

COLLECTION

TONNELIERIE
Bordeaux
Quintessence
x



COLLECTION QUINTESSENCE



Each Fleur de Quintessence barrel is hand crafted by a master cooper. Celebrating artistry, craftsmanship, and an outstanding wood source from the Tronçais and Jupilles forests, this ultra-premium barrel is used for aging the world's finest wines. Highly allocated, the Fleur de Quintessence is the crown jewel of Tonnellerie Quintessence.



Coeur de Quintessence is artfully crafted using heartwood found in the innermost part of the French oak tree. Our innovative process considers the position of the wood within the tree, selecting the oldest and most refined material, the heartwood, for the staves of this barrel.

This distinctive oak selection, blending extensive savoir-faire with advanced technology, boasts higher concentration of lignins and reduces ellagitannin compounds. The barrel imparts exceptional mouthfeel to the wine, reducing bitterness and astringency while enhancing complexity and roundness. Coeur de Quintessence elevates the fruit's natural aromas with exquisite elegance.



This limited barrel collection is inspired by the unique micro-cru and terroir in the magnificent French oak forest. Bommiers, Chantilly, and Montpensier, nestled in the Ile de France and Allier regions, offer a special touch to premium wines focused on expression.

Essence de Bommiers: preserves the fruit while providing structure and volume to wines.

Essence de Chantilly: characterized by freshness, vivacity, and length of finish.

Essence de Montpensier: offers an elegant touch of spice, integrated toast, and silky texture.

Quatuor: a blend of four forest origins (Chantilly, Montpensier, Bommiers, and Tronçais) introducing beautiful aromatic and structural complexity to premium wines.



Perle de Quintessence is a truncated 390L oval-shaped barrel designed for wine fermentation. Each barrel has an easily removable stainless steel lid with a hermetic seal. The Perle toast is designed to integrate early with the wine, preserving the fruit while adding complexity. Pressure gauge option available.



To craft our Hydro-Collection barrels, we capitalize on water in motion to extract tannin from French oak. A custom tank and exclusive process creates barrels defined by elegance and finesse.

Hydro-Dynamique: our classic immersion barrel with elegant oak aromatics.

Hydro-Pure: an extended, low temperature toast focused on vibrant fruit and balanced acidity.

TOAST OPTIONS

	TOAST	AROMATICS	PALATE
CHÂTEAU	This classic and elegant Bordeaux toast uses a gradual increase of intense fire for a short period of time.	Complex aromatics Mocha Caramel Cedar Bright red fruit	Showcases the fruit Refined tannins Adds weight and texture Extended finish
CHÂTEAU LONGUE	This extended toast begins softly, utilizing a fire that builds in intensity over time to create complexity and highlight even the most powerful wines with subtlety and grace.	Layered and complex Preserves the fruit Slight sweet notes Notes of spice	Lively at the front Velvety texture and volume Elegant tannins Long, defined finish with light spice
CHÂTEAU EVOLUTION	This toast gradually increases for an extended period of time to control extraction and a balanced flavor impact, preserving roundness and elegance.	Balanced aromatics Fresh fruits Light roasted notes	Adds freshness Sweetness on the mid-palate Elegant structure and roundness Long and integrated finish
TRADITIONNELLE	This rich, balanced toast uses a moderate fire which starts high and gradually tapers down.	Classic, rich aromatics Toasted vanilla bean and spice Brown sugar	Balances well with fruit Adds toast Integrated structure Subtle finish
TRADITIONNELLE LONGUE	This elegant and lush toast is long and gentle, with moderate heat and unvarying temperature until the finale when it peaks.	Soft oak aromatics Fresh and lively fruit Delicate floral notes Sweet, subtle spice	Highlights red fruit Complements acidity Refined tannins Lengthy, toasty finish
BOURGUIGNONNE	A penetrating toast over a moderately high heat for an extended period of time, this expressive toast utilizes a classic Burgundian chapeau towards the end to add subtle smoke aromatics.	Elegant oak aromatics Baking spice and caramel Hints of smoke	Plush, rounded mouthfeel Bright, rich fruit Long and savory finish Notes of spice and subtle smoke
AMBRE	This flashy, high-impact toast includes a sharp increase in heat at the end to maximize extraction and for a stronger flavor impact.	Expressive aromatics Vanillin Bright fruit Hint of caramelized sugar	Powerful fruit Firm texture Slight sweetness on mid-palate
OPALINE	This fruit-focused toast uses a mild fire over a short period of time to soften the wood but retain the essence of the oak.	Light floral notes Hints of minerality Spice and nutmeg	Focuses on acidity and freshness Citrus fruits and minerality Generous mid-palate texture Clean finish
CRISTALLINE	This low temperature toast lets the purity of fruit shine through thanks to a steady fire that toasts the oak slowly and gently, offering excellent structure and delicate aromatics.	Lifted fruit aromatics Vibrancy and purity Light oak	Pronounced fruit Subtle oak impact with fine tannins Supple, structural toast for an extended finish

BARRELS

Barrel	Height	Diameter of Belly	Diameter of Head	Number of Hoops
Bordeaux Château Ferré	95 cm	69 cm	56 cm	8 galvanized
Bordeaux Château Tradition	95 cm	69,5 cm	56,6 cm	6 or 8 galvanized + 4 chesnut
Bordeaux Transport	95 cm	69 cm	56 cm	6 galvanized
Bordeaux Transport Allégée	95 cm	69 cm	56 cm	6 galvanized
Burgundy Transport	88 cm	72,6 cm	60 cm	8 galvanized
Burgundy Tradition	88 cm	72,6 cm	60 cm	6 galvanized + 8 chesnut
Transport 90	90 cm	69,5 cm	58,25 cm	6 galvanized
Transport 300	102 cm	78 cm	63 cm	8 galvanized
Transport 350	102 cm	80,6 cm	68,4 cm	8 galvanized
Transport 400	103 cm	80,6 cm	68,4 cm	8 galvanized
Transport 500	109 cm	91,4 cm	78,4 cm	8 galvanized
Transport 600	115 cm	98,1 cm	78,8 cm	8 galvanized
500 L Fermentation	109 cm	91,4 cm	78,4 cm	8 galvanized
600 L Fermentation	115 cm	98,1 cm	78,8 cm	8 galvanized
Fleur de Quintessence Bordeaux	95 cm	69 cm	56 cm	6 galvanized (or black) + 2 chesnut
Fleur de Quintessence Burgundy	88 cm	72,6 cm	60 cm	6 galvanized (or black) + 8 chesnut
Fleur de Quintessence Château	95 cm	69 cm	56 cm	8 galvanized (or black) + 4 chesnut
Perle de Quintessence (390L)	110 cm	89 cm	40 cm	7 galvanized

Sol ORIENS

Sol Oriens barrel is characterized by fine grain from the beautiful oak trees of the Topolčianky forest, nestled in the mid-west of Slovakia. The high-quality staves, seasoned for 24 months at our own stave mill, give structure to the wine, allowing the fruit profiles to shine with nutty and spicy notes.

Available in Bordeaux Transport and Transport 90

American Oak

Available in all the barrel formats except Transport 90

Customization (available upon request)

Toasted or untoasted heads, thin stave (22mm), extra fine grain, 36 month aged wood

Tonnellerie Quintessence

BORDEAUX

OUR QUALITY COMMITMENT

Tonnellerie Quintessence is a creative cooperage blending savoir-faire and contemporary expertise. We craft premium oak barrels at our cooperage in Bordeaux, France with a commitment to traceability, consistency and customization. Our signature is to ensure our customers benefit from only the very best, the essence of Quintessence.

Wood Origin and Traceability

True to our passion for excellence, Tonnellerie Quintessence crafts barrels from the finest French oak. Our expert oak buyers take great care in wood selection, searching the great forests for straight, tight grain oak. We source our oak exclusively through company-owned stave mills – this vertical integration allows us to oversee every aspect of the coopering process from forest to stave to barrel. All of our staves are seasoned slowly and naturally at our own stave mills, allowing us to oversee this important process and maintain traceability from start to finish.

Each year, third-party auditors review our processes and confirm the traceability of our products, thereby guaranteeing wood origin for our clients.

Consistency and Precision

The most important aspect of cooperage is the end result – the aromas and flavors that will marry with the wine. We utilize state of the art control systems to guarantee consistency for every barrel, including toasting accuracy, with a sophisticated computer system that guides each master cooper through the toast process. Our passion is to work closely with wineries around the world by crafting barrels that showcase the unique nuances of each wine.



Aerial view of our stave mill, Merrain International

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