

THE EXPERT RANGE

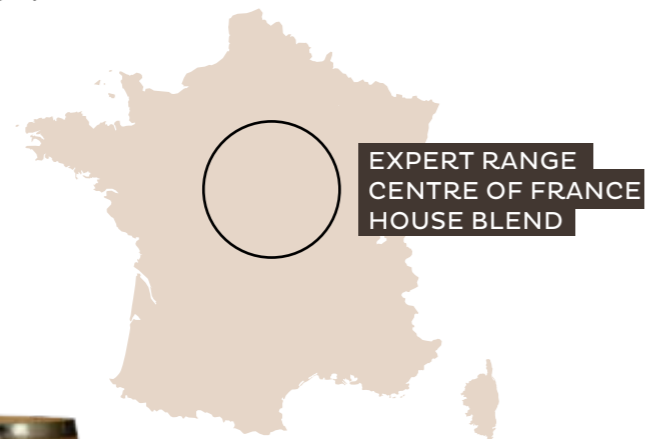
The Expert Range is characterized by a special seasoning of woods, and a special toasting developed for these barrels, in order to create moderate oak impact, and a quick integration wine / oak. Perfect for short maturations, between 6 and 10 months. We make our own selection of wood (French oak) for this range.

The **Piano**®, **Allegro**® and **Forte**® barrels were introduced in 2004 and have been successful in French and international wineries since then!

IN BRIEF 

- > Moderate oak impact
- > Neutralization of oak impact on the initial ageing period
- > Short ageing periods (6-10 months)






ORIGIN OF WOOD:



AVAILABLE IN
114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L






A barrel developed for white grapes varieties, **Piano**® underlines the fruit, brings freshness, while respecting the typicity of grapes and the soil. One of our best-selling products!

PIANO®

-  White grape varieties
-  Fruit, freshness, soil typicity
-  ML toasting
-  For wine ageing periods of up to 10 months
-  Available in 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L






Allegro® is recommended for red grapes varieties, it brings more depth, a few toasted aromas, and caramel sweetness for rounder wines.

ALLEGRO®

-  Red grape varieties
-  Light toasted aromas, sweetness, roundness
-  M+ toasting
-  For wine ageing periods of up to 10 months
-  Available in 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L

Forte® is characterized by stronger wood impact, and coffee, toasted aromas. A barrel for those who are looking for oak tannins, recommended on red grapes varieties for wine ageing periods of up to 10 months.

FORTE®

-  Red grape varieties
-  Important oak impact
-  HT toasting
-  For wine ageing periods of up to 10 months
-  Available in 114, 225, 228, 265, 300, 350, 400, 450, 500 and 600 L