



berthomieu
TONNELLERIE



www.berthomieu.com



« The strength
of Tonnellerie
Berthomieu lies in
its unique steaming
technique and its
selection of wood
from the great
forests. »



Tonnellerie Berthomieu forms part of the only cooperage group whose production is entirely integrated., from the management of the forests to the finished product. The force of the reputation of the Charlois Group, its intimate knowledge of oak, and its long expertise are rare assets. Established in the Nivernais region, one of the most renowned forests in France for the quality of its oak, Berthomieu's strength lies its unique method of shaping by steam and its selection of wood from the great forests.

All year long, buyers roam the French forests in search of the finest oak trees that will be used for making the barrels in which fine wines and spirits will be aged. Painstakingly, they will evaluate one by one the oaks that have been selected according to a strict management plan, designed to ensure sustainability, forest regeneration and respect for biodiversity.



Thanks to its own stave mills which produce 100% of its staves, and the volumes of wood that it purchases, Tonnellerie Berthomieu is assured of the perfectly regularity of its wood supply year on year, both qualitatively and economically. Staves used for Berthomieu barrels have been seasoned naturally in the open air, in maturing yards free of all pollution in the heart of the Bertranges forest, for a minimum of 24 months.

Tonnellerie Berthomieu uses a unique technique of shaping using steam when making their barrels. It is an operation that holds multiple advantages for the wood:

- This intense exposure to steam serves to ‘wash’ the wood and eliminate bitter tannins,
- Steam treatment gently dilates the pores of the wood, allowing the final toasting to penetrate more deeply into the staves,
- It allows the toasting phase to be longer and less intense, allowing the wine’s original fruit aromas to be preserved and respected.

TONNELLERIE BERTHOMIEU

PROPOSES A WIDE RANGE OF BARRELS:

French Oak Nevers, Allier, Vosges and Centre France in 225 L – 228 L – 300 L – 400 L – 500 L

American Oak A selection of top quality American oak, in 225 and 300 L.

Hybrid Body in American oak and heads in French oak in 225 and 300 L.



THE BERTHOMIEU RANGE OF BARRELS



	BORDEAUX TRANSPORT	BORDEAUX TRANSPORT THIN STAVE	BORDEAUX CHÂTEAU FERRÉE	BORDEAUX CHÂTEAU	BURGUNDY EXPORT	BURGUNDY CAVEAU	300 LITRES	400 LITRES	500 LITRES	BORDEAUX TRANSPORT	300 LITRES	BORDEAUX TRANSPORT HYBRID	BURGUNDY EXPORT HYBRID	300 LITRES HYBRID
Capacity (L.)	225	225	225	225	228	228	300	400	500	225	300	225	228	300
Stave Thickness (mm)	27	22	22	22	27	27	27	29	32	27	27	27	27	27
Galvanised hoops	6 or 8	6 or 8	8	6 or 8	6 or 8	6 or 8	6 ou 8	8	8	6 or 8	6 or 8	6 or 8	6 or 8	6 or 8
Chestnut wood hoops	-	-	-	4	-	4 or 8	-	-	-	-	-	-	-	-
Weight (kg)	48	40	40	40	48	48	60	81	92	48	60	48	48	60
Height (cm)	95	95	95	95	88,5	88,5	99	105	112	95	99	95	88,5	99
Ø head (cm)	56,5	56,5	56,5	56,5	60	60	64	72	77	56,5	64	56,5	60	64
Ø bilge (cm)	69	69	69	69	72,5	74	78	88	93	69	78	69	72,5	78
Interior surface	2,00	2,01	2,02	2,02	2,00	2,00	2,39	2,92	3,37	2,00	2,39	2,00	2,00	2,39
Pegged Bar	-	-	•	•	-	-	-	-	-	-	-	-	-	-

TYPE OF OAK

Origins	N – Nevers forest A – Forest of Allier CF – Centre France V – Vosges American Oak - Quercus Alba
Hybrids	Body: American oak - Heads: French oak
Seasoning	Natural seasoning in the open air for a minimum of 24 months
Quality Control	Checked for the absence of contaminants

CERTIFICATIONS / ACCREDITATIONS



HACCP
PEFC/10-34-107
French Oak / Stave ageing period in the open air
Product guaranteed of French origin

PACKAGING

Identification	Lot number
Transport Wrapping	Cardboard end protections/ bubble paper/ cling wrap



AMERICAN OAK

MANUFACTURE

Toast	Traditional wood fire Light (LT), Medium (MT), Medium + (M+T), Heavy (HT)
Trou de bonde	Cauterized - Diameter 48/52 mm
Heads	French or American oak + stainless steel pins + natural fixations
Testing for water tightness	High pressure hot water without use of sulphur Drainage and drying
Options	Toasted heads Hooped painted black Special laser engraving Spigot hole Wooden or silicone bung Optima barrels

Parc d'activités des Bertranges
58400 LA CHARITE SUR LOIRE
France

Tél. +33 3 86 69 62 79
Fax +33 3 86 69 67 47
contact@berthomieu.com
www.berthomieu.com





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TONNELLERIE

VINIFICATION INTÉGRALE®

Thanks to the Vinification Intégrale® system, the entire winemaking process can take place in barrel. The aromatic potential of the grapes is entirely preserved. It allows smoother, fuller, richer and more complex wines to be obtained, with greater aromatic precision, perfectly integrated oak characters and silky finishes.

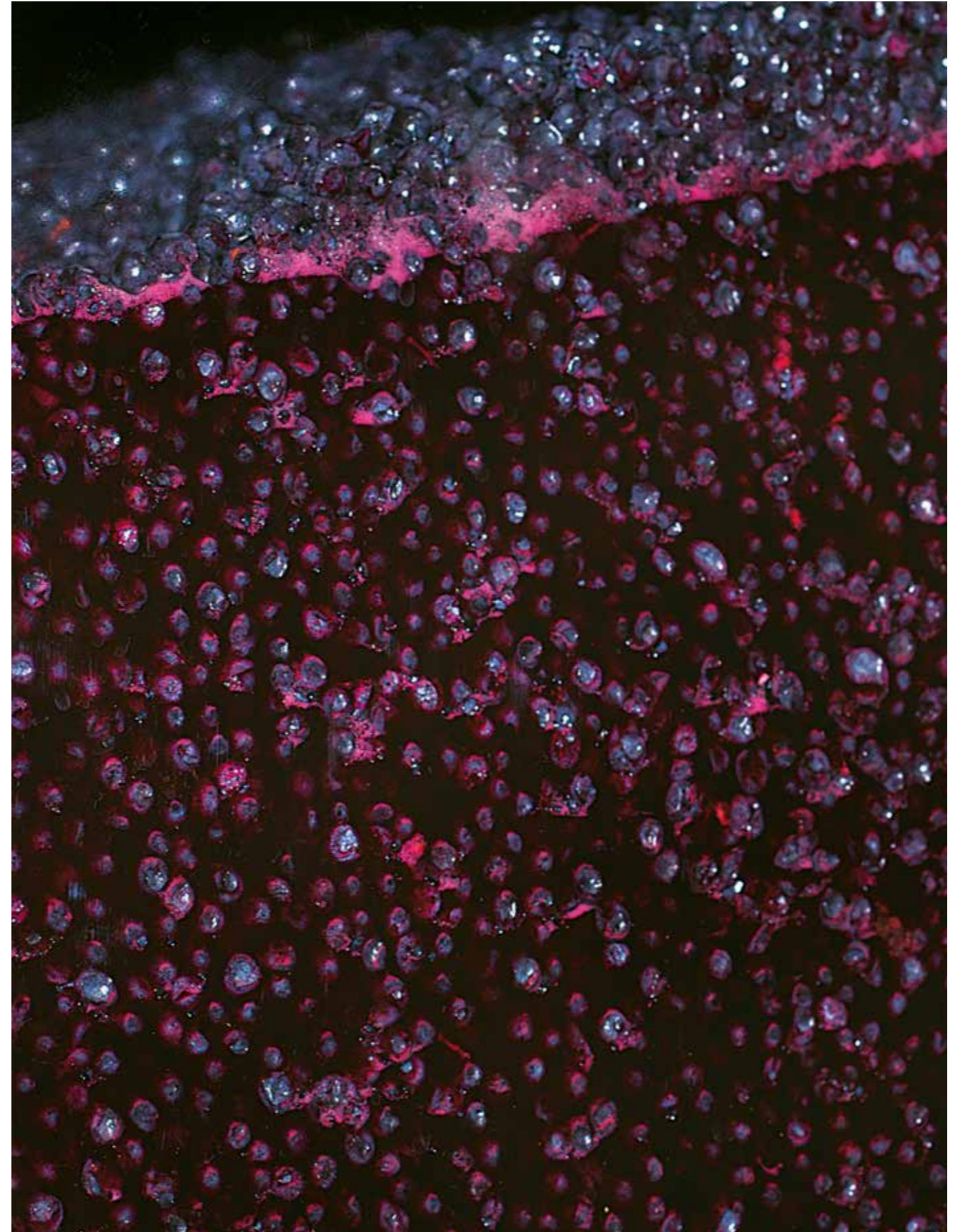
It allows the barrels to be filled in good conditions and all the classic winemaking operations to be carried out.

Apart from early integration of the wood with the must, these characteristics are also the result of winemaking in small batches, a gentle method of extraction and the quasi permanent immersion of the skins during alcoholic fermentation.

If Tonnellerie Berthomieu has chosen to offer Vinification Intégrale® it is because this system has proved itself for over fifteen years.

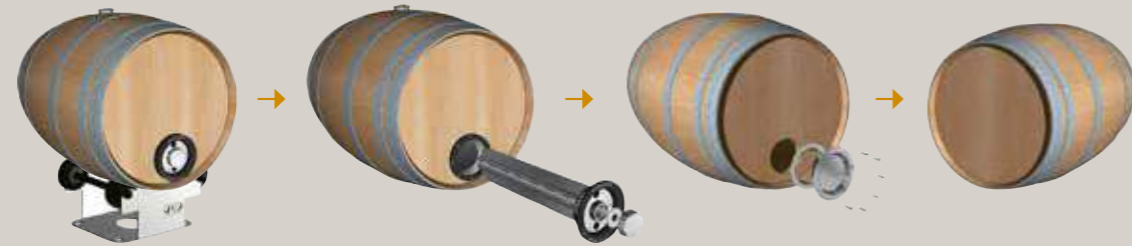


In October 2013 the Charlois Group signed a contract of exclusivity for the installation and distribution of the Vinification Intégrale® system for its cooperages.



VINIFICATION INTÉGRALE® AND THE LIFECYCLE OF A BARREL

Lifecycle of equipped barrels



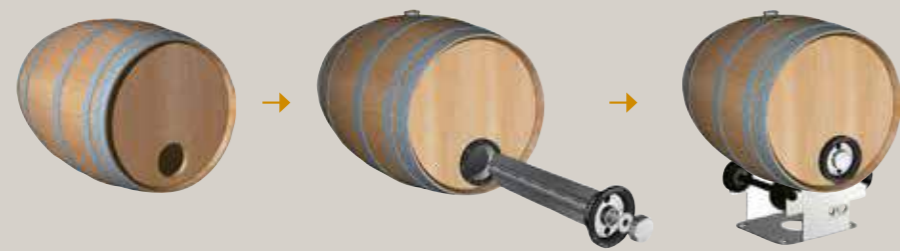
Delivery of the barrel equipped with the Vinification Intégrale® system and its OXO-line® support, ready for use

After use, dismantling of the equipment

Installation of the replacement kit

Ageing

Re-use of the equipment on a new barrel



Delivery of prepared barrel

Re-installation of the equipment

Vinification Intégrale®

The results obtained using Vinification Intégrale® are directly linked to the shape of the barrel and can only be achieved with a barrel in the prone position. Rotation of the barrel during fermentation stirs the lees, encouraging the development of richness and silky tannins. A series of accessories has been developed to simplify this type of vinification to a maximum.

Barrels equipped with the Vinification Intégrale® system can easily be transformed into traditional maturing barrels (simplified dismantling and installation of replacements kits). The high quality stainless steel vinification equipment can then be remounted on a new barrel to commence a new cycle of Vinification Intégrale®.

ACCESSORIES for a simplified Vinification Intégrale®

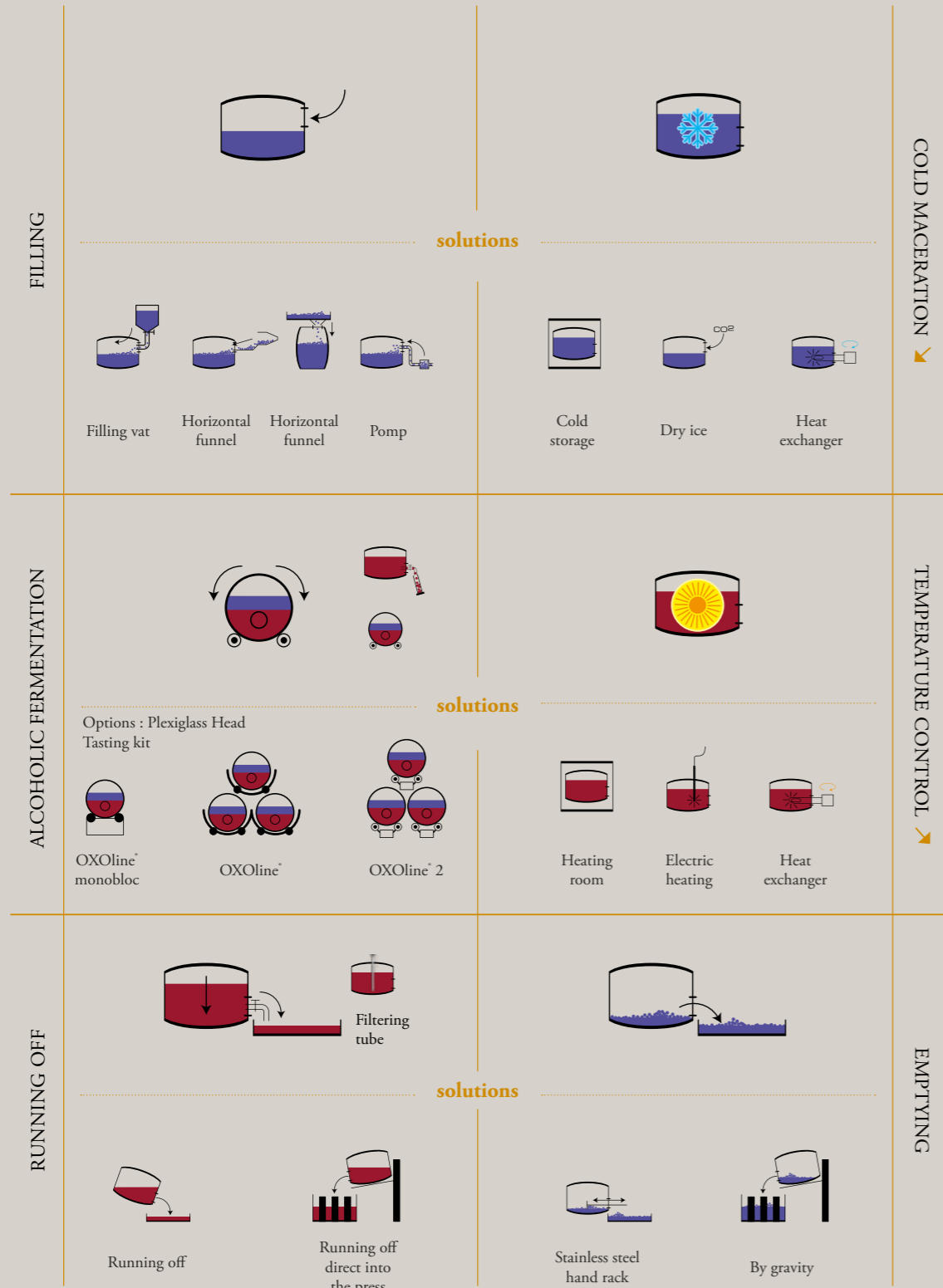


With the development of accessories we have succeeded in simplifying this type of vinification to a maximum



Stainless steel eco kit

VINIFICATION INTÉGRALE® SOLUTIONS



The complete vinification of red grape varieties in barrel has given excellent results, but has never been developed on a large scale due to the complexity and costs involved. . Vinification Intégrale® can meet all requirements.

As part from the simplicity of use of this system, associating the OXOline® supports also allows the barrels to be rotated completely independently.

Numerous estates around the world have been convinced by the Vinification Intégrale® system. Whether for the creation of a new cellar, or a special cuvee, the choice of parcel selection or simply the desire to add an extra dimension of richness to the blend, the system's efficacy is proven.

Vinification Intégrale® has, over time, become a recognised and established method and has many applications.



100% integrated oak

100 % PEFC

Programme for the Endorsement of Forest Certification

We are committed to a programme of sustainable forest management (PEFC) and the Bureau Veritas Certification certifies that Tonnellerie Berthomieu respects the defined criteria for the certification of the chain of control ((BV/CdC/2172175 H and BV/CdC/2172175 G) PEFC as described in the documentation published by the PEFC (Annexes IXa – November 2008 and IXb – January 2009).

HACCP

Food Security

From the stave mill to the cooperage, we adhere to HACCP standards (a systematic preventive approach that identifies, evaluates and controls significant dangers relating to food safety). Bureau Veritas inspection delivers a certification (BV/090/ RE) of our HACCP plan which allows us to guarantee the alimentary quality of our products.

French oak

Bureau Veritas inspection delivers certifications (N°BV/102-2/RE and N°BV/102-3/RE) for the control of the French origin of our primary oak material.

Product Guaranteed of French Origin

The label «Guaranteed of French Origin» assures consumers of the traceability of the product by giving a clear and objective indication of provenance. The label is awarded subject to two cumulative conditions which must both be satisfied: between 50% and 100% of the cost price must be French (95% for Berthomieu barrels and 100% for its stave mills), and the product's essential characteristics must be French. Our certification is regularly validated by Bureau Veritas.

Natural stave seasoning in the open air

Bureau Veritas inspection delivers certifications (N°BV/102-2/RE and N°BV/102-3/RE) for our mastery of the duration of natural seasoning in the open air of the staves used to make our barrels.

TCA/TCP Control Systems

(Levels of haloanisoles, halophenols and lindane) Dosage des haloanisoles, halophenols et du lindane)

- Monitoring of water used in the production process, (watering, rinsing, steam water)
- Atmospheric testing (storage zones for staves, finished products and dry goods, the stave mill and cooperage workshops)
- Verification of packaging (cartons, shrink wrap, bungs in silicone or wood, etc.)
- Testing of all products or materials used in the manufacturing process (flour, stainless steel fixations, supports, machine parts, etc.)
- Inspection of stave lots on reception
- Verification of containers (use of 'barrier' protective covers.



Our engagements:
sustainable forest
management,
and the quality
and traceability
of our products



Tonnellerie Berthomieu

Parc d'activités des Bertranges - Rue des Merrains - 58400 La Charité-sur-Loire - France

Tél : +33 (0) 386 696 279 - Fax : +33 (0) 386 696 747

www.berthomieu.com