

LAISSONS PARLER LE VIN



TONNELLERIE DE L'ADOUR is a French Handicraft Barrel Manufacturer
Our barrels are ONLY Made-to-Order and shipped directly from France



CLASSIC

- . Available in : 225 - 228 - 300 - 500 litres
- . Aged 24 Months Outdoors - Staves of 27 mm
- . Suitable for all wines with Classical aging (10-12 Months)
- . Spicy and aromatic tannins



LIMITED

- . Available in : 225-228-300-400-500 litres
- . Aged 24 Months Outdoors - Staves of 27 mm
- . For all wines with traditional aging (10-12 mois)
- . Sweet tannins, structuring, greedy, but elegant with a typical vanilla flavour of american wood



GASCOGNE

- . Available in : 225 - 228 - 300 - 400 litres
- . Aged 24 Months Outdoors - Staves of 27 mm
- . Suitable for Spirits or White Wines with Short Aging (6 - 8 months)
- . Fresh tannins with vegetable and black-peat notes



ACACIA

- . Available in : 225 - 500 litres
- . Aging of 24 Months Outdoors - Staves of 27 mm
- . "Blonde" Toasting (Adour's recipe)
- . Suitable for white wines (sweet or dry) and for distillates



DULCINEA

- . Available in : 225 - 500 litres
- . Aged 24/30 Months Outdoors - Staves of 27 mm
- . Suitable for all wines with Classical aging (1 year)
- . Revelation of naturally sweet notes of the wine, giving a nice sensation of "sucrosité"



GRAND CRU

- . Available in: 225-228-300-400-500-600-700 Lt
- . Aged 36 Months Outdoors
- . Staves of 27 mm (or 22 mm in 225/228 Lt)
- . Suitable for Wines with Long Aging (14-18 months)
- . Structuring and velvety finishing tannins confer long-length, balance and elegance.



PREMIUM

- . Available in: 225-228-300-400-500-600-700 Lt
- . Aged 30 Months Outdoors
- . Staves of 27 mm (or de 22 mm in 225/228 Lt)
- . Suitable for Wines of Medium-Long aging (12-16 months)
- . Refined and discreet tannins that respect the wine and preserve the fruit expression



LA48

- . Available only in 225 litres - Staves of 27 mm
- . Aged 48 Months Outdoors
- . Suitable for Long Aging (18-24 mois)
- . Structuring and elegant tannins giving depth and complexity always respecting the varietal notes of the wine

Manufacturing References :

[Équité] - [Ôriginèllè] - [Trämè|Tänniquè] - [Empyrëümâtiquè] - [Sèl|Fümée]

by reason of the choice of

BENDING of the STAVES by STEAM or by FIRE ~ TOASTING of the STAVES by EMBERS or by FIRE

(Handcrafted barrels - The measurements may vary and are indicated for information purposes only)