



# Saury Classic

- The original barrel, since 1873
- French or American Oak
- Fine Grain

Saury Classic is the original barrel produced by the Saury Cooperage. First crafted in 1873, Saury Classic stays true to its origins and provides the core components that all winemaker's desire - fruit support, structure and length, with minimal toast influence - maintaining the cooperages original philosophy to "respect le fruits".

Available in either French or American Oak, using a fine selection of wood from the forests of central France (for French Oak) and the forests of America (for American Oak), with 3 year open-air seasoning at our wood park in Brive, and a choice of traditional fire bending of staves or bending of staves through hot water immersion.

## 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.

### Toasting

Traditional wood fire using our small diameter brazier.

Toasted heads available on request

## Wood Specifications

### Type & Origin

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

Selection and assemblage from centre of France forests.

**American Oak** (*Quercus alba*).

Selection and assemblage from North East American forests.

### Grain selection

Fine grain.

### Seasoning

Initial watering, then open air seasoning in Brive for a minimum period of 3 years. 2 year seasoning available on request.

## Toasting Options

### Medium

Classical toast that provides elegance and finesse, allowing the fruit to shine and the subtlety of our wood to play a supporting role.

### Medium Plus

Utilising a slightly hotter fire to heighten aromatic lift and provide a balanced contribution to the palate between subtle toast and fine tannin.

### Lumière

Our longer toasting profile gives rise to perfumed oak that lifts the fruit supported by power and drive through the palate. Provides extra mid-palate weight and a superbly long finish.

### Lumière Plus

The popular Lumière, but with the fire intensity increased at the end of toasting process. This brings complexity to wines while keeping the characteristics of Lumière toasting which preserves fruit and freshness. A more intense toast for a more marked aromatic profile and a gain in roundness, brioche and sweetness.

French & American Oak	Volume	Stave Thickness
Bordeaux Half Barrel	112L	25-27mm
Bordeaux Export	225L	25-27mm
Bordeaux Export Thinstave*	225L**	20-22mm
Bordeaux Chateau Ferre*	225L	20-22mm
Burgundy Export	228L	25-27mm
Hogshead	300L	25-27mm
Botte*	400L	25-27mm
Puncheon	500L	25-29mm
Demi Muid*	600L	40-42mm

\*Available in French Oak only. \*\*Also available in 240L.

