

CLASSIQUE (36)

SPECIAL OFFER

225L/228L BARRELS - 36 MONTHS AIR DRYING



To celebrate its 100 years of history and excellence, Tonnellerie Vicard is proud to unveil the "Classique 36" barrel. Made from carefully selected oak staves with mid-fine grain, air-dried for at least 36 months, this barrel will provide elegant tannins while preserving aromatic complexity.

INFORMATION



ORIGIN

French oak and bordering forests



GRAIN TYPE

Mid-fine



MATURATION

36 months air-dried



CAPACITY

225 L / 228 L



INTEGRATED STAVE MILL

Our staves are 100% made in-house. Our logs are sourced 85% from French forests and 15% from the northeastern part of bordering forests.



NATURAL MATURATION

Vicard dedicates an 8-hectare site to wood maturation. For this barrel, the staves have been air-dried for a minimum of 36 months.



TOASTING

Thanks to our unique molecular toasting system, the Vicard Group offers precise toasts tailored to your specific needs. Contact us to determine the ideal profile for your barrels.

AVAILABLE FINISHES



**BORDEAUX
TRANSPORT**



**BOURGOGNE
TRANSPORT**

THE
ADDED
BONUS



VICARD
1925 100 2025

SPECIAL ANNIVERSARY PRICE

In celebration of its centenary, Tonnellerie Vicard offers this barrel at a preferential price, reflecting its commitment to its partners and its desire to celebrate this important milestone in its history together.

CLASSIQUE (36)

LIMITED EDITION : VICARD "CLASSIQUE 36" BARRELS - 225L/228L, 27MM

- Minimum 36 months air-drying
- French oak and bordering forests
- Custom toasting profiles
- Galvanized, black, or colored hoops (optional)
- Finishes : Bordeaux or Burgundy Transport