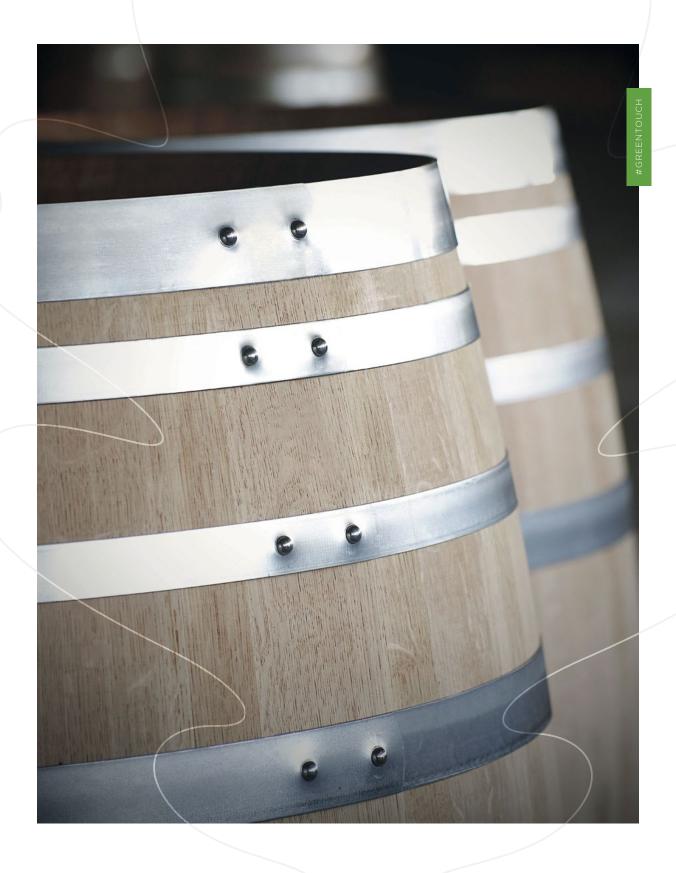


# ENVIRONMENTALLY FRIENDLY BARRELS

# **ECONOMICAL**ALTERNATIVES





# EC9 3 THE ENVIRONMENTALLY FRIENDLY BARREL









### MORE MICRO-**OXYGENATION** THANKS TO THE TONGUE AND GROOVE TECHNIQUE

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

### **AWARDS**

VINITECH 2014 - Quote AGROVINA 2016 - Coup de cœur > ECO 27 IS COMPRISED OF STAVES TAKEN FROM THE UPPER PART TO THE FIRST TREE BRANCH WHICH, UNTIL NOW, WERE NOT **USED IN COOPERAGE <** 



FOR AN EVEN MORE



## **ECO** SELECT

Custom selection of ECO 27 staves. Based on two tannin potential classes (Low and Medium/High mix).

**TOASTS** All toasts available.

USE OF OAK'S **UPPER PARTS** 

INNOVATIVE LASER **CUTTING TECHNOLOGY,** WHICH FOLLOWS THE WOOD FIBER

USE OF PATENTED INJECTION TECHNIQUE OF FOOD PARAFFIN UNDER PRESSURE INTO THE WOOD FIBERS THAT **OPTIMIZES** THE TIGHTNESS OF THE PRODUCT





## SPECIFIC TOASTING **PROFILES**

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

SENSORIAL PROFILE Rich, complex aromas

#### **AWARDS**

I+Q AWARDS 2016 - Innovation of the year

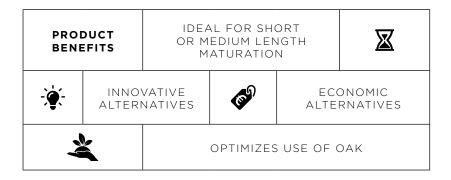


# THE RANGE OF BARRELS FOR SUSTAINABLE DEVELOPMENT



During traditional stave milling, adhering to the normal technical constraints leads to a 70% loss of raw material. The Vicard Group transforms 100% of these losses into a range of products.

The ECO barrel range plays a role in this, enables us to offer quality barrel at competitive prices.



### **CHARACTERISTICS**

CAPACITIES: 225, 228, 300, 350, 400, 500 L ORIGIN: french oak and border forests TOASTS: contact us