

# GROUPE VICARD



## ELEVATING TRADITION

INNOVATION & PERFORMANCE

ELEVATING TRADITION  
SINCE 1925







INDEPENDANT  
FAMILY BUSINESS  
SINCE 1925

— ELEVATING TRADITION  
SINCE 1925



# Summary

GROUPE VICARD - INNOVATION & PERFORMANCE

About us  
VICARD GROUP

01. Discover  
OUR SUPPLIES

02. Commitments  
ECORESPONSIBILITY

03. Innovations  
GROUPE VICARD SIGNED

04. Toasts  
AVAILABLE PROFILES

05. Our Barrels  
TONNELLERIE VICARD

06. Certifications  
ALWAYS GOING FURTHER  
IN THE EXPERTISE

P. 06

P. 10

P. 14

P. 16

P. 18

P. 20

P. 28







— SIX GENERATIONS  
OF COOPERS

# About us

· A FAMILY AFFAIR, SINCE 1925 ·

— A FAMILY AFFAIR



*“My goal is to produce homogeneous, reproducible quality barrels, that will meet the expectations of our winemaking partners.”*

## SIX GENERATIONS OF COOPERS

Established in 1925, Vicard remains a family group. Driven by five generations of coopers, my passion for this profession and my contact with winemakers from all around the world made me quickly realize through innovation we will write the future of our tradition.

My goal is to produce homogeneous, reproducible quality barrels, that will meet the expectations of our winemaking partners.

It's my ambition to work alongside you in the signature of your wines, sharing my know-how to find the triangular balance between oak, toasting and wine.

My biggest challenge is responding to a requirement of excellence while maintaining an eco-responsible approach.

Thank you for your trust. I hope to offer you, through our different lines of products, the best foundation for your wine.

**JEAN-CHARLES VICARD**  
CEO, Vicard Group



## THE VICARD GROUP

A FEW NUMBERS

14

HECTARES PRODUCTION  
SITE LOCATED IN COGNAC

70 %

OF PRODUCTION IS  
EXPORTED

40 000

BARRELS PRODUCED  
EACH YEAR

1925

COMPANY  
CREATION DATE

3 500 m<sup>3</sup>

ANNUAL STAVE  
PRODUCTION

200

CASKS & TANKS  
PRODUCED EACH YEAR



TRADITION · HERITAGE · RESPECT





· RAW MATERIAL ·

— VERTICAL INTEGRATION  
OF RAW MATERIAL



— OUR PROCUREMENT STRATEGY

*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 3,500 m³ of stave wood. Our wood buyers, 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.*



#### OUR OAK SUPPLIES

The supplies predominantly originate from the French forests in the center and north-east regions and in Allier, France. The Vicard Group can extend its purchasing power (15%) to the forests of bordering countries that belong to the same massif regions as the French forests. For our European and American oak supplies, the Vicard Group exclusively works with suppliers selected and approved by our wood buyers.

#### FRENCH OAK & FRENCH BORDER FORESTS OAK



1. PARIS/PICARDIE  
FONTAINEBLEAU  
COMPIEGNE
2. NORTH-WEST  
JUPILLES
3. CENTER  
BLOIS  
LOCHES  
CHATEAUX  
ALLOGNY  
SAINT-PALAIS
4. ALLIER  
TRONCAIS
5. LIMOUSIN
6. CHAMPAGNE  
ARDENNES/  
ALSACE LORRAINE  
VOSGES  
DARNEY  
HAGUENAU
7. LUXEMBOURG  
ETTELBRUCK
8. GERMANY  
PALATINAT
9. SWITZERLAND  
NEUCHÂTEL

#### AMERICAN OAK

MISSOURI | PENNSYLVANIA



#### EUROPEAN OAK

ROMANIA | CAUCASUS | SLOVAKIA



8ha

for stave wood  
storage

100 %

self-procurement

2

wood buyers

3500 m³

of stave wood  
produced per year

2

production sites  
(Vicard and MDP)

· HIGH-QUALITY OAK SUPPLIES ·

01

— VERTICAL  
INTEGRATION OF  
RAW MATERIAL

— DISCOVER OUR  
PROCUREMENT STRATEGY



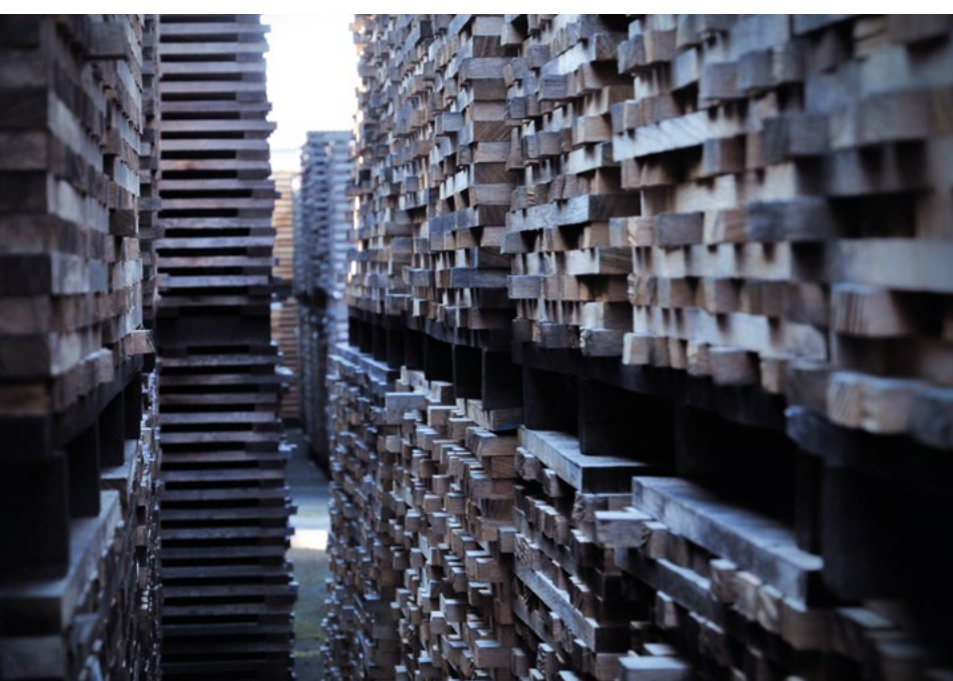


— VERTICAL INTEGRATION  
OF RAW MATERIAL

---

## QUALITY, TRACEABILITY, ECORESPONSIBILITY

---



### 100% NATURAL MATURATION

The Vicard Group devotes an 8-hectare (20 acres) 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.

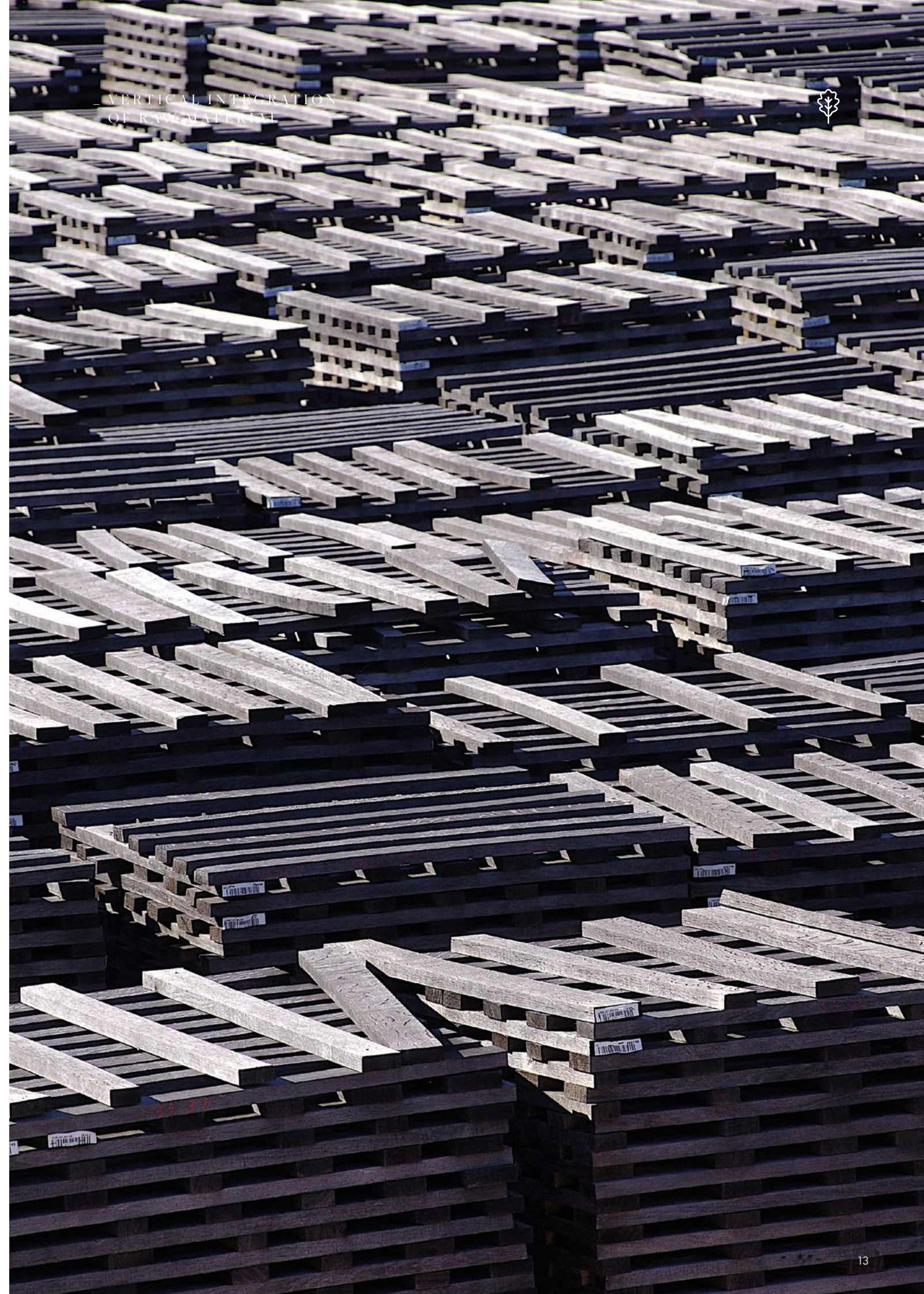
...



### TRACEABILITY, FROM FOREST TO BARREL

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

A R A W M A T E R I A L O F C H O I C E



— VERTICAL INTEGRATION  
OF RAW MATERIAL





# Commitments

## — TOWARD THE ENVIRONMENT

*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.*



### THREE RECYCLING SYSTEMS

#### GREEN LUMBER (STAVE MILL)



PULP CHIPS



CALORIFIC  
ENERGY



VICARD FUEL  
WORKSHOPS

SAPWOOD,  
HEARTWOOD

BARK

#### DRY WOOD (STAVES)



TOASTING  
PELLETS

ALL LOSSES



### 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.

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

20L

quantity of water saved by  
testing tightness with steam



· INNOVATIONS ·

— INNOVATION IS AT THE HEART  
OF OUR MISSION



— INNOVATION IS AT THE  
HEART OF OUR MISSION

# Innovations

— VICARD GROUP PATENTED INNOVATIONS

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



## TONGUE & GROOVE TECHNIQUE (2000)

Grooved wood pieces are assembled together using pressure, wood on wood. This innovative technique is used on all Vicard barrel heads.

## STEAM BENDING (2005)

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)

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)

The Vicard patented toasting system, created in 2005 and 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 (2012)

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.



...  
HOMOGENEITY · REPRODUCIBILITY  
· PRECISION

· ELEVATING TRADITION ·

03

— VICARD GROUP  
PATENTED  
INNOVATIONS

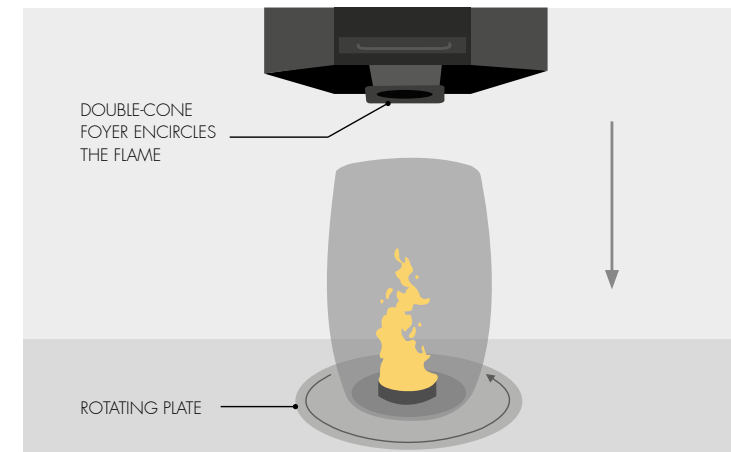




# Toasts

## — OUR DIFFERENT PROFILES

*With our unique molecular cooking system, the Vicard Group offers a selection of four categories of consistent and reproducible toasts (Traditional, Long, Gradual, Innovative & Premium).*

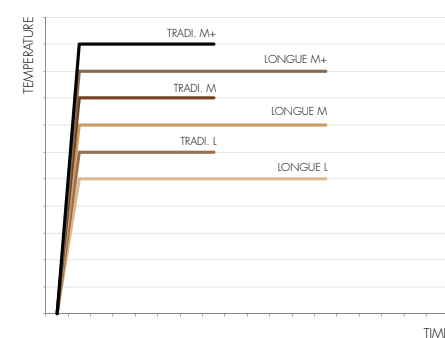


## OUR PROFILES

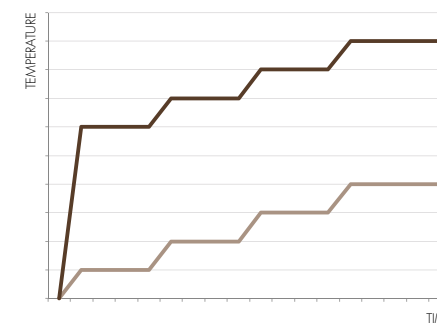
The different toasting profiles were developed with the goal of mastering the expectations of our clients regarding precision and is based on the equation of "selection of raw material · toast · wine · aging period".

# 04

## — OUR DIFFERENT PROFILES

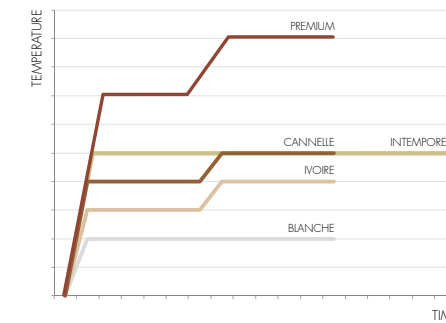


### TRADITIONAL & LONG



### GRADUAL

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



### INNOVATIVE & PREMIUM







— A RANGE BUILT ON THE  
SELECTION OF GRAINS

05

— TONNELLERIE  
VICARD RANGE OF  
BARRELS



# Our Barrels

— TONNELLERIE VICARD RANGE

*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. We also offer European and American oak barrels with mixed grains. This strategy allows us to adapt to any special request.*



## TYPES OF GRAINS

### FRENCH OAK



**PRESTIGE**  
(VERY FINE GRAIN < 1,5 MM)



**DISTINCTION**  
(FINE GRAIN 1,5 <> 2 MM)



**CLASSIQUE**  
(MID-FINE GRAIN > 2 TO 3 MM)



**TRADITION**  
(OPEN GRAIN > 3 MM)

### EUROPEAN OAK



**ROMANIA, SLOVAKIA &  
CAUCASUS**  
(BLEND)

### CHÊNE AMÉRICAIN



**MISSOURI &  
PENNSYLVANIA\***  
(BLEND)







— TRADITIONAL BARRELS



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	/

— TRADITIONAL BARRELS



AVAILABLE FINISHES

OTHER REQUESTS ON DEMAND

BORDEAUX (225L) COLLECTION



Bordeaux Transport/  
Transport Thin Stave



Bordeaux Château



Bordeaux Château Ferré

BOURGOGNE (228L) COLLECTION



Bourgogne Transport

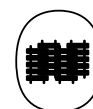


Bourgogne Château



Bourgogne Tradition

OPTIONS



LONG  
MATURATION



HEATED  
BOTTOMS



LASER  
MARKING



PAINTED  
HOOPS

JEAN VICARD (225 OR 228L)



SPECIAL BARREL

> See Next Page

VINIFICATORS

Full range of winemakers from 300 to 600 liters. Delivered with a galvanized steel rack with 4-caster rotation and space for forklift.

EQUIPMENT: 40mm Ø Ball valve, Ø 200mm Cylindrical Hatch, taster tap.







— TRADITIONAL BARRELS

*“The wine of  
memories improves in  
the cellars of memory”*

YVAN AUDOUARD (2002)



— TRADITIONAL BARRELS



## JEAN VICARD PREMIUM

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 select 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 (20 acres) 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.

...

### UNIQUE IN EVERY DETAIL

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.

The expert hands of our Master Coopers shape and polish the Jean Vicard Barrel 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)

\* other capacities: on demand



*“Details are perfection,  
and perfection  
is not a detail.”*

- LEONARDO DA VINCI



#### LARGE FORMAT

Also available in  
Maxi version.  
For more details,  
please ask for our  
dedicated brochure.

## ZOOM ON : OVONUM

THE EGG WITH DIVINE PROPORTIONS

*The Ovonum® is truly a feat of technical expertise.  
Each Ovonum® is a unique piece hand assembled  
by our master coopers. A real know-how is  
necessary to be able to realize this masterpiece of  
the craft industry.*



#### RIGOROUS SELECTION OF THE RAW MATERIAL

Our rigorously selected raw material (Generation 7's tannin potential analytical selection) is associated with a 30-month natural maturation within our 8-hectare wood park.



#### DIVINE CURVES

The Ovonum®'s dimensions align with multiples of the golden ratio. Its cylindrical egg shape, inspired by brownian movement, gives better lees mixing and exchanges between the wine and the wood.

...

#### FUSION OF AROMAS

This unique product is characterised by a great complexity developed during the toasting and ageing processes.

💧 Ideal product for white wines.



#### INFOS

##### AVAILABLE IN 228L, 400L & 15HL\*

- Origin: French Oak & French border forests oak
- Toast: Computer controlled molecular toasting, using radiant heat.

- Finishes: Colored hoops (option), Oak stand available on demand
- \* Other capacities: contact us





*Because the customers' satisfaction remains our priority, we always want to go further in the expertise and control of our production tools and working methods. Over the years, Vicard has worked rigorously on the origin of woods, control of purchases, hygiene and traceability.*

#### ORGANIZATIONS THAT HAVE CERTIFIED THE VICARD GROUP



**PEFC®**  
The various Vicard Group entities have been PEFC® certified since 2009. This certification is built around the establishment of a chain of control designed to monitor the entire wood industry, from the forest block to the final customer. Through this program, the Vicard Group contributes to the sustainable management of forests by concrete actions surrounded by international rules (ONF).



**HACCP**  
In order to adapt to the new regulatory and food-safety requirements, we have implemented a HACCP procedure recognition.



**BUREAU VERITAS**  
In order to ensure the highest traceability, Bureau Veritas recognizes and certifies the French origin of our woods.



**A.E.O**  
The Vicard Group is A.E.O certified (Authorized Economic Operator). This certification, issued by customs, aims to ensure optimal safety of your products. This involves controlling international logistics flows, the flow of people, goods and vehicles circulating on our production site.

# 06 Certifications





## GROUPE VICARD

### CREDITS

---

Special thanks to : Jean-Luc PINEAU, Frédéric GUY, Florent DUPUY, Stéphane CHARBEAU,  
Marcelo MARENGO, Emilie FAUGERE

### CONTACT US

---

#### ADRESSE · ADDRESS

184, rue Haute de Crouin  
16100 Cognac / France

#### CONTACT · CONTACT

Tél : (+33) 05 45 82 02 58  
[contact@groupe-vicard.com](mailto:contact@groupe-vicard.com)

#### NOUS SUIVRE · FOLLOW US

Facebook : @TonnellerieVicard  
LinkedIn : Groupe Vicard Tonnelleries  
Instagram : @GroupeVicard

