



LEROI
TONNELLERIE

Tonnellerie LEROI

- **Cognac cooperage**
- **Savoury and textural richness**
- **Since 1735 - Oldest continuous cooperage in France**

Dating back to the early 1700’s, Tonnellerie LEROI was originally founded as the exclusive cooperage for Martell Cognac and is the oldest continuous cooperage in France. Our master coopers craft barrels of exceptional quality, providing structural lift, balance, richness and volume to young wines throughout the world.

If you are currently using barrels in your program from Taransaud and Seguin Moreau, we challenge you to also try Tonnellerie LEROI to realise the qualities that the smallest cooperage in the region, but also the oldest in France, can bring to wine.

With an increased production area, new machinery and a total of twelve coopers working the floor, Tonnellerie LEROI produces 10,000 barrels per annum and has developed its wine barrel portfolio with a focus on quality wood seasoned entirely in Cognac. Seasoning of wood in Cognac takes on a very dark complexion compared to wood seasoned elsewhere in France. It is believed that this is due to increased mycelium levels in the air that exist from the evaporation of Cognac from the surrounding Cognac Houses. This gives the wood a rich savoury character and very much typifies the traditional Cognac barrel style, imparting a unique complexity to the wine.

LEROI Divine	LEROI Harmonie	LEROI Coopers Selection
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 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.	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. Mid- Fine grain and 2 year seasoned oak.

Quality Guarantee



- ✓ 100% integrated sourcing
- ✓ ISO 9001
- ✓ HACCP certification since 2008
- ✓ Full traceability from forest to barrel
- ✓ “Origine France Garantie” product
- ✓ Full HA/HP analysis
- ✓ Component analysis by EXACT Laboratory
- ✓ 100% PEFC
- ✓ ISO 14001



Toasting Specifications

Bending

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

Toasting

Traditional wood fire using our traditional Cognac brazier.

Toasted heads available on request.

Wood Specifications

Type

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

Selection and assemblage from Centre of France forests.

Grain selection

Extra-fine grain (Divine)

Fine grain (Harmonie)

Mid-fine grain (Coopers Selection)

Seasoning

Initial watering, then open air seasoning in Cognac for a minimum period of 2 or 3 years.

Toasting Options

Light & Light-Long

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

Medium

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-Long

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

Medium Plus

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

Burgundy House

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

French Oak	Volume	Stave Thickness
Bordeaux Export	225L	25-27mm
Burgundy Export	228L	25-27mm
Hogshead	300L	25-27mm
Puncheon	500L	25-29mm

REFERENCES

FRANCE			
BORDEAUX	LANGUEDOC	COGNAC	BURGUNDY
Chateau Léoville Poyferré	Chateau Valmy	Martell	Domaine Ramonet
Chateau Kirwan	Chateau St Estève	Remy Martin	Domaine Moret
Chateau Marquis de Terme	Domaine des Perdrix		Domaine Collin
Chateau Paveil de Luze			

INTERNATIONAL		
RIOJA, SPAIN	NAPA VALLEY, USA	SONOMA VALLEY, USA
Bodega Beronia	Cakebread Cellars	St Francis Winery
Bodega Luis Cañas	Caymus Winery	Dry Creek Gallo
	Coppercane Winery	

Kauri Winemaking Innovation

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