#### TONNELLERIE QUINTESSENCE COLLECTION BARRELS



### Fleur de Quintessence:

Each Fleur de Quintessence barrel is personally hand crafted and overseen by master coopers. Celebrating artistry, craftsmanship, French heritage, and an outstanding wood source from the Tronçais and Jupilles forests, this ultra-premium barrel is used for aging the world's finest wines. Highly allocated, the Fleur de Quintessence is the crown jewel of Tonnellerie Quintessence: available with any standard Tonnellerie Quintessence toast.



## Forêt d'Origine:

This limited production collection of barrels is inspired by the unique micro-cru and terroir in the magnificent French oak forest. Chantilly and Montpensier, nestled in the Ile de France and Allier regions, offer a special touch to premium wines focused on expression. Our Essence de Chantilly barrel is characterized by freshness and vivacity. Notes of mineral may be perceived, and a structured mouthfeel offers length to fruit-driven wines. Our Essence de Montpensier barrel carefully respects fruit and offers an elegant touch of spice, hint of integrated toast, silky texture and excellent volume.



### Perle de Quintessence:

The Perle de Quintessence is a truncated oval-shaped barrel designed for wine fermentation. Each Perle de Quintessence barrel has an easily removable stainless steel lid with a hermetic seal. The Perle toast is designed to integrate early with the wine, preserving the fruit while adding complexity and offering a hint of soft oak aromatics. Perle de Quintessence is available in two formats with stainless steel lids.



# **Hydro-Collection:**

To craft our Hydro-Collection barrels, we capitalize on water in motion to extract tannin from French oak. Our coopering team has developed a custom tank and exclusive process to create barrels defined by elegance and finesse.

Hydro-Dynamique is our classic immersion barrel, designed to remove additional tannin while creating elegant oak aromatics.

Hydro-Pure, utilizes an extended, low temperature toast that is focused on vibrant fruit, softly toasted oak and balanced acidity.

