



Fontainebleau



2026 | FONTAINEBLEAU

"Forêt d'Exception[®]" since 2012 ("Exceptional Forest" label)

The Forest of Fontainebleau

A royal forest since the XIth Century, Fontainebleau is also known as the Forest of the Impressionists, a place of inspiration and refuge for 19th-century artists.

In 1861, painters from the Barbizon School, including Théodore Rousseau, obtained permission from Napoleon III to create an artistic reserve of over 1,000 hectares. Well before the founding of Yellowstone National Park (1872, USA), the Forest of Fontainebleau thus became the first natural area in the world to benefit from an official conservation measure.

The first forest to be awarded the "Forêt d'Exception[®]" label in 2012, it is now a UNESCO World Heritage Site.

Soil Type

35 million years ago, a shallow sea covered the region and deposited about

fifty meters of sediment on the Brie limestone and green marl. It is from this Tertiary marine deposit that the "Fontainebleau" sand was born, one of the purest in the world, so precious that it long supplied the famous Murano glassworks in Venice.

Aromatic Profile

The sandy and stony soils, composed of quartz and silica, are highly permeable and nutrient-poor. These characteristics impose a slow and steady growth on the oak trees, favoring a tight grain particularly prized in cooperage.

The result is a wood rich in structural phenolic compounds, dominated by ellagitannins, combined with an aromatic expression carried by lactones and phenolic aldehydes such as vanillin. The lactones give notes of coconut, fresh wood, and creamy sweetness. In Fontainebleau oaks, their expression

remains subtle and elegant, contributing to the roundness and complexity without ever dominating the profile.

This oak offers a remarkable balance between tannic structure and aromatic richness, proving particularly well-suited to aging processes that seek complexity, clarity, and elegant integration.

The Hexagone Fontainebleau barrel

The Hexagone Fontainebleau barrel offers a natural balance between structure and aromatic expression, ideal for aging both fine white and red wines. It is particularly recommended for extended aging periods of 15 months or more.

It is available in 228L in a limited and numbered edition (150 copies).

Choice of toast: L, LC, ML, M +, Strong (ML recommended).

THE CONCEPT

With the Hexagone Collection, launched in 2018, we want to help you discover the most prestigious forests in France for the maturation of your wines and to create the perfect match between your wine and our oak! Each year, we introduce a new barrel from a new forest, a barrel numbered and in limited edition, so you can introduce an innovative and special product into your winery: a new prestigious vessel that will bring to light your most prestigious wines and the French forests!

Due to the scarcity of the oaks chosen, the Hexagone barrels are only available in 228 L, Burgundy shape, with 8 galvanized or chestnut hoops finish.

