

JEAN VICARD

premium barrel

by Jean Vicard



EXCELLENCE OF A LIFETIME

The result of Jean Vicard Premium Barrel reflects 50 years of experience and innovation that pays tribute to the work of Jean Vicard, who was awarded the title of Best Worker in France in 1965 and is the father of Jean-Charles Vicard.



SPECIAL OAK SELECTION

Our wood buyers have selected for your barrel the most prestigious "Hautes Futaies" with a minimum age of 250 years. Controlling our wood supply ensures the Jean Vicard barrel is made with only the highest quality oak that has the tightest grain.

NATURAL MATURATION

Staves are selected as close as possible to the heart of the tree and are air dried in an area of our 8 hectare wood park exclusively dedicated to this premium wood. The 48 month open air natural maturation ensures excellent leaching of tannins and adds beautiful complexity to the development of flavor precursors.

" a father has two lives, his own and his son's. "

Jules Renard (1902)

SPECIAL TOAST

In a dedicated workshop, a molecular cooking recipe was specially designed to respect the tannins of the Jean Vicard barrel. This one-of-kind toast is elegantly balanced to deliver finesse, complexity and exceptional character.

UNIQUE IN EVERY DETAIL

The expert hands of our Masters Coopers shape and polish the barrel Jean Vicard to make it exceptional and unique in every detail.



FEATURES

BARREL PRODUCED AS A LIMITED EDITION. AVAILABLE IN 225L AND 228L

- 48 months natural drying
- Extra fine Grain French oak
- 27mm thickness
- Specialized long toast for a soft and fruit forward barrel
- Eight galvanized steel hoops (Four are painted black)
- Oak bar with signature "by Jean Vicard"
- Oak Stand available on demand (the one in the picture is not for sale)



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