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<b>GAMME EXPERT</b>							
<b>Piano</b>	Centre of France house blend	Tight and medium-tight	Authentic, discreet oak impact, enhanced fruitiness		up to 10 months		28 57 114 225 228 265 300 350 400 500 600
<b>Allegro</b>	Centre of France house blend	Tight and medium-tight	Round and sweet		up to 10 months		28 57 114 225 228 265 300 350 400 500 600
<b>Forte</b>	Centre of France house blend	Tight and medium-tight	Empyreumatic aromas, toasted bread, coffee - Mocha		up to 10 months		28 57 114 225 228 265 300 350 400 500 600
<b>TRADITIONAL RANGE</b>							
<b>HBC</b>	Centre of France house blend	Tight and medium-tight	Roundness, buttery mouthfeel- fatty ex-pression, complex, touch of vanilla	 	11 to 18 months	    	225 228 265 300
<b>HBE</b>	East of France house blend	Tight and medium-tight	Reinforced tannic structure, oak impact	 	11 to 18 months	    	225 228 265 300
<b>HB</b>	All of France house blend	Tight and medium-tight	Ideal balance between oak impact and structure	 	11 to 18 months	    	28 57 114 225 228 265 300 350 400 500 600
<b>CONFIDENTIAL RANGE</b>							
<b>Tronçais</b>	Centre of France (Allier)	Tight and medium-tight	Round, opulent, generous	 	11 to 18 months	    	228
<b>Bertranges</b>	Centre of France (Nièvre)	Tight and medium-tight	Balanced, elegance, sustained		11 to 18 months	    	228
<b>Châtillon</b>	Centre of France (Côte-d'Or)	Tight and medium-tight	Structured, robust, vigorous	 	11 to 18 months	    	228
<b>Hexagone Série</b>	Please check this year's Hexagone barrel	Tight and medium-tight	Depending on the oak Selection		Depending on the origin of oak	    	228
<b>EXCEPTIONAL RANGE</b>							
<b>Vidéo</b>	Centre of France house blend	Extra-tight	Authentic, discreet oak impact, texture, long after taste, enhanced fruitiness	 	11 months and more, up to 24 months		225 228 265 300 350 400 500 600
<b>Alto</b>	Centre of France house blend	Extra-tight	Rich, deep, unctuous and lightly toasted		11 months and more, up to 24 months		225 228 265 300 350 400 500 600
<b>HB36</b>	All of France house blend 36 months drying time	Tight and medium-tight	Elegance, discreet, enhanced fruitiness	 	11 to 18 months	    	225 228 265 300 350 400 500 600
<b>ABROAD RANGE</b>							
<b>US OAK</b>	US oak	Medium and tight	Aromatic, vanilla, coconut	 	11 to 18 months	    	228 500
<b>Acacia</b>	France	Medium and tight	Subtle, fine texture, white flowers notes, freshness		up to 10 months	    	228 500
<b>Eastern European</b>	Eastern European Oak	Tight and medium-tight	Rustic, pepper, spice	 	11 to 18 months	    	228 500

## GRAPE VARIETY

-  red
-  white


This entire range can also be used on beers and spirits.

## TOASTINGS AND AROMAS

-  Low intensity and short toasting. Fresh oak characters, and elegant hints of bitterness for a maximum of dynamism.
-  The ideal compromise between our Light and Medium Long toasting regimen. An « al dente » toasting, without vegetal and wood notes, to provide as much freshness and dynamism as possible.
-  Deep extraction. The barrel spends more time on the toasting station, a moderate flame fosters a slower and deeper extraction. Develops fruit and flower aromas.

-  A more intense toasting level: the toasting is shorter, but with more intense flames. Develops dark chocolate, mocha, toasted aromas.

-  Intense toasting, stronger oak impact. Deep roasted toasty aromas.

-  Possibility of developing your own Toasting, consult us.

## BENDING

-  Bending: classic fire, option steam bending contact us.