

# Finesse

BARREL

FRENCH OAK

*Quercus Petraea (Quercus Sessilis)*

tr  
COOPERS

## Our Finesse barrel delivers all the aromatic elegance for the long ageing periods of great wines

- A high-end barrel especially developed for long ageing periods. Thanks to its technical specifications, it ensures a higher rate of oxygen exchange, allowing for a greater tannin polymerization over time.
- Its slow and measured oxygen transfer delivers maximum aromatic richness, color stability and palate depth.
- This species presents an important aromatic contribution that is complex, elegant and balanced. It delivers phenolic acids and ellagic tannins, which contribute to the structure of the wine in essential ways.



Extra fine Grain <1,5 mm



Open air drying over 36 months



Stately forests that are over 200 years old.  
Grown with the Haute Futaie technique.  
Origin\*: Allier, Ironçais, Nevers, Vosges, Center.

\* Specific selection of forests depending on availability



PEFC Certificate



### DIMENSIONS

	160 L	225 L	228 L	265 L	300 L
Height (mm)	945 ± 5	945 ± 5	875 ± 5	930 ± 5	950 ± 5
Depth (mm)	440 ± 5	530 ± 5	555 ± 5	560 ± 5	595 ± 5
Bilge (mm)	595 ± 5	685 ± 5	720 ± 5	735 ± 5	785 ± 5
Thickness of Staves (mm)	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Thickness of head (mm)	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Bung hole (mm)	50	50	50	50	50
Number of Staves (#)	26 ± 2	30 ± 2	30 ± 2	32 ± 2	34 ± 2
Number of Hoops (#)	8	8	8	8	8
Weight (kg)	38.5 ± 1	46 ± 1	47 ± 1	48 ± 1	56 ± 1
Contact surface	1.65/1.70 m <sup>2</sup>	2.05/2.10 m <sup>2</sup>	2.09/2.15 m <sup>2</sup>	2,35/2,40 m <sup>2</sup>	2.44/2.50 m <sup>2</sup>

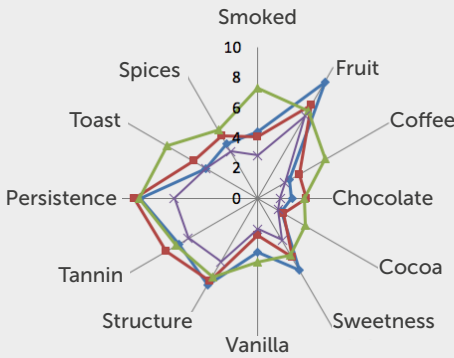
Reference values for informational purposes. Handmade product, measurements may vary.

\* All our barrels include a white food grade silicone bung.

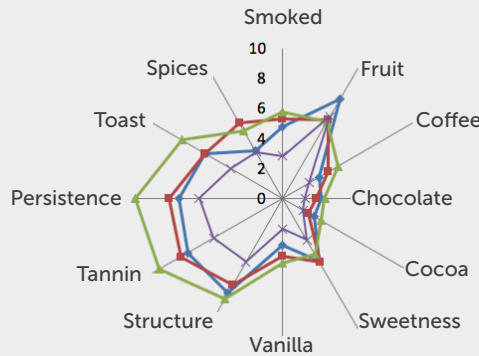
\* Available upon request: Kosher and gluten free.

## SENSORY PROFILES

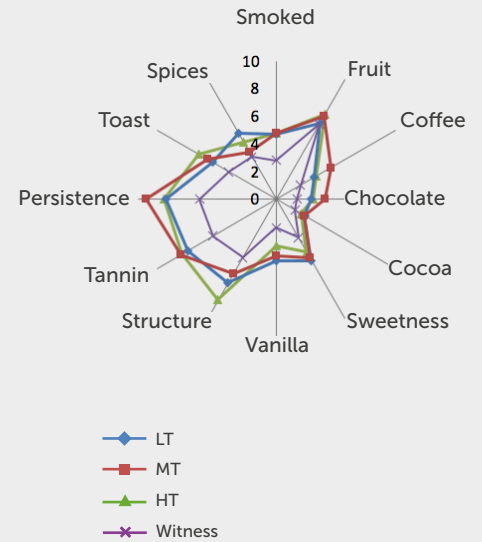
### TRADITION



### CONVECTION



### LONG CONVECTION



## TOASTED LINES

### CONVECTION TOASTING SYSTEM

Exclusive software developed and patented by TN Coopers.

By means of thermodynamic principles, instead of using temperature and time variables alone, this system works around the concept of thermal energy supply in an oven that allows the flow of hot air, controlling the temperatures through the inside of the barrels. This process achieves a slow, soft, homogeneous toast with a deeper penetration of the wood's surface. With this unique style of toasting and technical approach, our software allows us the ability to offer personalized toasting recipes based on the needs of the winemaker.

TN Coopers' exclusive software considers thermodynamic principles with variables of time, temperature, humidity and controlled air flow, allowing the creation of unique recipes.

### CONVECTION



This yields a higher proportion of certain phenolic compounds which contributes to a deeper sensation of structure in red wines, as well as providing the ability to achieve color stabilization. Both the time and temperature designed for this line contribute to a higher availability of polysaccharides from the wood that are transferred to the wine. This translates to a higher sensation of volume in the mouth.

Toasts: LT / MT / MT+ / HT

### LONG CONVECTION



Prolonged toasts that can go from 3 to 6 hours depending on the recipe. The gradual and balanced contribution of phenolic compounds and aromas to wines allows us to recommend this line for longer aging (more than 12 months). The strong sensation of a powerful bouquet of concentrated flavors, persistence in the finish, and aromatic potency represent iconic attributes to this line of toast.

Toasts: LT / MT / MT+

## TOASTED BY FIRE

### TRADITION



This barrel owes its unique properties to an ancient French toasting process, named *Chauffe à Coeur*, or "heart toasted." In addition to this method, we bring some moisture to the rosette with purified hot water, warming it in a steam chamber to open its pores, and finally applying a careful refining toast. Our water-steam process facilitates bending and eliminates any resin residue. It brings complexity, tannin softness, while maintaining the fruit and sweet notes ... especially for high-end wines with a harmonic evolution.

Toasts: LT / MT / MT+ / HT