

## 1 - CHOOSE YOUR FORMAT



Bourgogne Tradition



Bourgogne Export



Bordeaux Transport



Bordeaux Château Tradition



Bordeaux Château Ferrée  
(with or without headboard)



Larger Formats  
from 300 L to 500 L

## 2 - CHOOSE YOUR STYLE

### 4 APPELLATIONS

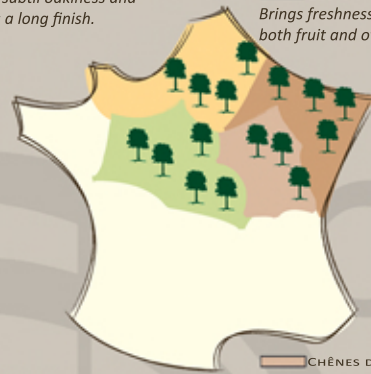
A COHERENT AND RELIABLE ANSWER TO TODAY'S BARREL AGING REQUIREMENTS.

#### ISLE DE FRANCE

*Brings a subtil oakiness and presents a long finish.*

#### LES GRANDES VOSGES

*Brings freshness, supports both fruit and overall minerality.*



#### CENTRE DE FRANCE

*Brings complexity and roundness as well as an aromatic richness.*

#### CHÊNES DE BOURGOGNE

*Brings structure, preserves both fruit and minerality.*

### 5 SÉLECTIONS

AN ADVANCED BARREL AGING CUSTOMIZATION PROGRAM WHICH ASSOCIATES SMALLER FOREST REGIONS TO A PARTICULAR VARIETAL, VINEYARD, WINEMAKING STYLE, ETC.

- SÉLECTION 1 associated for example with PINOT NOIR
- SÉLECTION 2 associated for example with CABERNET SAUVIGNON
- SÉLECTION 3 associated for example with SAUVIGNON BLANC
- SÉLECTION 4 associated for example with CHARDONNAY
- SÉLECTION 5 associated for example with MARSANNE

YOUR USUAL CONTACTS ARE AT YOUR DISPOSAL FOR ANY ADVISES ON OUR SELECTIONS



THE DARGAUD & JAÉGLÉ STYLE AT ITS PINNACLE, BRINGING RICHNESS AND COMPLEXITY, DEVELOPING FRUIT CHARACTERS WITHOUT ANY OAK DOMINANCE.

*A blend of State forests - Seasoning done over 3 years with restacking at 18 months in order to homogenize wood exposure to the elements.*

## Alter Ego

A QUALITY ALTERNATIVE CONVEYING GREAT VALUE.

*Euro-French selection. Barrel produced from PEDONCULES & SESSILES stavewood selected for the quality of its texture. Preserves wine qualities while bringing appropriate structure and roundness.*

### AMERICAN OAK

ASK YOUR USUAL CONTACTS FOR AVAILABILITY.

## 3 - CHOOSE YOUR TOAST LEVEL

### Bending process

Since its inception in 1921, D&J has been using the water bending immersion technique. Traditionally used in Southern Burgundy, this technique offers many advantages, such as enhanced stave flexibility, removal of aggressive tannins and increased heat conductivity allowing the toasting process to take place without charring the internal surface of the barrels. While adhering to the original method, new technologies have improved this process, including an immersed gas boiler, the addition of temperature control and dechlorination systems for the water.



### Toasting process

Taking advantage of the heat and moisture produced by this unique water bending process, barrels are immediately toasted above small fires using offcuts from the same staves used in the manufacturing of the barrels. This slow toasting process, which deeply penetrates the staves without excessive charring, will be adjusted in order to meet the winemaker's requirements by changing the size of the offcuts and the shape of the fires. A continuous infrared temperature control allows the operators to consistently meet your toasting expectations.

