



GARONNAISE

FRANCE



Groupe Barthe  
S'élever ensemble

[www.garonnaise.com](http://www.garonnaise.com)



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Staves

# Staves

We offer a range of staves including fresh untoasted oak and 3 degrees of toasting intensity. We work with staves from our mills in the Allier region, with an average of 18 - 24 months of natural maturing in the open air.

Our aim is to offer you a high-quality range, suited to both red and white wines, representing the Garonnaise style by providing a soft and harmonious touch of wood, while respecting your wine.

We use ovens with different stages, with a minimum toasting time of 1 hour and a temperature of up to 225°C. This system allows us to provide a regular and controlled level of aromatics.

## Untoasted Stave

enhances the fruity, harmonious and elegant mouthfeel.

Weight:  
Pack of 22 staves: 6.6 kg  
Box of 4 x 22 staves = 26.4 kg

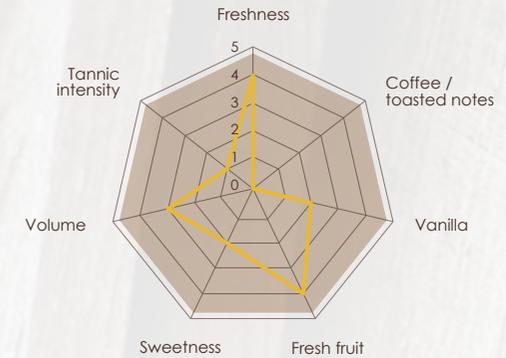
Stave size: 95 x 5 x 1 cm  
Hole drilled at 5 cm from each end  
(1 cm diameter)



The use of this type of product in wine making is subject to the regulations in force in each country. Consequently, the information contained in this document is non-contractual and provided for information only. Compliance with the legislation in force in the country of use and the region of production is essential. La Tonnellerie Garonnaise cannot be held responsible for the use of these products outside the legal framework of the country of use or the region of production.

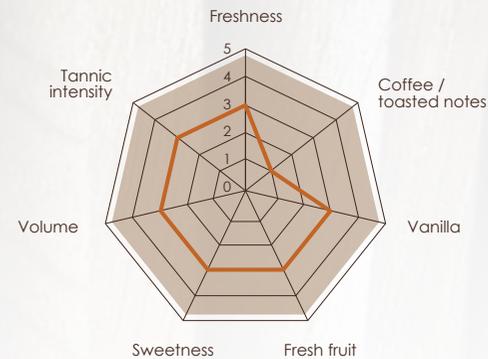
## Lightly toasted Stave

gives a nice freshness, tension and roundness on the palate. A moderate aromatic impact to highlight the purity of the fruit.



## Medium toasted Stave

brings body and fullness to the palate. Soft and elegant oak with toasty and spicy notes, while preserving the fruit.



## Medium + toasted Stave

gives a lovely aromatic intensity, fleshiness, a complex finish with notes of caramel & mocha.

