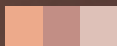




The artisanal cooper
crafting barrels of distinction



AN ATTENTIVE
EAR



THE FINEST
FORESTS



A VAST
WOOD PARK



OCEANIC
CLIMATE



SEASONING
THE OAK



TASTING
THE STAVES



CRAFTING
BY HAND



MASTERING
FIRE



OUTSTANDING
QUALITY & TRUST





An alliance *of living elements*

Wood, cooper and barrel.

Vine, winegrower and wine.

Living matter, rich
and perpetually changing,
is central to these two parallel
yet interwoven stories.

No two forests are the same,
no two vineyards are identical.

Like wine regions, forests
have their own special terroirs.

When a winegrower decides to age their wine
in barrels, they bring two ecosystems into play.

They choose to draw on the wealth of living elements.

There are countless variables and combinations
between these infinite terroirs.

It is for this reason that we do not have
a catalogue of ready-to-use barrels.
Our barrels are made exclusively to measure.

We are artisanal coopers.

We have decided to taste all our wood
in order to craft outstanding barrels by hand.

It all begins by listening...

A dialogue between two craftspeople

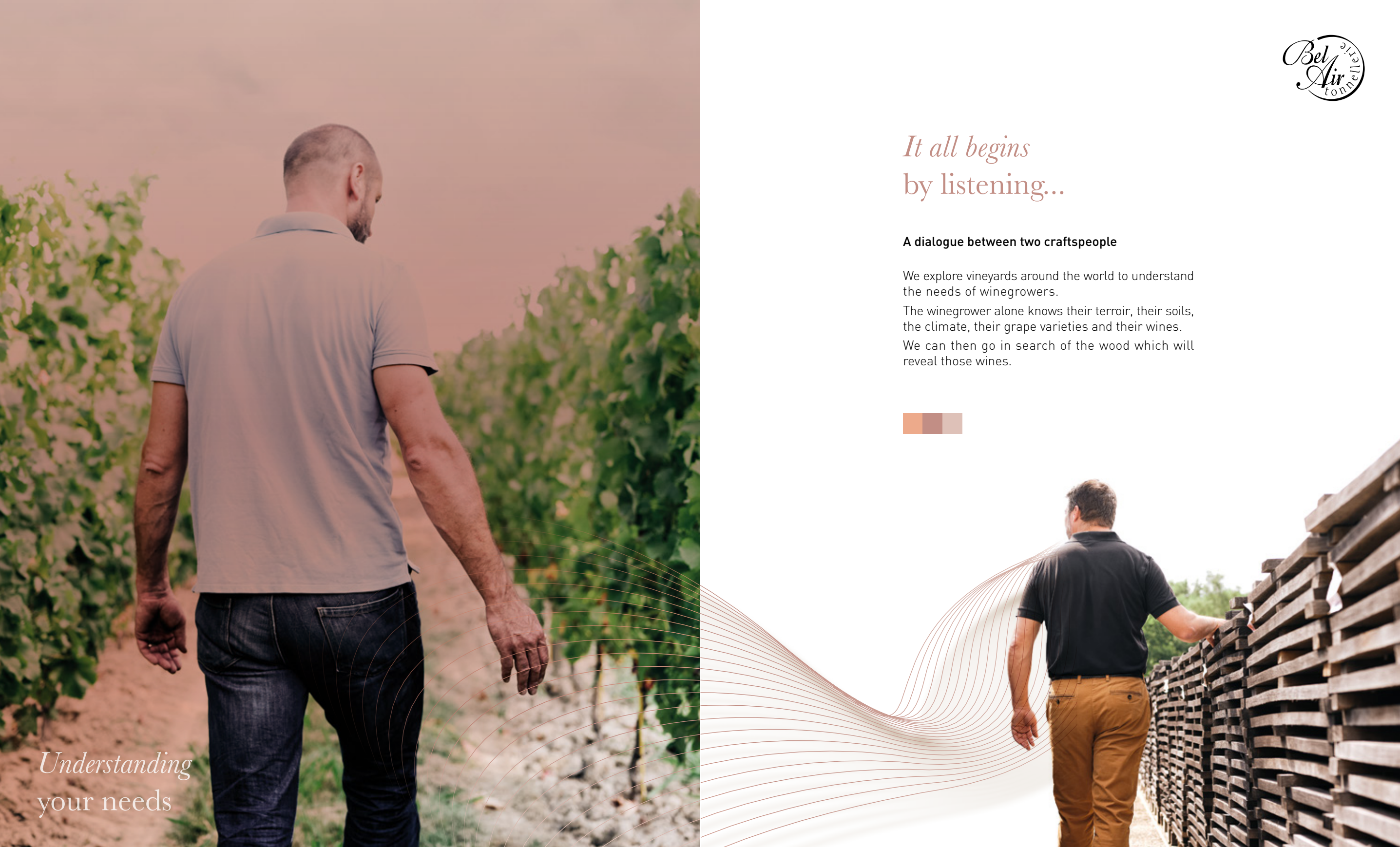
We explore vineyards around the world to understand the needs of winegrowers.

The winegrower alone knows their terroir, their soils, the climate, their grape varieties and their wines.

We can then go in search of the wood which will reveal those wines.



*Understanding
your needs*





*Seeking out
outstanding
high quality forests*

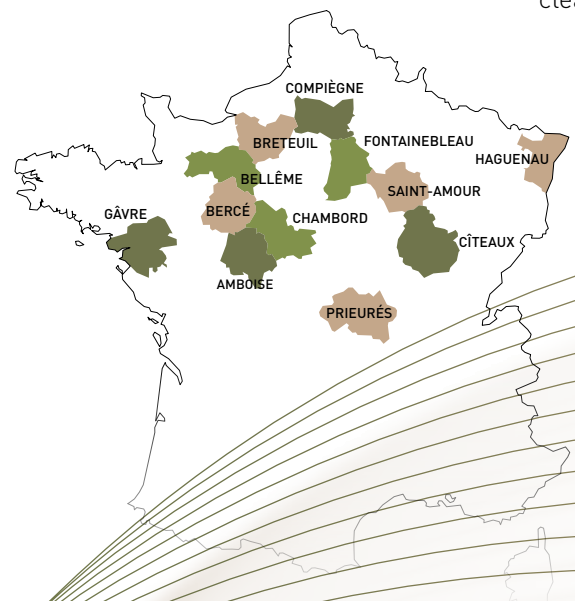
In search of the finest forests

An exclusive selection of French oak

We make a strict selection of oak from the most renowned French forests.

Our expertise and research capacity enable us to discover lesser-known forests that offer the same high quality.

We work closely with a limited range of partner stave mills to ensure regular supply in compliance with a clearly-defined specifications brief.





*Ensuring
consistent
profiles*

A vast wood park

The guarantee of consistency

We have a wood park which intentionally exceeds our needs. Thanks to the unique size of this park, we are able to find and select wood which corresponds perfectly to your choice. We can thus guarantee the consistency of your barrel profiles.



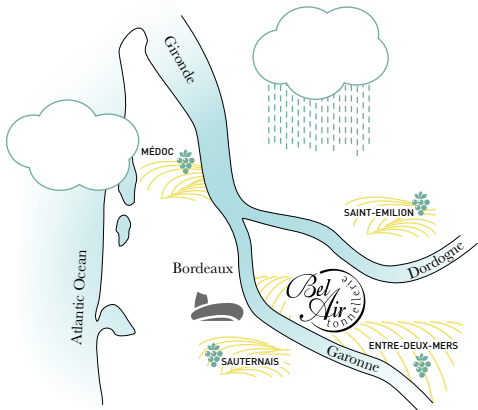


Leaving
time
to evolve

Natural seasoning in the rain

A strategic location

We chose to locate our workshop in the heart of the Aquitaine region and the Bordeaux vineyards. Thanks to the region's oceanic climate and 800 mm (32 inches) of rain a year, all our wood is leached naturally by rainwater. Our timber yard thus benefits from perfect seasoning conditions.





*Deciding when
the wood is ready*

Mature *staves*

Drying time guaranteed by tasting

Just like the winegrower tastes their grapes before the harvest, we have chosen to taste our wood in order to define the required drying time. If we detect a taste that is still green or sappy, the wood will be left to season for as long as necessary.

We thus guarantee that only perfectly-seasoned wood will be sent to our stave library and then crafted.





*Choosing
your profile*

Creating a unique stave library

A genuine library of flavors and textures

We taste all our wood, origin by origin. This individual and comparative tasting of all our batches is what makes us different. It enables us to decide on a blend and to offer you a profile which matches your expectations perfectly.

Once we have defined the right profile that will bring out the best in your wine, we can reproduce it thanks to comparative tastings from vintage to vintage.



Crafting *the barrels* by hand

The expertise of the artisanal cooper

Like a goldsmith, the expertise of the artisanal cooper transforms raw wood into the noblest of materials.

Our team of 15 experienced artisanal coopers produces 10,000 barrels by hand every year, each one customized.

As guardians of the legacy of an age-old profession, we also make a point of training our apprentice coopers ourselves.



*Crafting
your barrel*



Taming fire

Mastering fire

Artisanal barrel toasting

The artisanal cooper's expertise lies in their ability to master fire. Toasting is an operation requiring the cooper's dexterity, sharp eye and expert hand.

Depending on the length of heating, the inner color of the barrel and the level of heat perceived on the outer surface of the staves, the cooper assesses the degree of heat transformation to bring to the barrel.

Their skill lies in revealing the invisible.





Ageing the wine

Outstanding *barrels*

Maturation to reveal your wines

Bel Air barrels accompany the maturation of the most prestigious and intimate vintages, regardless of their grape varieties or colors.

Trusted by winegrowers *the world over*

More than 400 winegrowers in over 10 countries place their trust in us.

We seek to build trust and a close relationship with all our customers, thanks to a team of 15 salespeople in both hemispheres.





Infinite solutions *for unique, bespoke barrels*

We have identified 3 texture families, from the most powerful to the most subtle tannins. Based on these initial guidelines, together we select the wood to craft your barrels. They are unique and bespoke.

Volupté

This profile lends structure and softens the wine tannins. Ideal for 10- to 16-month maturation, this barrel will appeal to you with its rounded structure.

Révélation

This profile adds enduring length to your wines. Ideal for maturation over 12 months, you will love this barrel for its ability to preserve and reveal the purity of your wine's varietal flavors.

Elégance

The wood profile is identical to the Révélation barrel. Steam bending enables us to refine the tannins a little more, in order to obtain the most elegant barrel possible. Ideal for white wines and the most delicate red varieties, this barrel will add a freshness to your wines.



An independent coöperage *on a human scale*

In 2000, some of the biggest names in French wine came together to create a coöperage on a human scale, in line with the requirements of winegrowers and capable of ensuring rigorous technical monitoring. **We are among the last remaining independent French coöperages.**

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