



Terroirs d'exceptions

A STROLL IN THE FOREST

A stroll in the forest

The forest has always been a place close to my heart and I never get tired of exploring it. I take a deep breath of its very special perfume, a mixture of woody scents and humus, and I open my eyes wide.

It is impossible not to marvel at the beauty of these age-old forests, where magnificent hundred-year-old trees rise majestically to spread their crowns towards the sky.

Over the years and through experience, I have discovered these forests, their personalities and the character of the oak. I have learned how to extract the best out of these trees, to draw out their distinctiveness.

Once these trees are selected, they are worked with respect and precision, according to the ancestral traditions of coopers, to enable us to create these barrels of unique character.

I invite you to join me and set off together to discover the Terroirs of our regions. Those which are so dear to me, the very ones from which we select the wood that allows us to create, for you, authentic barrels that we hope will enrich and enhance your wines.

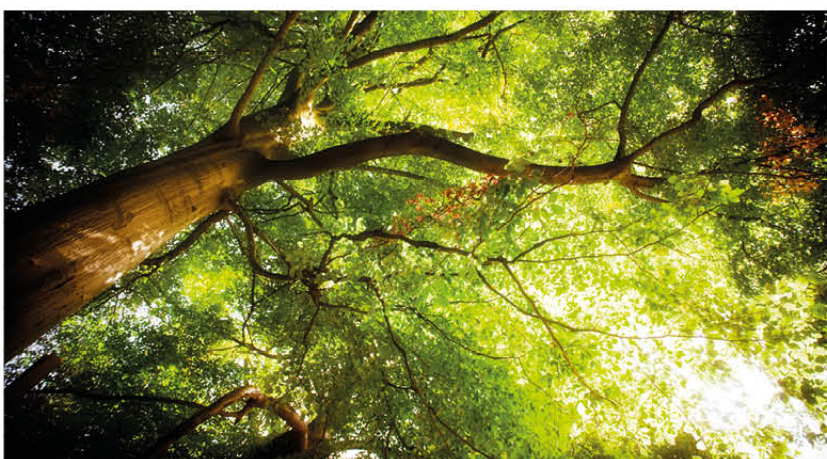
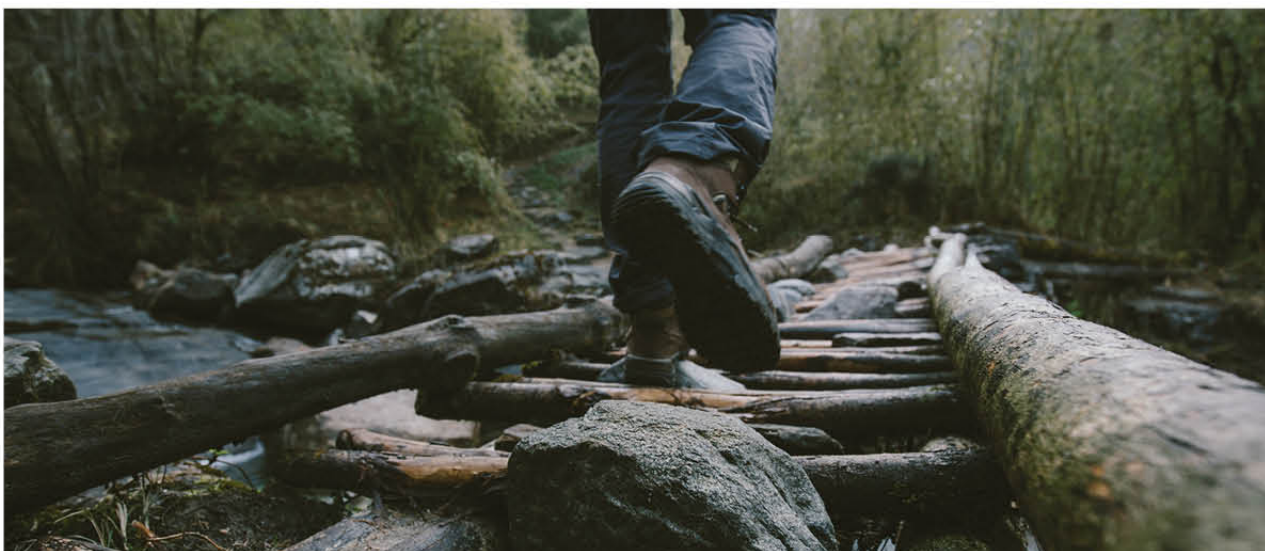
Nicolas Tarteret

LET'S CREATE TOGETHER TO ENHANCE YOUR WINES

The Terroirs d'Exceptions is the result of three decades of dedicated collaboration with our clients, whose quest for perfection is never ending. Thanks to this precious cooperation, we now offer you a tailor-made approach to oak, in order to find together the barrel that will best accompany your wine. To do this, we have selected trees from the best terroirs, with total traceability of origin. We have developed the assemblage of three pallets from the same forest which allows us to keep the expression of these soils, and are reproducible over time, to ensure homogeneity, year after year.

Thanks to the research and development work carried out with our clients at their premises over the last ten years, we have developed a delicate toasting system, especially for these oak selections, that captures and expresses their full personality.

It starts with selecting ideal oak, careful blending and toasting, and skillfully working it to create the perfect alchemy between oak, water and fire. We bring you this expertise, combining the tradition of master coopers with state-of-the-art technology, to create unique barrels for you, and with you.



*Terroirs
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Forest of
my childhood



Terroirs d'exceptions

CRAIE EXCEPTIONNELLE

- Source: Forest of the Othe region • Soil : Craie (Chalk)
- Altitude: 140 to 195 metres • Wood species: oak 75%, beech 25%.
- Forestry: Taillis sous futaie or TSF (coppice with standards) and futaie (high forest)

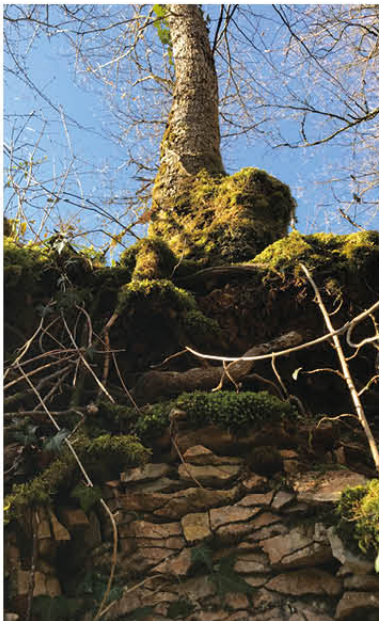
These are the woodlands of my region, where our stave mill is located, on the border of Burgundy and Champagne.

I only select oak from dense, slow-growing futaie forests, as the competition between trees produces the fine grained wood required.

Our oak is selected from the best plots of this very specific soil which, by its nature, benefits from a water reserve all year round, even in summer. When we split this wood at the stave mill, we regularly find beautiful orange colours, with very few dark tones.

We recommend Craie Exceptional for whites and Champagnes that are looking for length and finesse.

My soft spot



PIERRE EXCEPTIONNELLE

- Source: plateaus of Burgundy and Champagne • Soil: Limestone
- Altitude: 160 to 350 metres • Species: oak 45%, beech 45%, other 10%
- Forestry: Taillis sous futaie or TSF (Coppice with Standards)

These are forests where we let the trees grow in taillis sous futaie (TSF), a forest management system also known as coppice with standards.

In the past, people on these type of soils were more interested in firewood than in timber. The trees are often unruly, of low height, meaning a relatively low percentage of quality staves.

Indeed, these woods grow on poor and rocky soils with little silt. These are very dry soils with almost exclusively sessile oak trees, because the pedunculated oaks, which need more water, have difficulty surviving.

I've been interested in these woods since the beginning of the stave mill. They produce small diameter trees with a very fine grain and give off a very delicate scent as they are split.

We have several wineries that have been using Pierre woods for many years and we now offer an exquisite selection from this beautiful terroir. Oak issued from Pierre Exceptional has long been a favourite of ours.

My forest of discoveries



The mythical forest



FOREST OF FONTAINEBLEAU

- Source: Fontainebleau • Soil: Sandy-clay • Area: 17,000 hectares
- Altitude between 50 and 140 metres
- Species: oak 45%, pine 40%, 10% beech
- Forestry: Haute futaie (high stands forest) 40%, futaie (high forest) 35%, taillis sous futaie (coppice with standards) 25%.

The first royal forest in France, acquired in 1067 by King Philip I, it is also the closest haute futaie to the stave mill. So, this is the forest I know the best, having walked through it for more than 40 years!

It was in this forest, that we call haute futaie (high stands forest) in the section of Saint-Herem to be more precise, that I saw for the first time oak trees so tall and unblemished. This population of stave-quality trees often exceed 10 metres in height.

This forest, close to Paris, has several distinctive features. A soil with a high ratio of sand as well as very heterogeneous silviculture: oak trees in haute futaie, beeches but also coniferous trees with some shorter trees left in taillis sous futaie (coppice under forest).

This forest also includes two nature reserves where human intervention is prohibited. Nature thus shows us that if we want to have beautiful forests, we must one day fell these beautiful ancient oaks to make way to future generations. Visiting these two plots of land gives renewed meaning to my job as a forester, stave-miller and cooper.

FOREST OF TRONÇAIS

- Source: Tronçais • Soil: loamy clay and sandy-clay in places
- Area: 10 532 hectares • Altitude between 200 and 350 metres
- Wood species: oak 81%, 10% beech, pine 7%, other 2%
- Forestry: Haute futaie (high stands forest) and futaie (high forest)

Located in the centre of France, Tronçais is considered by all foresters and wood enthusiasts to be the most beautiful oak forest in Europe.

Difficult to reach from the stave mill, due to the winding roads to get there, this mythical forest allows us to see the magnificent work of several generations of foresters who made it what it is today.

To date, I estimate that the O.N.F (National Forestry Commission) offers 14,000 m3 of oak each year, which corresponds to about 9,000 barrels from Tronçais per year.

Like all myths, I was a little suspicious of it at first. But curiosity has been driving me over the last few years to find out what it was really like. My team and I are seduced at each tasting by what we find in the wines: great finesse, subtlety and at the same time a very beautiful structure. In short, something complete, which stands out as a Grand Cru.



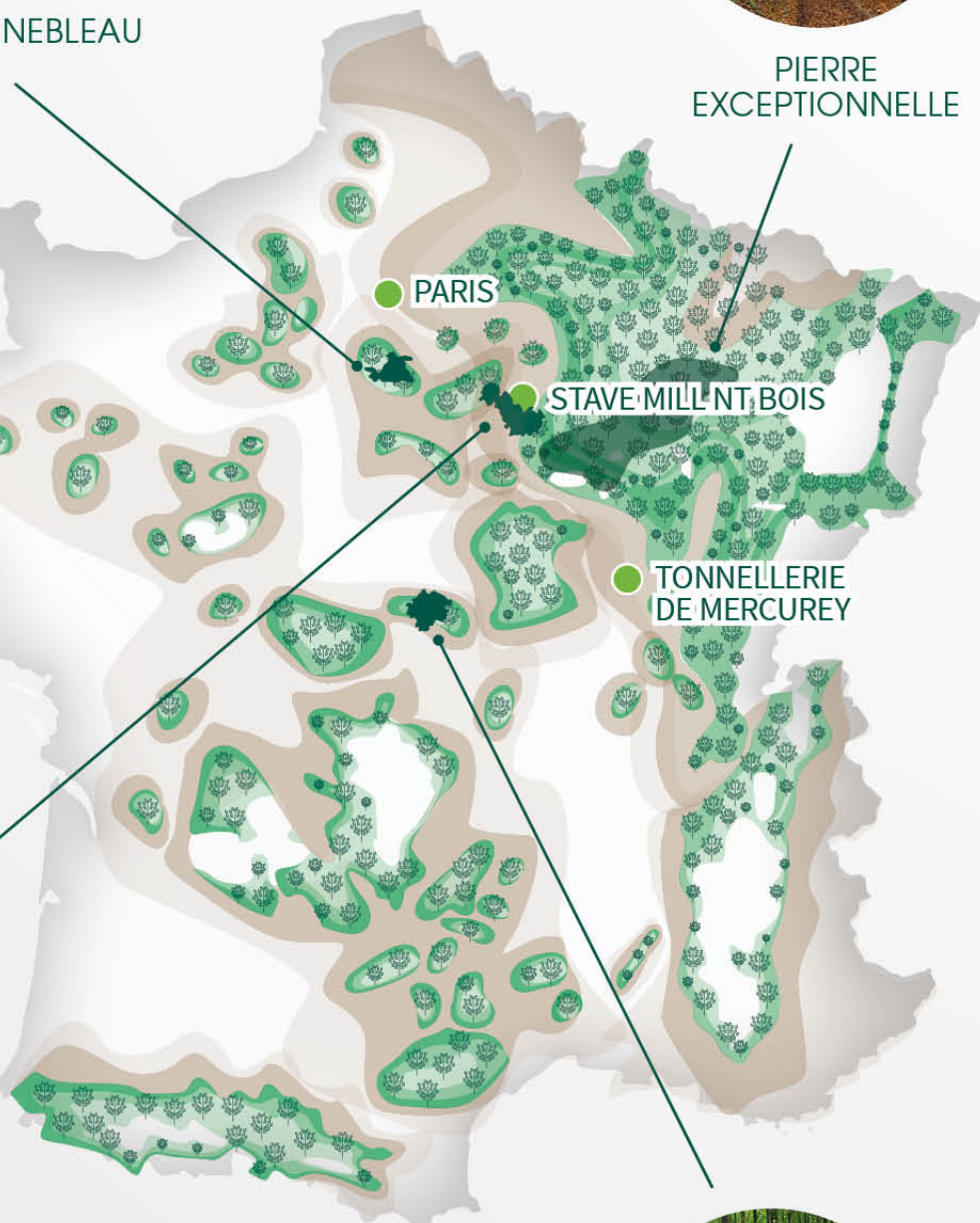
FONTAINEBLEAU



PIERRE
EXCEPTIONNELLE



CRAIE
EXCEPTIONNELLE



TRONÇAIS

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WOOD SELECTION

A choice of historic forests with traceability of plots and soils

No over-sorting to keep the expression of the best soils:

Blend of three pallets from the same forest, reproducible over time

THE RANGE

Suggested finishes:

BGT (Chestnut head & bilge hoops)

BGCB (Chestnut hoops at the head only)

Painted hoops

Wood selection			Formats
27 mm	Drying 30 months	Fontainebleau	BG/BX/300L 400L/500L
		Tronçais	
		Pierre Exceptionnelle	
		Craie Exceptionnelle	

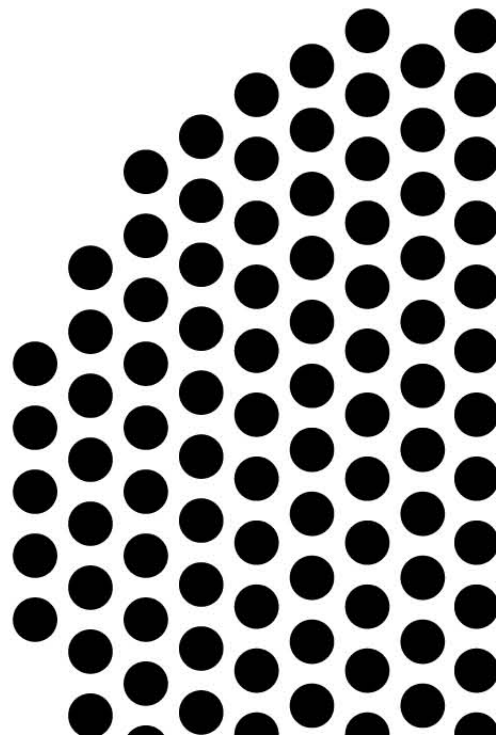
Wood selection			Formats
22 mm	Drying 24 months	Fontainebleau	BX22mm
		Tronçais	
		Pierre Exceptionnelle	

TOASTINGS

Delicate toasting, respectful of these woods, based on our research and development work.

- 35 for pinot noir, syrah, chardonnay

- 20 pour cabernet, merlot





Sustainable forest management
Quality & Traceability
Our NT Bois stave mill guarantees:
A provenance of French origin.
Complete traceability from the forest
to the barrel.



ISO 9001 and ISO 22000 certifications
Control and homogeneity,
the traceability and consistency of our manufacturing process
and our quality of service.

Our collaboration with specialist oenological laboratories
allows us to carry out tests of our wood, air supplies and water
to avoid chemical contamination of our barrels.

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