

Barriques



# TREUIL

Tonnellerie de Brive  
L'ESPRIT DE BRIVE

Patience, definition of our product, respect of our natural attributes and especially the typical climate define the Spirit of Brive and the main values of the Cooperage Treuil. These elements combine to produce a unique barrel, that can be best quantified by the subtle and exclusive integration between the wood and the wine.



ORIGIN OF OUR WOODS



- French oak
- American oak



OUR WOOD YARD



- Southern continental climate of Brive :
- moderate rainfall
  - excellent temperature variation
  - gentle and regular winds giving ideal ventilation



DRYING PROCESS



Merrains ageing according to the œnological requirements



BENDING



- Regular - Fire : traditional bending on firebrand
- Optional - Macon : bending by submersion in hot water



TOAST



55 • Light toast



60 • Medium + toast



55 • Medium toast



65 • Medium long toast



65 • High toast



CAPACITY



225L



228L



300 to 450L



500L



FINISHING TOUCHES



• Export



- Château Ferrée
- Château Tradition

With the opportunity for either standard seasoning of 24 Months natural air drying or extended seasoning of 36 Months natural air drying. Special finishing "Millesime" available on 24 and 36 Months wood.

It is almost a century since the Treuil Family and their coopers commenced at the Brive Cooperage the development of their knowledge and of this prestigious art. As part of the journey they developed their understanding of the best elements of oak, which in time replaced the local chestnut as the choice of wood to age great wines. They also came to understand the uniqueness of their typical ecosystem which gave special conditions to the seasoning of the oak in their wood park and then how these elements were transferred to the wine. The unification of all the elements continues to inspire the Master Coopers who each day shape the refined flavours of the oak. This signature makes the Treuil barrel, a unique ageing instrument with recognizable œnological contributions.



Brive Tonneliers

REVELER LES VINS DE DEMAIN