



Tonnellerie Renaissance  
*The Art of Alliance*





## Tonnellerie Renaissance

The Art of Alliance

**T**he history of wine reaches far back through the centuries, a continuous process of creation in which tradition and modernity are inextricably interwoven.

The art of cooperage is continually adapting to this evolution : it addresses the needs of globalisation as well as current environmental issues. After many years of research, Renaissance Cooperage has created and patented an innovative barrel-making process : the **BARRIKIT®** process, the result of an alliance between a cooperage and a wood industrialist, an engineer and an oenologist.

Thanks to the **BARRIKIT®** process, winegrowers can once again take control over the production, assembly and toasting of their own barrels.

### Eco-Design and Top-Quality Oak

We contribute to sustainable development and guarantee traceability of the wood we select : all our woods are "certified French origin".

We guarantee barrels of the highest quality made from the very best French oak.

Thanks to the **BARRIKIT®** process, usage of this noble oak is reduced by 50 % : no wood wastage, reduced manufacturing costs and very competitive prices.

### Quality First and Foremost

The quality of our selected wood and perfection of our staves make **BARRIKIT®** the perfect cask for both the winemaker and the maturing of his wine.

Particular attention is lavished on washing and drying the wood and on adjusting the curing process. This process is computer monitored and fully insures all demands are complied with. An individual marking ensures total traceability of our product.

### The Assembly Principle

As wine penetrates 2 to 3 millimeters (0.07" to 0.11") into the wood the use of a 22 to 27mm (0.86" to 1.06") thick fine-grained solid oak is not necessary, except for reasons of mechanical strength (liquid pressure, handling...)

What is the **BARRIKIT®** process ? it is the use of fine grain oak staves on the inside of the barrel and a layer of regular oak stave on the outside. Both layers are then joined with a polymer and thermoshaped with a high frequency press. This process affords the shaping of identical staves : assembling the barrel is thus a quick and simple process.

### Certified Oenological Quality

All the qualities of the traditional cask are preserved through the strict selection of both the French oak forest and the oak tree, the wood grain and, thanks to the full control of the toasting procedure of the inside of the barrel, carried out by Renaissance Cooperage.

The oenological added value of this manufacturing technique has been fully proven and guaranteed by accredited R & D entities.

Color is enhanced, maturing aromas are more intense and the subtil alliance between the wine tannins and the wood, gains in finesse. Furthermore, the evaporation of wine fumes is reduced by 15 %. Many comparative tests, conducted by several oenological research centres, are available upon request.

### Competitive Prices

With its identical staves, shaped and machined beforehand, the **BARRIKIT®** barrels afford quite a few advantages in terms of cost and productivity.

### The Kit

Available from Renaissance Cooperage : a barrel KIT, such as the 225-litre Bordeaux transport model (59.43 US Liquid Gallons)

- 24 identical, shaped, machined staves
- 2 ends
- 6 galvanised steel hoops

Assembly friendly. All barrel forms can be made upon request : 225L, 228L Burgundy barrel, 300L, 400L, 500L barrels etc... (59.43 US Liquid Gallons, 63.23, 79.25, 105.67 and 132 US LG) We deliver and also provide training on joining techniques, on barrels toasting and maintenance.

Not only can wine producers the world over now afford brand new oak barrels, but they can also save on both shipping space and shipping costs with the **BARRIKIT®** process !

### Our Products

- Barrel kits
- Renaissance barrels
- Traditional barrels

