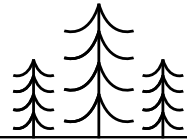


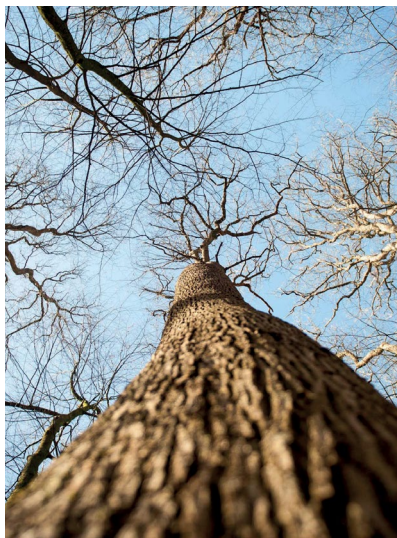
DISCOVER

our procurement strategy



VERTICAL INTEGRATION OF RAW MATERIAL

The Vicard Group owns and operates 2 stave mills. Our primary mill, Merrains du Périgord is PEFC certified and has an annual production capacity of 3,000 m³ of stave wood. Our wood buyer, working in partnership with the ONF (French Institute for Forestry Protection) and private suppliers, ensures we obtain the best lots available for production of our oak staves. Incorporation of stave mills at the Vicard Group is a strategic choice and is essential for ensuring a fully traceable, consistent and reliable supply chain for the future.



THE QUALITY OF OAK

The supplies predominantly originate from the French forests in the center, north-east and in Allier. The Vicard Group can extend its purchasing power (15%) to the forests of border countries that belong to the same massif regions as the French forests.



TRACEABILITY, FROM FOREST TO BARREL

The Vicard Group system of vertical traceability begins in the forest and follows each stage of production.



100% NATURAL MATURATION

The Vicard Group devotes an 8-hectare wood yard for maturation of staves and is committed to an average 30-month natural, air drying-period. Our supply of stave wood, commensurate with three years of production, is testimony to our financial and quality commitment.

TO SUMMARIZE

8 ha
for stave
wood storage

100%
self-procurement

1
wood purchaser,
Frédéric
Désamais

3 000 m³
of stave wood
produced per
year

2
production
sites (Vicard
and MDP)



VERTICAL INTEGRATION OF RAW MATERIAL



DISCOVER

our procurement strategy



GROUPE
VICARD

COMMITMENTS

toward the environment



100% REPURPOSING OF RAW MATERIAL LOSS

Material loss is an integral part of the manufacturing process of barrels. Green losses from stave production account for 70% and dry losses during barrel coopering make up 30%. The Vicard Group upgrades 100% of these losses into other products.



SIGNIFICANT WATER CONSERVATION

The Vicard Group's eco-responsible strategy includes reducing water consumption using innovative strategies:

- Pressure testing using steam instead of water allows conservation of more than 20L of water per barrel produced.
- Molecular toasting of barrels by radiant heat uses 98% less water compared to traditional toasting methods.

THREE RECYCLING SYSTEMS

GREEN LUMBER (STAVE MILL)



PULP CHIPS

SAPWOOD, HEARTWOOD



CALORIFIC ENERGY



VICARD FUEL WORKSHOPS

BARK

DRY WOOD (STAVES)



TOASTING PELLETS

ALL LOSSES



TO PROGRESS FARTHER

Vicard has implemented a range of sustainably resourced barrels developed to utilize the previously unused parts of traditional cooperage oak.

TO SUMMARIZE

70%

of raw material losses from the log to the barrel reduction

100 %

of these losses are upgraded and used by Vicard

98 %

water conservation achieved with the toast

20 L

quantity of water saved by testing tightness with steam



100% REPURPOSING OF RAW MATERIAL LOSS



COMMITMENTS

toward the environment



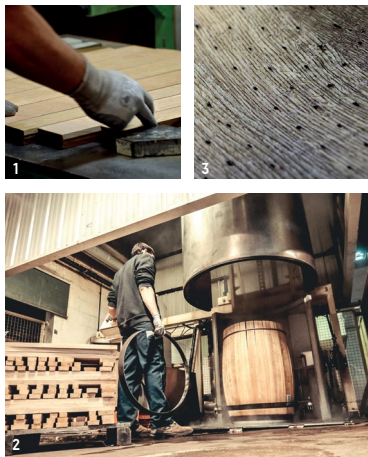
INNOVATIONS

Vicard Group patented innovations



INNOVATION IS AT THE HEART OF OUR MISSION

Guided by the passion of the profession and supported by 5 generations of expertise, Jean-Charles Vicard vision for Group Vicard combines innovation at the essential stages in the manufacture process while honoring a profession that remains hand-crafted.



SLOT-SAW ASSEMBLY (LE BOUVETAGE DES FONDS®) (2000) ⁽¹⁾

Grooved wood pieces are assembled together using pressure, wood on wood. This innovative technique is used on all Vicard barrel heads and for construction of the award-winning ECO 3 barrel.

STEAM BENDING (2005) ⁽²⁾

An automated process to bend stave wood in less than 5 minutes using low pressure steam. The barrel retains its original organoleptic properties, yielding more uniform toasting results.

SCARSTAVE® - THE BLISTER-FREE VICARD PROCESS (2009) ⁽³⁾

The staves are scarified during the machining stage with micro slits. The process removes all risk of blistering and allows for deeper toasting of stave wood.

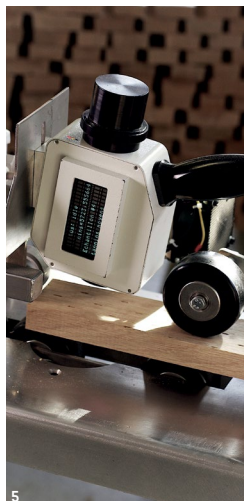


MOLECULAR TOASTING (2011) - HOMOGENEITY, UNIFORMITY, REPRODUCIBILITY ⁽⁴⁾

The Vicard patented toasting system, in use since 2011, is quite unique in our profession. This revolutionary advancement, designed to provide homogeneity, reproducibility and precision, uses radiant heat and is fully computerized.

Each toasting chamber is a separate closed unit controlled by computer within +/- 3° C. In addition to its precision and total reproducibility, this technology made it possible to develop innovative toasting profiles including gradual toasting in which the temperature is gradually increased in four stages.

This unique profile modulates the temperatures that affect the formation, development and degradation of various aromatic compounds in the oak.



TANNIN POTENTIAL SELECTION - VICARD GENERATION 7 (2012) ⁽⁵⁾

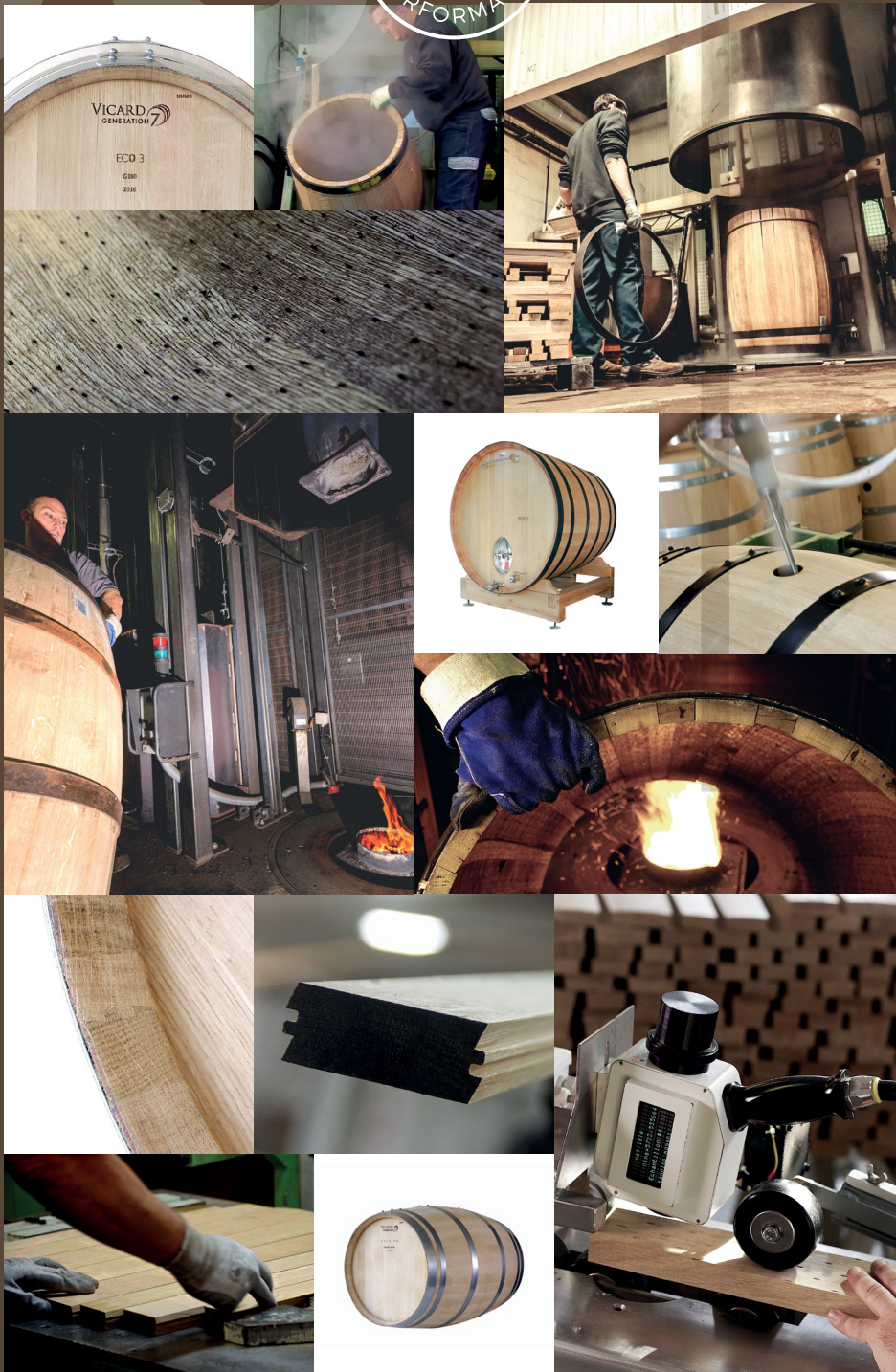
Jean-Charles Vicard founded Esprit de Dryades in 2010 to focus his research team on techniques and innovative methods to combat the variations found in traditional coopering. After 3 years of intensive research and trials, he launched Vicard Generation 7 Tannin Selection barrels in Europe and the USA.

The key component of Generation 7 is the Tannin Potential (TP) technology which provides a quick and reliable measure of ellagitannin content in untoasted oak wood. When combined with molecular toasting, the resulting barrels not only deliver specific flavor and texture profiles, they are reproducible and homogeneous.

03



INNOVATION IS AT THE HEART OF OUR MISSION



INNOVATIONS

Vicard Group patented innovations



GROUPE
VICARD

TOASTS

our different profiles

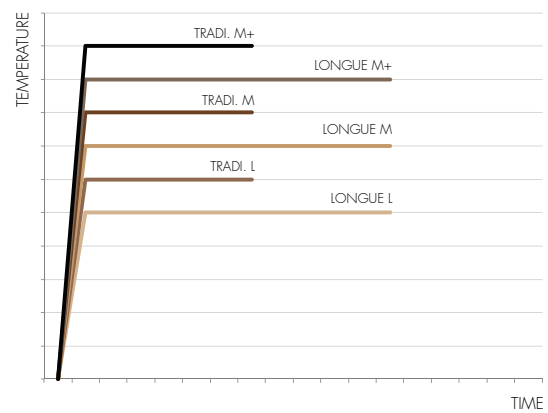
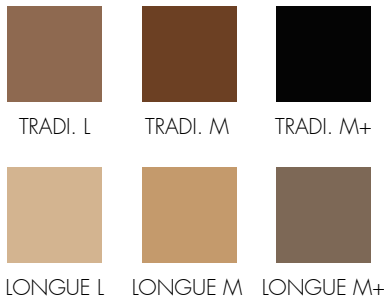


A MOSAIC OF AROMAS AND TASTES

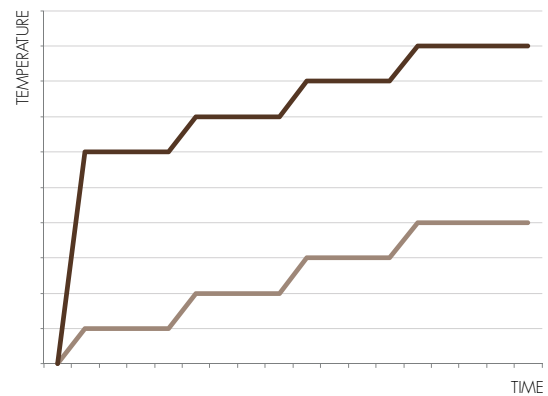
With our unique molecular cooking system, the Vicard Group offers a selection of two categories of consistent and reproducible toasts (Gradual and Innovative).

The different toasting profiles were developed with the goal of mastering the expectations of our clients regarding precision and is based on the equation of "selection of raw material · toast · wine · aging period".

TRADITIONAL AND LONG

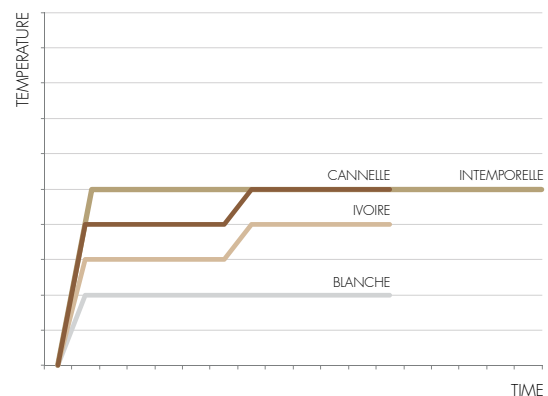
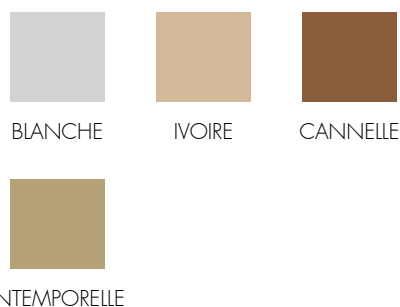


GRADUAL



The Vicard Group offers seven gradual toasts starting between 140 and 200°C (see the adjacent examples).

INNOVATIVE



04



A MOSAIC OF AROMAS AND TASTES



TOASTS

our different profiles



GROUPE
VICARD

ECO RANGE

sustainable alternatives



A RANGE OF BARRELS FOCUSED ON SUSTAINABLE DEVELOPMENT

Complying with the technical restrictions of the grain during processing generates 70% of our raw material losses. The Vicard Group transforms 100% of these losses. The ECO Range of barrels play a key factor in the repurposing of this wood while generating highly competitive products.

ECO 3

ECO RESPONSIBLE BARRELS

The main feature of the ECO 3 is in its composition of micro-staves (narrow stave width but standard thickness and respect for the wood fiber thread). During assembly, two small, non-standard width staves are joined together using the Patented slot-saw process to obtain a standard dimension stave.



Patented slot-saw assembly

BENEFITS

OPTIMIZATION OF THE OAK

The use of discarded stave remnants during the manufacture of staves, allows us to recover an additional 3% of the wood during the manufacturing process

MORE MICRO-OXYGENATION THANKS TO THE SLOT-SAW ASSEMBLY PROCESS® TECHNIQUE

- Highlights the fruit and volume in the mouth
- Optimization of the colloidal stability
- Early elimination of reductive aromatic notes
- Reduced maturing period

AWARDS

Citation VINITECH 2014 / Coup de Coeur AGROVINA 2016

ECO 27

ECONOMIC ALTERNATIVE

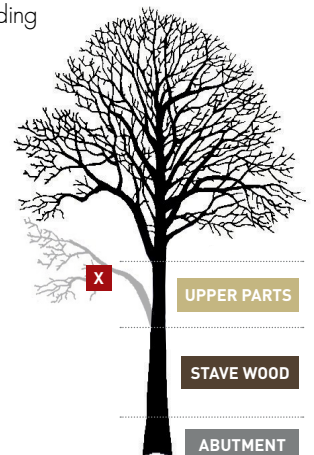
ECO 27 : an innovative product providing economic and oenological benefits

USE OF STAVE WOOD

Staves fabricated using previously unused upper parts of the oak for barrel manufacturing.

MASTERY OF WOOD SAWING AND TIGHTNESS

Using laser guided technology, our stave mill follows the wood fiber to cut the staves. At the cooperage, patented injection technique of food paraffin under pressure into the wood fibers optimizes the tightness of the product.



SPECIAL TOAST PROFILES

ECO 27 is offered with four toast profiles for a short and medium-term maturing objective (Traditional Medium/ Medium +, Long Medium/Medium +).

AWARDS

INNOVATION+QUALITY AWARDS 2016

NEW

ECO SELECT

ECO27 TANNIN POTENTIAL SELECTION

Special selection from the best staves ECO27, available in two tannin potential (low & mix medium/high). Gradual toast available.

TO SUMMARIZE



IDEAL SHORT AND MEDIUM
-TERM AGING



INNOVATIVE
ALTERNATIVES



ECONOMICAL



RE-EVALUATION OF
WOOD REMNANTS

GOOD TO KNOW

ECO 3, due to its manufacturing process, available in limited quantities.



A RANGE OF BARRELS FOCUSED ON SUSTAINABLE DEVELOPMENT



ECO RANGE

sustainable alternatives



VICARD RANGE

traditional barrels



A RANGE BUILT ON THE SELECTION OF GRAINS

The Vicard Group has implemented a selection of grain types (very fine, fine, mid-fine, and open) on the French oak supplies and those from bordering countries. This strategy allows us to adapt to any special request.



PRESTIGE
Very fine grain <1,5mm



CLASSIQUE
Midfine grain > 2 to 3 mm



DISTINCTION
Fine grain from 1.5 to 2mm



TRADITION
Open grain > 3mm

WINE MAKERS

AVAILABLE CAPACITIES:

300 to 600 liters

EQUIPMENT:

40mm Ø Ball valve, ø 200mm
Cylindrical hatch

RACK : Galvanized steel,
4-caster rotation, space for
lift-truck forks

CAPACITIES

Dimensions expressed in mm. - Tolerance +/- 5 mm

APPELLATION	CAPACITY	HEIGHT	BILGE DIAMETER	HEAD DIAMETER	THICKNESS	STEEL HOOPS	WOOD HOOPS
BORDEAUX TRANSPORT	225 L	950	685	565	22 or 27	6	/
BORDEAUX CHÂTEAU	225 L	950	685	565	22	6	4
BORDEAUX CHÂTEAU FERRÉ	225 L	950	685	565	22	8	/
BOURGOGNE TRANSPORT	228 L	890	715	595	27	6	/
BOURGOGNE CHÂTEAU	228 L	890	715	595	27	6	4
BOURGOGNE TRADITION	228 L	890	715	595	27	6	8
FUT TRANSPORT 265	265 L	950	735	595	27	6	/
FUT TRANSPORT 300	300 L	1 040	750	620	27	6	/
FUT TRANSPORT 350	350 L	1 040	815	655	27	8	/
FUT TRANSPORT 400	400 L	1 080	835	695	27	8	/
FUT TRANSPORT 450	450 L	1 160	850	695	27	8	/
FUT TRANSPORT 500	500 L	1 160	895	735	27	8	/
FUT TRANSPORT 600	600 L	1 160	975	825	27	10	/
FUT TRANSPORT 600 ÉPAIS	600 L	1 170	980	835	35	10	/
FUT TRANSPORT 700	700 L	1 160	1 040	875	27	10	/
FUT TRANSPORT 700 ÉPAIS	700 L	1 170	1 040	895	35	10	/
JEAN VICARD PREMIUM	225 or 228 L	950 or 890	685 or 715	565 or 595	27	8	/

AVAILABLE FINISHES

BORDEAUX (225L) COLLECTION



Bordeaux Transport/
Transport Thin Stave



Bordeaux
Château



Bordeaux
Château Ferré

BOURGOGNE (228L) COLLECTION



Bourgogne
Transport



Bourgogne
Tradition



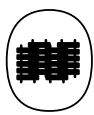
Bourgogne
Château

JEAN VICARD (225 OR 228L)

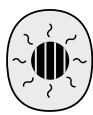


Special
Barrel

OPTIONS



LONG
MATURATION



HEATED
BOTTOMS



LASER
MARKING



PAINTED
HOOPS



SCRAPING-METHOD
REFURBISHMENT

GOOD TO KNOW

We offer fully refurbished previously-owned barrels in a range of sizes and ages, complete with a guarantee of cleanliness.



A RANGE BUILT ON THE SELECTION OF GRAINS



VICARD RANGE

traditional barrels



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)



EXCELLENCE OF A LIFETIME



JEAN VICARD

premium barrel

by Jean Vicard



CASK BARREL DESIGN

the art of wood, our expertise



VICARD CASK BARREL DESIGN - SPECIAL PRODUCTION

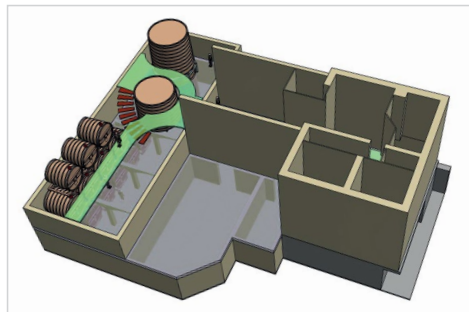
Every cask, vat or Ergonum® achieved by the Vicard Group is a unique and customized product meeting the special and technical requirements of our clients.



THE ERGONOMUM®, ERGONOMICAL, SAFE, QUALITATIVE

A DEDICATED RESEARCH BUREAU

The Vicard Coopérage has formed a genuine team of professionals devoted to the manufacture and implementation of these technical as well as special products.

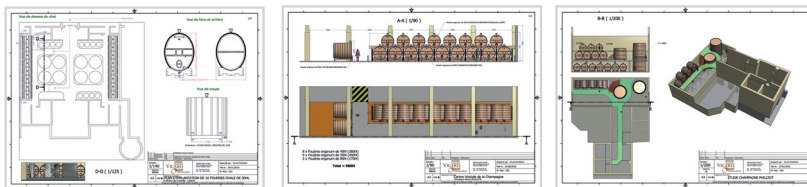


The Ergonum®, the result of a business collaboration with Heric Distribution, is a cylindrical-conical cask that positions all drain, service valves and bung hole in the front of the cask, enhancing worker safety and efficiency.

ADVANTAGES:

- Working comfort
- Reduces risk of accidental losses through leaks
- Solid construction
- Qualitative: enhanced ease of processing and cleaning
- Economical and Ecological: time saver, water conservation

PRODUCTS MADE TO ORDER • SIMULATED SITUATION • 3D VIEWS • IMPLEMENTATION SIMULATIONS



AWARDS :

🌿 SITEVI 2013 :
Citation au Palmarès de l'Innovation

CHARACTERISTICS

Round or oval cask capacities: from 10 to 110 hL
 Truncated vat capacities: from 10 to 110 hL
 Origin : French oak - Two oak qualities: Square-edged timber and Unedged-timber
 Toasts: toast by Light or Medium radiation
 Array of available equipment: doors, thermo-regulation, hatch, etc.
 Product benefit: Durability, superior product quality.

FIND OUT MORE

FOR ADDITIONAL
INFORMATION, ASK
FOR OUR "LARGE
CONTAINERS"
PRESENTATION



VICARD CASK BARREL DESIGN - SPECIAL PRODUCTION



CASK BARREL DESIGN

the art of wood, our expertise

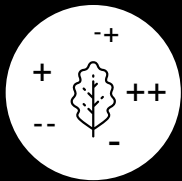


AWARDS :
I+Q AWARDS 2016 :
Innovation of the year



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.



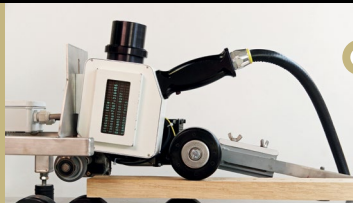
THE TANNIN POTENTIAL (TP)

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

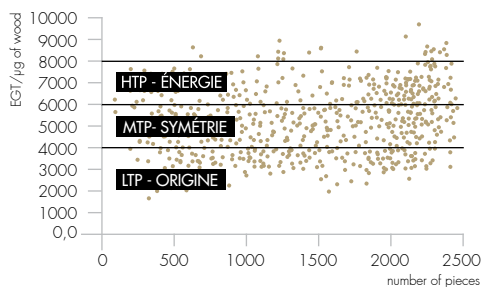
The ellagitannin content is measured after machining and before assembly, using near-infrared spectroscopy. Each stave is analyzed and sorted by tannin level and barrels are then cooper by tannin level yielding homogeneous barrels with characterized and reproducible tannin potential.



A UNIQUE TOAST

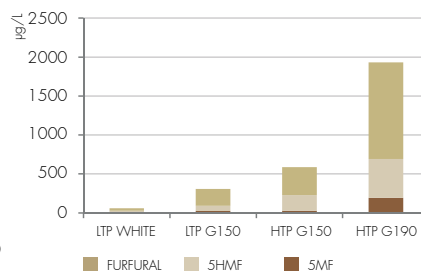
Toasting begins with brief 4-minute steam bending in which the barrel is bent but not chemically altered. The toasting system, using radiant heat, is unique in the cooperage industry. The fully automated process provides winemakers with a range of exciting toasting options which are precisely matched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

THREE CLASSES OF TANNIN POTENTIAL

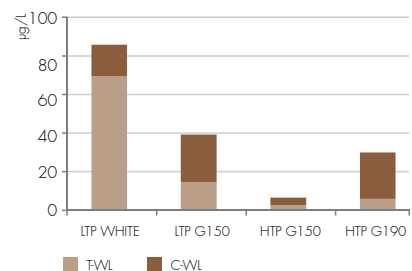


SENSORY IMPACT

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

