

TRADITION

Our historic range; a selection of different colors and grain sizes, sourced from at least three different forests

FINE GRAIN SELECTION 2-YEAR - 27 MM

After 24 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood from a minimum of three different forests.

This blend consists mainly of fine grain sizes sourced from TSF, with additional very fine grain sizes sourced from "TSF en Conversion" and a few staves with grain sizes over 3mm:

>3 mm: 4 staves // Fine grain: 18 to 20 staves // Very fine grain: 8 to 10 staves

VERY FINE GRAIN ASSEMBLAGE 3-YEAR - 27 MM

After 36 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood from a minimum of three different forests.

The blend consists mainly of very fine grain sizes sourced from Futaie, with additional fine grain sizes sourced from "TSF en Conversion" and a single stave with a grain size over 3 mm:

>3 mm: 1 stave at the most // Fine grain: 10 staves // Very fine grain: 20 staves

The concept is identical to the 2-Year Fine Grain Selection but with higher criteria in terms of grain and color.

NICOLAS SELECTION

After 30 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood from a minimum of three different forests.

This blend consists mainly of very fine grain sourced from Futaie, completed with fine grain sizes sourced from "TSF en Conversion" and a single stave with a grain size over 3 mm:

>3 mm: 1 stave at the most // Fine grain: 10 staves // Very fine grain: 20 staves

This blend follows the same rules as the 3-Year Very Fine Grain Selection in terms of grain size. However the specific location of the forests and the quality of the soils chosen for the Nicolas Selection present lighter, pinker colors to perfectly match our CLL toast.

HAUTE FUTAIE

Haute Futaie is a selection of wood that comes solely from forests managed using this special technique. The trees are planted very densely (100,000 per ha) and are progressively thinned out during growth until, almost two centuries later, only 150 trees per hectare remain.

In these forests, the high level of competition pushes the trees upwards as they search for light. This produces extra-fine grain sizes with a special aromatic profile.

The wood is air-dried for 30 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated.

Selection of wood		Formats	Associated toasts	
27 mm	Tradition	FINE GRAIN SELECTION	BG / BX / 300L / 400L / 500L	ST / M / GC / M+
		VERY FINE GRAIN ASSEMBLAGE	BG / BX	ST / M / GC / M+
		NICOLAS SELECTION	BG / BX / 300L / 400L / 500L	CLL
		SELECTION HAUTE FUTAIE	BG / BX	CL / CLL / ST / M





TM ÉVOLUTION

OUR SELECTION OF “TERROIRS” OR SOILS

“CRAIE” OR “CHALKY” SELECTION

When fresh oak enters the stove mill we set aside wood grown under TSF forestry management on the chalky soils of Champagne and North Chablis.

After 24 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stove mill is situated, we select the lightest colored woods from that stock.

This wood is sourced from a minimum of three different forests with the same type of “terroir”. Grain sizes from the Craie selection are identical to the 2-Year Fine Grain Selection.

PIERRE SELECTION

“Pierre” wood comes exclusively from TSF forest on the top of several hills in the North of Burgundy, where there are dry rocky soils. This results in lower and larger trees, with more chaotic growth.

Thus, Pierre wood possesses an intrinsic heterogeneity that naturally corresponds to our blending philosophy. A single stave of this wood possesses different aspects of grain and color.

Pierre woods are air-dried for 30 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stove mill is situated.

PRESTIGE

This specific blend comprises exclusively extra fine grain woods, from a selection of our best Haute Futaie oak grown solely on sandy / clay soil. This is a unique and exclusive selection, presenting a clear pink color and mineral cedar-like smell.

The pink color comes from the combination of the Haute Futaie forestry management and the specific sandy and clay terroir.

This wood is air-dried for 30 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stove mill is situated.

We find this quality of wood in certain small state-owned forests, such as Fontainebleau, Senonches, Reno-Valdieu, Belleme, Russy, Boulogne, Beaulieu, La Haie Renaut, Tronçais, Berce and Retz, where sand is the dominant element in the soil’s composition.

Selection of wood		Formats	Associated toasts
27 mm	Evolution	“CRAIE” OR “CHALKY” SELECTION	BG / BX / 300L / 500L LF
		PIERRE SELECTION	BG / BX / 300L / 500L CLL+
		PRESTIGE	BG / BX / 300L / 500L CL / CLL

BORDEAUX

Specific Bordeaux and Cabernet barrels with 22 mm thick staves for better oxygen exchange, as needed by the Cabernet family. 225L capacity Bordeaux shape only.

FINE GRAIN SELECTION - 22 MM

After 24 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood sourced from a minimum of three different forests. This blend consists mainly of fine grain sourced from Futaie combined with very fine grain sourced from "TSF en Conversion", and a few staves with grain sizes over 3 mm.

NICOLAS SELECTION - CLL 22 MM

After 24 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood sourced from a minimum of three different forests. This blend consists mainly of very fine grain sizes sourced from Futaie, completed with fine grain sourced from "TSF en Conversion" and a single stave with a grain size over 3 mm. The specific location of the forests and the quality of the soils chosen for the Nicolas Selection, present lighter, pinker colors that perfectly match our CLL toast. (See toasting specifications).

HAUTE FUTAIE - 22 MM

Haute Futaie is a selection of wood that comes solely from forests managed using this special technique. The trees are planted very densely (100,000 per ha) and are progressively thinned out during growth until, almost two centuries later, only 150 trees per hectare remain. In these forests, the high level of competition pushes the trees upwards as they search for light. This produces extra-fine grain sizes with a special aromatic profile. The wood is air-dried for 24 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated.

PRESTIGE - 22 MM

This specific blend is composed only of very fine and extra fine grain sizes, from a selection of the best Haute Futaie oak, grown exclusively on sandy and clay soil. This is a unique and exclusive selection, presenting a clear pink color and mineral cedar-like smell. The clear pink color comes from the combination of the Haute Futaie forestry management and a specific sandy and clay terroir. This wood is air-dried for 24 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated. We find this quality of wood in certain small state-owned forests such as Fontainebleau, Senonches, Reno-Valdieu, Belleme, Russy, Boulogne, Beaulieu, La Haie Renaut, Tronçais, Berce and Retz, where sand is the dominant element in the soil's composition.

Selection of wood		Formats	Associated toasts	
22 mm	Bordeaux	FINE GRAIN SELECTION	BX	ST / M
		NICOLAS SELECTION	BX	CLL
		SELECTION HAUTE FUTAIE	BX	ST / M
		PRESTIGE	BX	CL / CLL

