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## PREMIER CRU

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- + SELECTION OF FRENCH FORESTS
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- + ASSEMBLY OF FINE-GRAIN AND MEDIUM-FINE
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- + SEASONING OUTDOORS FOR 24 MONTHS
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### CHOICE OF TOAST

**A COEUR:**

In-depth toasting (90 min.) for very smooth oaky aromas that never overpower the fruit.

**BLONDE:**

Gentle toasting (50 min.) that expresses all the aromatic qualities of the oak.

**MEDIUM:**

Intermediate toasting (70 min.) for an aromatic balance between fresh oak and toasty nuances.

**SUGGESTED USE:**

This very aromatic range with considerable freshness is well-adapted to short ageing since the oak influence is conferred very quickly. Barrels are suited to grape varieties such as Chardonnay or relatively acidic wines.

+ UN PROCÉDÉ ”  
DE SECHAGE UNIQUE

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