



SAURY BOURGOGNE

- Aromatic
- Burgundy
- Texture

Saury Bourgogne is an impressive Burgundian barrel offering a perfect balance of fine toast aromatics and textural finesse. Crafted exclusively with 3 year seasoned wood from a blend of centre of France forests and toasted using a large traditional Burgundy brazier, giving two very distinctive toast levels to match with your Chardonnay, Pinot Noir, Shiraz or Syrah and other wine styles as you prefer.

French Oak	Code	Volume	Stave Thickness
Bordeaux Export	XT BG	225L	25-27mm
Burgundy Export	BT BG	228L	25-27mm
Hogshead	TT BG	300L	25-27mm
Botte	KT BG	400L	25-29mm
Puncheon	CT BG	500L	25-29mm
Demi Muid	DM BG	600L	40-42mm

Wood Specifications

Type

French Oak (*Quercus sessilis*, *Quercus robur*).

Origin

Selection and assemblage from centre of France forests.

Grain selection

Mid-fine grain or Fine grain.

Seasoning

Initial watering, then open air seasoning in Brive for a minimum period of 3 years.

Toasting Specifications

Bending

Fire bent – traditional bending of the staves over a wood fire.

Immersion bent – bending of the staves in +80°C hot water for 10 minutes.

Toast

Traditional wood fire using our large Burgundy brazier.

Toasting

House or Medium-Long.

Toasted heads

Medium toasting via convection – on request only.



Recommendations

Fire bent barrels

The traditional barrel bending option provides more savoury impact and lift to the wine. Suited to Pinot Noir, Chardonnay, Syrah and Shiraz.

Immersion bent barrels

Enables winemakers to access our original water bending process (Immersion) using our special Bourgogne barrel profile. Provides a softer aromatic contribution yet clearly with typical Burgundian characters. Recommended for Chardonnay, Fume Blanc, Pinot and Shiraz.

Toasting Options

House toast

Our original Saury Bourgogne toast provides a perfect balance between fine toast aromas and mid-palate richness, increasing palate weight and volume while giving aromatic lift.

Medium-Long toast

Toasted for longer and with lower flame intensity, Medium-Long delivers a top choice for enhancing fruit aromatics, texture and length while contributing a very subtle toast profile of mild spice and grilled nuts.



Kauri Winemaking Innovation

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