



SAURY PREMIUM

- Hand selected
- French Oak certified origin
- Sourced from the finest forests of central France

The top offering from Saury. Hand selected and hand crafted every step of the way. Saury Premium is made using the best French oak sourced from the finest "Haute Futaie" forests of central France and seasoned for more than three years under the perfect conditions found at the Saury cooperage, located near the foot of the Massif Central mountains.

Throughout the barrel making process our master coopers hand sort and hand select each and every stave until only the best thirty staves are remaining to ensure the finest of grain and exceptional quality of wood.

Saury Premium is a barrel deserving of the very best wines, providing elegance and finesse, and preserving the effort and commitment of both winemaker and viticulturist in every wine region of the world.

French Oak	Code	Volume	Stave Thickness
Bordeaux Export	XT Pr	225L	25-27mm
Bordeaux Export Thinstave	XTL Pr	225L*	20-22mm
Bordeaux Chateau Ferre	XCF Pr	225L	20-22mm
Burgundy Export	BT Pr	228L	25-27mm
Hogshead	TT Pr	300L	25-27mm

*Also available in 240L.

Wood Specifications

Type
French Oak (<i>Quercus sessilis</i> , <i>Quercus robur</i>).
Origin
Selection and assemblage from the finest forests of central France.
Grain selection
Extra-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 small diameter brazier.
Toasting
Medium, Medium Plus, Lumière or House.
Toasted heads
Medium toasting via convection – on request only.



Recommendations

Fire bent barrels
Use for Pinot Noir, Shiraz, Cabernet Sauvignon, Merlot, Grenache and other reds and blends that are intended for longer maturation.
Immersion bent barrels
Use for barrel fermented and matured Sauvignon Blanc, Semillon and Chardonnay that is intended for longer maturation. Also for all reds where a softer tannin and aromatic impact is desired.
House toast NEW!
Famous within our Saury Bourgogne range and now available as an option for Saury Premium. Our House toast provides extra aromatic lift and mid-palate richness for those seeking a more prominent toast influence.

Toasting Options

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



Kauri Winemaking Innovation

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