



TRADITION

+ STAVE ASSEMBLY OF FRENCH FORESTS

+ ASSEMBLY OF FINE-GRAIN AND MEDIUM-FINE

+ SEASONED OUTDOORS FOR 30-36 MONTHS

CHOICE OF TOAST

A COEUR:

In-depth toasting (90 min.) to develop toasty aromas.

BLONDE:

Gentle toasting (50 min.) for oaky nuances that enhance the structure of powerful grape varieties.

MEDIUM:

Intermediate toasting (70 min.) to maintain focus on the fruit.

MAISON:

Strong toasting (90 min.) to give roasted nuances with oak tannins on the aftertaste.

SUGGESTED USE:

This range especially suits wines calling for long ageing and is adapted to grape varieties with a marked personality such as Syrah, Merlot, and Cabernet.

+ UN PROCÉDÉ ”
DE SECHAGE UNIQUE

TONNELLERIE
MEYRIEUX
21700 Villers la Faye
FRANCE

TEL : +33 3 80 62 99 89
FAX : +33 3 80 62 70 27

tonnellerie.meyrieux@wanadoo.fr
www.tonnelleriemeyrieux.com