



# MINERAL

Barrel designed for ageing your white wines



TONNELIER d'aujourd'hui

## "MINERAL" COMBINES TWO ELEMENTS:



A blend of French oaks, from a quaternary terroir with mineral character (flint, granite, limestone...), which we select and season for 24 months.



Toasting by gentle and controlled convection, preserving the fruit and minerality of the wood and designed exclusively for the ageing of white wines.

Thanks to this perfect combination, the MINERAL barrel will allow you to give your white wines:

**MINERALITY — TAUTNESS — SALINITY**



Barrel recommended for grape varieties such as Sauvignon Blanc and Chardonnay for example.



Capacities available

225L

228L

300L

500L

600L