



DOREAU
tonnelliers

Finesse and elegance are the descriptors most frequently heard from the large number of winemakers who count Tonnellerie Doreau's barrels among their favorites.

The "Doreau style" originates with very tight-grained staves and is usually intended for long-aged reds and whites where the fruit is backed by the subtlety and sweetness of the oak.



The "Selection Thierry"

Doreau's Best!

Destined for world-class wines that will mature 20-36 months in barrel, the "Selection Thierry" barrel is composed of the very finest and tightest-grained staves, which are selected and air-dried for at least 3 years. To ensure a supply of this exceptional oak, the cooperage only uses stave wood from its own mills. The "Selection Thierry" barrel was originally offered as a "Chauffe Blonde," where no additional toasting takes place beyond the fire bending phase, in order to accentuate the natural, superior tannins that bring freshness and brightness to wines. More recently, it is has also been made available in medium and medium plus toasts. With a slightly lower fire and a longer toasting than other Doreau offerings, "Selection Thierry" assumes its place as one of the finest barrels available.

The Doreau "Climat"

Made from two-year, air-dried oak, a semi-fine grain barrel with a more powerful toast aimed at building structure and lengthening the mid-palate. Recommended for shorter-aged reds, especially Pinot Noirs and concentrated Syrahs.

The Doreau "Classique"

This is the original Doreau barrel and has become a significant part of many wineries' Burgundy and Bordeaux programs. Made from fine-grain staves, it imparts its flavors gently, giving backbone to wines while never overpowering the fruit. Air-dried 2 years, the results are smooth, sweet and soft, ideal for today's food-driven wines. The "Classique" Doreau barrel is intentionally made for short to medium-term contact where wines can develop up to 14 months and beyond. Mellow allspice, vanillins, and even colas are common descriptors. Used for both reds and whites.

"Le Clos" by Doreau

Special chimney stack aging guarantees well-seasoned wood. Slow toasting over a half-dozen small braziers produces a very deep toast that is powerful without overwhelming the fruit. A great barrel for Burgundy varietals and Syrah.

The Doreau "Voyage"

The most recent addition to Doreau's portfolio, an innovative, unique and controlled technique of low-temperature toasting on specially adapted braziers results in a barrel that permits the wood to maintain all its fresh notes. The Doreau "Voyage" pushes forward the floral aromas from the wood while providing balanced volume and length in the mouth. It is meant to complement wines of great elegance and promises perfect aromatic harmony arising from a distinct marriage of wine and oak.

"Doreau barrels complement and enhance the core personality of the Pinot Noir produced from our foundation vineyard, Meredith Estate."

MERRY EDWARDS, MERRY EDWARDS WINERY



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References

New World*

Babcock Vineyards
Bethel Heights Vineyard
CADE Estate Winery
Canoe Ridge Estate
Castello di Amorosa
Chalone Vineyard
Cristom Vineyards
Denner Vineyards
Domaine Serene
Flora Springs Winery
Imagery Estate Winery
Justin Vineyards & Winery
McGrail Vineyards & Winery
Mercer Estates Winery
Merry Edwards Wines
Michel-Schlumberger
Penner-Ash Wine Cellars
Quivira Vineyards
Refugio Vineyard
Spottswode Winery
Spring Valley Vineyard
Stag's Leap Wine Cellars
Summerhill Pyramid Winery
Trefethen Vineyards
Trione Vineyards & Winery
Vincent Vineyards
Willakenzie Estate
Woodward Canyon Winery

Old World*

Château Sociando Mallet
Château La Louviere
Château de la Rivière
Château Poujeaux
Château Dauzac
Château Cos Labory
Domaine Morey-Coffinet
Château de Pommard
Domaine Rully Saint Michel
Gaja
Grimaldi Giacomo
Giuseppe Cortese
Grupo Torres
Bodegas Luis Cañas

*partial list

“Doreau barrels have a spicy cinnamon and rich chocolate character that works well with our fruit. We use them in many different wines.”

PAUL STEINAURER, FLORA SPRINGS



For more information or to order, please contact
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