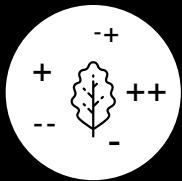


AWARDS :  
I+Q AWARDS 2016 :  
Innovation of the year



## CHANGING THE PARADIGM

With the introduction of the Vicard Generation 7 range, the group utilized innovative solutions in their search for homogeneity and reproducibility of barrels. Although the molecular toasting process made significant advancement in the precision of our products, we realized we had not fully mastered the variation of raw material. The research into this variation, initiated in 2008, was focused on the classification of staves based on their ellagitannin content. This breakthrough allowed us to reach our goal and launch the Vicard Generation 7 range.



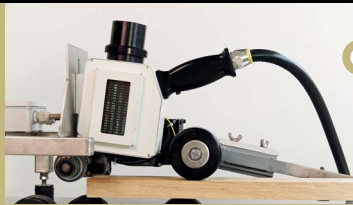
### THE TANNIN POTENTIAL (TP)

A reliable and quick measurement methodology of the ellagitannin content in unheated oak. Innovative wood selection process yields homogeneous TP barrels with no variation.



### MOLECULAR COOKING

An innovative and unique process leading to a precise, homogeneous, reproducible and respectful toasting of the wood. Offers the possibility of adapting the toast to every class of tannin potential.



#### SELECTION OF STAVE WOOD

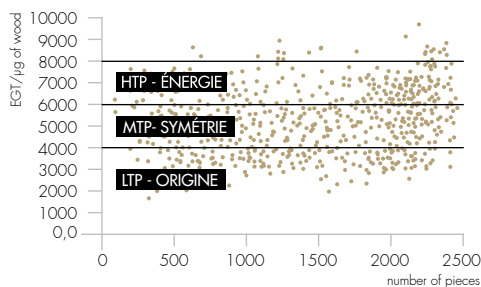
The ellagitannin content is measured after machining and before assembly, using near-infrared spectroscopy. Each stave is analyzed and sorted by tannin level and barrels are then cooper by tannin level yielding homogeneous barrels with characterized and reproducible tannin potential.



#### A UNIQUE TOAST

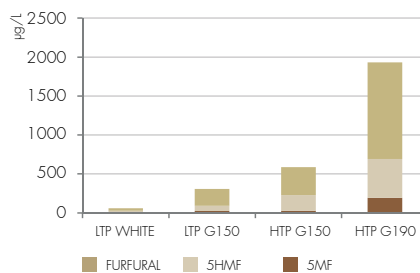
Toasting begins with brief 4-minute steam bending in which the barrel is bent but not chemically altered. The toasting system, using radiant heat, is unique in the cooperage industry. The fully automated process provides winemakers with a range of exciting toasting options which are precisely matched to the tannin level of the barrel.

## THREE CLASSES OF TANNIN POTENTIAL

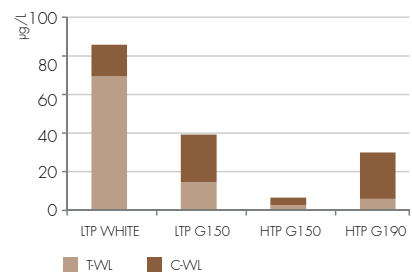


## SENSORY IMPACT

### FURANIC ALDEHYDES



### WHISKEY LACTONES



## OUR RANGE OF BARRELS



### ORIGINE / LTP - THE TERROIR

Low Tannin Potential Selection (LTP). **ORIGINE** adds minimal tannins while offering all the benefits and complexities of oak aging. Characterized by fruity, bright notes with a focused palate.

EGT/μg of wood 2,000 to 4,000



### SYMÉTRIE / MTP - EQUILIBRIUM

Medium Tannin Potential Selection (MTP). **SYMÉTRIE** offers an intermediate profile combining structure and tension while respecting the fruit.

EGT/μg of wood 4,000 to 6,000



### ÉNERGIE / HTP - STRUCTURE

High Tannin Potential Selection (HTP). **ÉNERGIE** works on the register of volume with a contribution of structure and full bodied fruit.

EGT/μg of wood 6,000 to 8,000

## TECHNICAL CHARACTERISTICS

Capacities: 225, 228, 300, 350, 400, and 500 L · Toast: please get in contact with us



ANOTHER APPROACH TO BARREL-MAKING



## GENERATION 7 RANGE

tannin potential and molecular cooking

