



ESPRIT

30  
ANS





**Reflecting our limited edition of the 30-year anniversary barrel, the new collection "30-year Spirit", perpetuates the elegance characterizing Doreau Tonneliers.**

Deeply connected to nature, we have drawn inspiration from our terroirs. Like grape vines, our oak trees take root in the different soils and draw their organoleptic identity year after year.

We then inherit a pallet of flavors that our master cooper sublimate in the heart of our cooperage. This tailor-made selection will go hand in hand with your best wines.

The 30 year Spirit collection reveals the tradition of our work, while also being creative.

# ESPRIT 30 ANS



Red & White varieties



For 12 to 24 months



French Oak



Bordeaux (225L, 27mm)  
Bourgogne (228L, 27mm)



# At the top of the tree

Everything starts in the forest for Doreau Tonneliers. We are travelling France and its most prestigious forests in order to enrich our wood yard.

Chosen for their greatness, the French staves of our "30-year Spirit collection" are exclusively made of very fine & tight grain. Like a winemaker, Thierry Doreau created a blend of grains, coming from some favorite pieces of wood from prestigious, sometimes very small and intimate forests. Our collection gives you a range of different terroirs, and these exceptional staves are then air-dried naturally on our yard.



## Chalk Basins

The chalk basins are based largely on chalk dating from the late Cretaceous.

It is covered by layers of limestone and partially sand topped with rocks. Based in a cool climate, these basins are made up of remarkable sites that host high-quality stave oak forests.

## Clay and limestone terroirs

Made of flint clay more or less covered with silt. The terroirs of clay-limestone soils are based in places full of forests, scattered with ponds. The soils are often hydromorphic, and we can also find some Senonian chalk, often replaced by decomposing flint clay.

The dominant structures are mainly sessile oak forests.

## Mineral soils

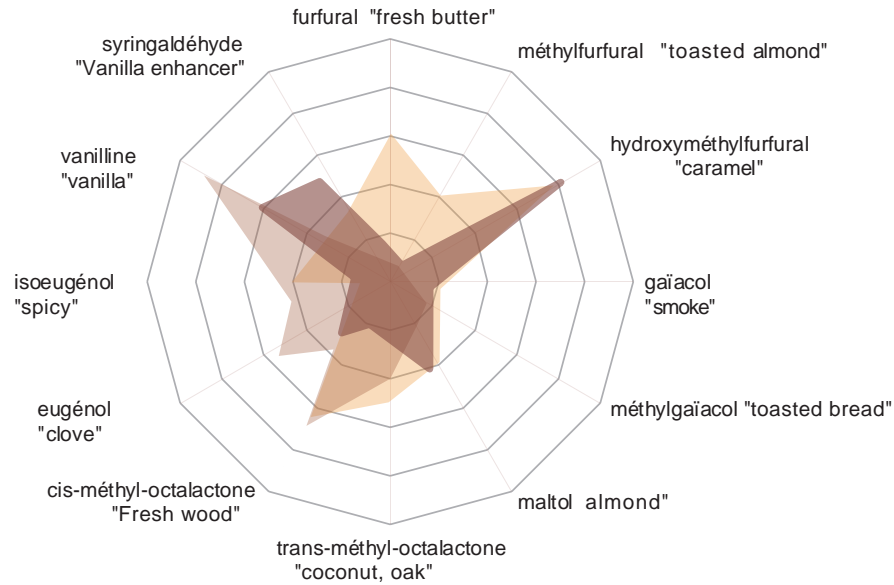
On the limestone plateaus of Jurassic formation, the property of the soils reveals a mineral richness. The climatic conditions of all the limestone plateaus are of the oceanic continental type. The vegetation reveals a dominance of thermophilic sessiliflora beech-oak grove on Rendosol. The oaks endure winter waterlogging and summer desiccation of these soils.



# Made-to-measure

Our toasted selection has been studied to match with your stave profile. According your grapes varieties and your wood choice, our respectful toasting will sublimate your most precious wine.

Each barrel is controlled. We collect material from the stave during all the industrial process, from the wood yard to the workshop. These samples are analyzed in laboratory then studied by our oenologist. We observe together the oenological profile that will be the most adapted to build your best wines.



## ◆ MEDIUM HOUSE

### Description

Traditional toast with contained heat inside the barrel. This technique increases the aromatic potential of the stave.

### Toast

Preserves the freshness and the elegance of wine bringing volume and a long finish.

### Aroma

Reveals the floral and fruity notes of white and red grapes varieties.

## ◆ MEDIUM

### Description

Traditional toast.

### Toast

Medium structuring effect  
Round in middle palate  
Silky tannins and a great length.

### Aroma

Reveals a range of aromas:  
Vanilla, coconut, fresh bread, spices.  
Respect for fruity aromas, low toasted contributions.

## ◆ MEDIUM SLOW

### Description

Long and deep toasting.

### Toast

Structuring effect conferring volume and sweetness., slow tannins integration.

### Aroma

Cakes & caramel, enhances aromas of red fruits.  
Optimal maturity at the end of the ageing.





**DOREAU**  
tonneliers

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