



LEROI
TONNELLERIE

For Sales throughout
Australia & NZ

KAURI WINEMAKING
INNOVATION

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LEROI BARRELS

👑 DIVINE

Our finest selection of wood from tree to barrel. A meticulous hand selection of extra-fine grain oak, seasoned beyond 36 months and masterfully crafted to provide a truly divine barrel for the finest wines. Limited quantity.

👑 HARMONIE

Harmonie delivers balance, structure and finesse to the wine. Crafted by our master coopers using only hand selected fine grain oak from wood that has been open-air seasoned for a minimum of 36 months at our dedicated wood park in Cognac.

👑 COOPERS SELECTION

The oldest tradition in French barrel making combines our knowledge of grain, seasoning and toasting to produce the perfect barrel combination, giving aromatic intensity and structure to the wine.

OUR RECOMMENDATIONS

LIGHT TOAST

Suited to wines with a good structure, respects the fruit and helps bring freshness and balance. Sauvignon Blanc, Semillon, Cabernet Sauvignon, Shiraz, Malbec.

MEDIUM TOAST

Allows the fruit to dominate while contributing attractive vanilla/hazelnut notes and silky structural tannins. Suited to Cabernet Sauvignon, Merlot, Shiraz, Tempranillo, Sauvignon Blanc.

MEDIUM PLUS TOAST

As the toasting increases, roasted and spice notes create complexity with increased sweetness and softer tannin evolution. Chardonnay, Pinot Noir, Shiraz/Syrah, Merlot.

MEDIUM-LONG TOAST

Our longer deeper toasting provides extra palate weight, texture and length with mild spice and nuttiness. Chardonnay, Pinot Noir, Shiraz/Syrah, Cabernet Sauvignon.

BURGUNDY HOUSE

Typically Burgundian with smoky/roasted meat aromas while enhancing palate volume and texture. Perfect for Chardonnay, Pinot Noir, Shiraz/Syrah.

OUR GUARANTEES

FRENCH-SOURCED

Bureau Veritas acknowledges our mastery of the French-sourced oak. N°BV/102-4/RE

HACCP

From merranderie (oak stave mills) to cooperage, we undertake and certify the alimentary contact of our products thanks to LRQA control.

OPEN-AIR SEASONING

Bureau Veritas recognises our expertise of open-air seasoning of oak staves carried out in the superb conditions of Cognac's maritime climate. N°BV/102-4/RE

THE WAR AGAINST TCA/TBA,TeCA...

Our permanent testing is carried out in a specialised COFRAC-certified laboratory (Exact Laboratory).

100% PEFC

We are fully committed to the sustainable development of forests and Bureau Veritas certifies our supplies from PEFC forests and unquestioned sourcing.

ISO 9001/2015

We are committed to managing quality and meet our customers' expectations with LRQA certification.

