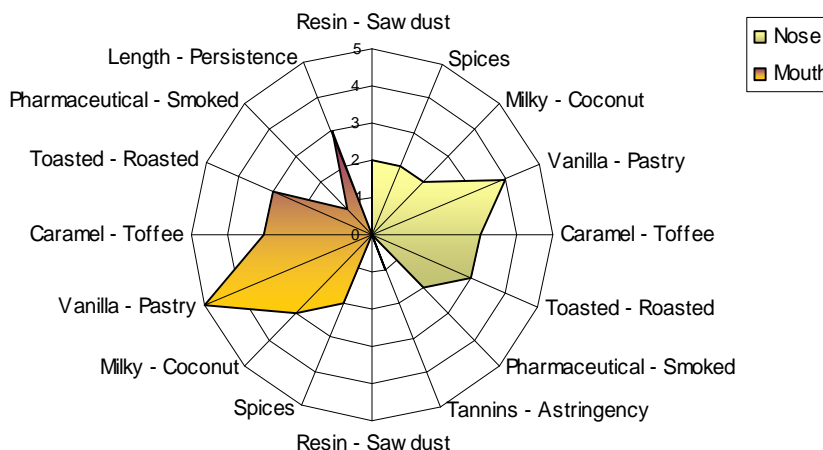
This barrel is recommended for top of range and structured wines. The *Allary Prestige* barrel offers elegant tannins of oak, fruits and preserves the fresh aspect of your wine. Aging in barrel is recommended for **10 months minimum**. No toasting heads maintain a complete wood-wine contact.

**EXAMPLE:**

***Allary Prestige* – MEDIUM TOAST**

**Detailed organoleptic chart**

(According to the analysis laboratory in Cognac Evelyne Chanson)



*Note: Tonnellerie Allary can not be blamed for a bad evolution of wine since the cooperage does not control the whole wine making process.*

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■ sessile/rouvre oak -tight grain  
=> aromatic complexity

■ The origin of wood

**Tight-grained French oak.** This oak is poor in ellagitannins but rich in methyl-octalactone and eugenol compounds. It gives a good aromatic complexity to the wine. The grain grows about **2mm a year**.

■ Storage and wood seasoning

Wood is seasoned for **24 months** in our open air park. For a better homogeneity all pallets are turned over after 12 month to let them dry for another **12 months**. According to the weather observed during this period, a regulated watering can be set up in the first few weeks to take out the unpleasant tannins. Barrels are manufactured with a humidity rate inferior to 16%.

■ Size of barrel

| LENGTH | THICKNESS   | HEAD DIAMETER | BILGE DIAMETER |
|--------|-------------|---------------|----------------|
| 95 cm  | 22 or 27 mm | 55 cm         | 70 cm          |

■ Heating and toasting « Chauffe à cœur »

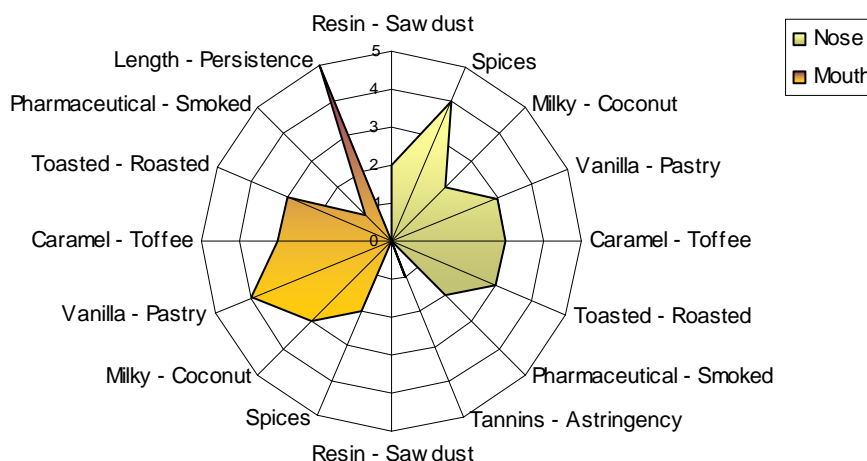
|                | Internal temperature | External temperature | Pre-heating | Bending | Toasting | Organoleptic characteristics |
|----------------|----------------------|----------------------|-------------|---------|----------|------------------------------|
| Medium toast   | 210°C                | 60°C                 | 15 mn       | 15 mn   | 40 mn    | toasted, vanilla             |
| Medium + toast | 215°C                | 65°C                 |             |         |          | smoked, spicy                |
| Heavy toast    | 220°C                | 70°C                 |             |         |          | roasted, smoked              |

■ Suggested use

This barrel is recommended for top of range and structured wines. The Tradition barrel offers elegant tannins and preserves the fresh aspect of your wine. Aging in barrel is recommended for **10 months minimum**. No toasting heads maintain a complete wood-wine contact.

EXAMPLE:

**TRADITION – MEDIUM TOAST**  
*Detailed organoleptic chart*  
*(According to the analysis laboratory in Cognac Evelyne Chanson)*



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# Selection

■ sessile/rouvre oak –tight grain  
=> sugar

■ The origin of wood

**Tight-grained French oak.** This oak is poor in ellagitannins but rich in methyl-octalactone and eugenol compounds. The grain grows between **2 and 3 mm a year** which brings more aroma and some polysaccharide elements giving a flavour of sugar.

■ Storage and wood seasoning

Wood is seasoned for **12-18 months** in our open air park. For a better homogeneity all pallets are turned over after 6 and 9 months to let them dry for **6 to 9 months** again. According to the weather observed during this period, a limited watering can be set up in the first few weeks to develop "sugar" aromas. Barrels are manufactured with a humidity rate inferior to 16%.

■ Size of barrel

| LENGTH | THICKNESS | HEAD DIAMETER | BILGE DIAMETER |
|--------|-----------|---------------|----------------|
| 95 cm  | 27 mm     | 55 cm         | 70 cm          |

■ Heating and toasting « Chauffe à cœur »

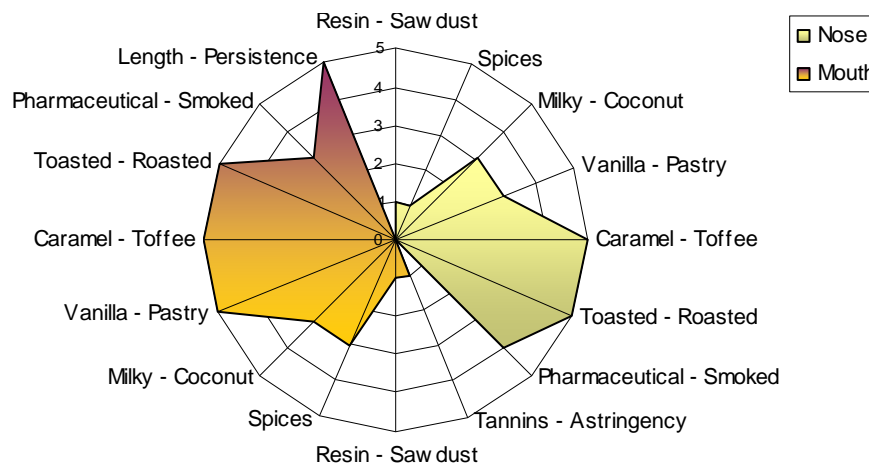
|                | Internal temperature | External temperature | Pre-heating | Bending | Toasting | Organoleptic characteristics |
|----------------|----------------------|----------------------|-------------|---------|----------|------------------------------|
| Medium toast   | 220°C                | 60°C                 | 15 mn       | 15 mn   | 40 mn    | vanilla, sugar               |
| Medium + toast | 225°C                | 65°C                 |             |         |          | smoked, spicy, coconut       |
| Heavy toast    | 230°C                | 70°C                 |             |         |          | coffee, caramel, smoked      |

■ Suggested use

This barrel is recommended for Premium Sup wines to consume before 5 years. The Selection barrel brings elegance, volume and weight to the wine. Aging in barrel is recommended for **8 months maximum**. Head can be toasted to avoid vegetal and bitter tastes.

**EXAMPLE:**

**SELECTION – MEDIUM + TOAST**  
*Detailed organoleptic chart*  
*(According to analysis laboratory in Cognac Evelyne Chanson)*



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# Evolution

■ **Pedunculate oak –medium grain**  
=> **harmony**

## ■ The origin of wood

Medium-tight grained **French & European oak**. This oak is rich in phenolic and ellagitannins compounds. The grain grows between **2 and 4mm a year**.

## ■ Storage and wood seasoning

Wood is seasoned for **minimum 18 months** in our open air park. For a better homogeneity all pallets are turned over 9 months to let them dry another 9 months. According to the weather observed during this period, a controlled watering can be set up in the first few weeks to take out the unpleasant tannins. Barrels are manufactured with a humidity rate inferior to 16%.

## ■ Size of barrel

| LENGTH | THICKNESS | HEAD DIAMETER | BILGE DIAMETER |
|--------|-----------|---------------|----------------|
| 95 cm  | 27 mm     | 55 cm         | 70 cm          |

## ■ Heating and toasting « Chauffe à cœur »

|              | Internal temperature | External temperature | Pre-heating | Bending | Toasting | Organoleptic characteristics |
|--------------|----------------------|----------------------|-------------|---------|----------|------------------------------|
| Medium toast | 230°C                | 65°C                 | 15 mn       | 15 mn   | 40 mn    | spicy, empyreumatical        |
| Heavy toast  | 240°C                | 70°C                 |             |         |          | smoked, roasted, caramel     |

## ■ Suggested use

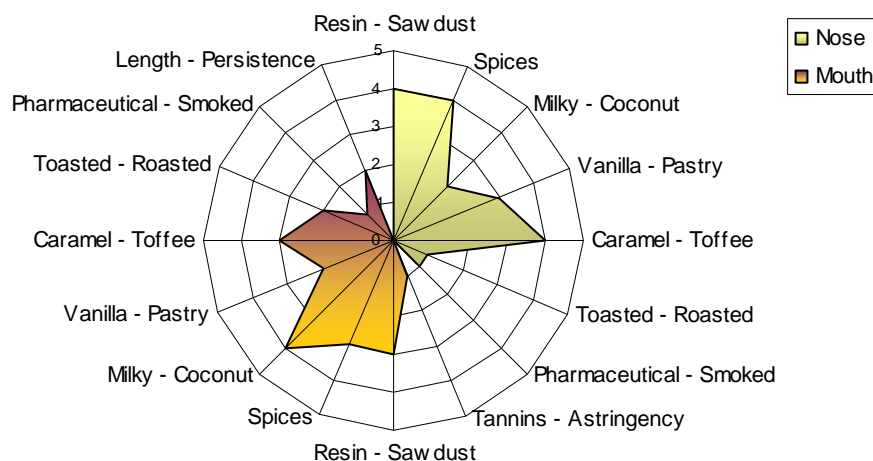
This barrel is recommended for Premium fast drinking wines, 2 years old. The Evolution barrel offers woody and toasted aromas to the wine. You will find vanilla, eugenol, milky and furfural nuances. Aging in barrel is recommended for **6 months maximum**. Heads can be toasted to avoid vegetal and bitter tastes.

### EXAMPLE:

### EVOLUTION – HEAVY TOAST

#### Detailed organoleptic chart

(According to analysis laboratory in Cognac Evelyne Chanson)



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## American

■ quercus alba oak – mix grain  
=> Intense woody & sugar aromas

### ■ The origin of wood

Mix-grained oak from **Missouri**. This oak brings intense woody and sugar aromas. The grain grows between **2 and 5 mm a year**.

### ■ Storage and wood seasoning

Wood is seasoned for **24 months** in our open air park. For a better homogeneity all pallets are turned over after **12 months** to let the wood dry for another **12 months**. According to the weather observed during this period, a regulated watering can be set up in the first few weeks to take out the unpleasant tannins. Barrels are manufactured with a hydrometry rate inferior to 16%.

### ■ Size of barrel

| LENGTH | THICKNESS | HEAD DIAMETER | BILGE DIAMETER |
|--------|-----------|---------------|----------------|
| 95 cm  | 27 mm     | 55 cm         | 70 cm          |

### ■ Heating and toasting « Chauffe à cœur »

|                | Internal temperature | External temperature | Pre-heating | Bending | Toasting | Organoleptic characteristics |
|----------------|----------------------|----------------------|-------------|---------|----------|------------------------------|
| Medium toast   | 210°C                | 60°C                 | 15 min      | 15 min  | 40 min   | woody, fruity                |
| Medium + toast | 215°C                | 65°C                 |             |         |          | vanilla, coconut, woody      |
| Heavy toast    | 230°C                | 70°C                 |             |         |          | woody, caramel, smoked       |

### ■ Suggested use

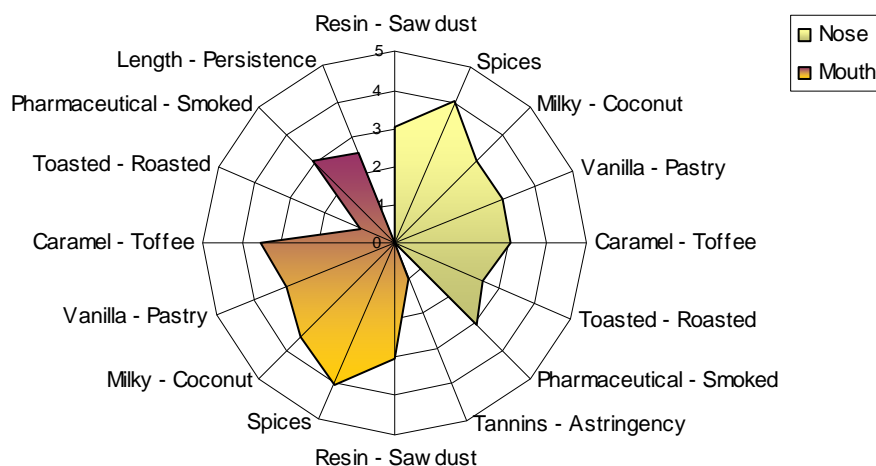
This barrel is recommended for young and structured wines. Heads can be toasted to avoid vegetal and bitter tastes.

#### EXAMPLE:

### AMERICAN OAK – MEDIUM + TOAST

#### Detailed organoleptic chart

(According to analysis laboratory in Cognac Evelyne Chanson)



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