



Saury Bourgogne

- Burgundian style impact
- Toast aromatics
- Texture & palate weight

Saury Bourgogne is an impressive Burgundian barrel offering a perfect balance of fine toast aromatics and textural finesse. Crafted with 3 year seasoned wood from a blend of centre of France forests and toasted using a 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.

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 large Burgundy brazier.

Toasted heads available on request.

Wood Specifications

Type

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

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 Options

House

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

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.

Cru

A long deep Burgundian toasting to provide mid-palate weight, sweetness and an elegant Burgundian lift for Chardonnay, Pinot Noir and Shiraz/Syrah.

French Oak	Volume	Stave Thickness
Bordeaux Export	225L	25-27mm
Burgundy Export	228L	25-27mm
Hogshead	300L	25-27mm
Botte	400L	25-29mm
Puncheon	500L	25-29mm
Demi Muid	600L	40-42mm

