



# | High precision oenology |

By Allary Tonnellerie

OAK ALTERNATIVE PRODUCTS







ESTABLISHED IN 1953 BY ROGER ALLARY

# French Art and Tradition

Tonnellerie Allary strives to perpetuate the traditional cooper's craft and has been developing a range of oak alternative products since 2007.



## Oak selection

The Allary oak alternatives are produced exclusively from **stave quality French oak containing no bark or sapwood.**

All of our batches of oak have been carefully selected for their **oenological qualities** and are subject to **strict traceability requirements.**

## Oak seasoning

The natural ageing of the oak must meet the high standards of quality that we uphold as cooperers.

This involves **slow open-air seasoning** in our stave yard for a minimum of **24 months.**

## In-house production by Allary Tonnellerie

Our specialized facilities are situated on our premises and allow us to guarantee the **reproduction of aromas and tannins** as well as the optimum quality of our products.

The toasting process involves an air convection system which enables us to produce homogeneous levels of toast throughout the product with varying gradients of toast.

By Allary Tonnellerie

# Untoasted fine oak chips






Dried and untoasted



The hallmark Tonnellerie Allary quality in a range destined to be used for fermentation.

## Technical features

-  100% stave quality French oak
-  Sourced in Central France
-  Slow open-air seasoning for 24 months
-  10 kg paper bag or 5 or 10 kg cotton bag
-  500 kg pallet
-  5 to 12 mm

## Oenological objectives

- Protective and anti-oxidative effect on the white musts.
- Stabilisation of the colour of red wines.
- Clarity of aromas whilst lessening the effect of pyrazine in the red wines.
- Optimisation of degraded grapes.
- Improved aromatic intensity in the wines post-fermentation.
- Richness, sweetness and volume on the palate.

### Advantages & Benefits

Fresh oak  
Sweetness  
Respect for the fruit

## RECOMMENDED DOSES



## RECOMMENDED DURATION OF CONTACT

Duration of contact to be adjusted depending on the tasting results

- 15 days
- 2 to 8 weeks depending on the tasting results
- 2 to 4 weeks
- 2 to 4 weeks



By Allary Tonnellerie


# Toasted fine oak chips



Medium and Heavy Toast



## Technical features

-  100% stave quality  
French oak
-  10 kg paper bag  
or 5 or 10 kg cotton bag
-  Sourced in Central France
-  500 kg pallet
-  Slow open-air seasoning  
for 24 months
-  5 to 12 mm

## Oenological objectives

- Use in addition to untoasted fine oak chips depending on the challenges of the harvest.
- Lessens the vegetal character of red wines.
- Imparts sweetness and volume to the musts.

### Advantages & Benefits

#### MEDIUM TOAST

Toasted bread, Vanilla, Caramel, Sweetness

#### HEAVY TOAST

Coffee/mocha, Spice, Intensity on the palate

## RECOMMENDED DOSES



(When used in addition to 30-50% untoasted fine oak chips.)

## RECOMMENDED DURATION OF CONTACT

Duration of contact to be adjusted depending on the tasting results

- 15 days
- 2 to 8 weeks depending on the tasting results
- 2 to 4 weeks
- 2 to 4 weeks





By Allary Tonnellerie

# Chips



Light, Medium and Heavy toast



Also available as untoasted  
Dried and untoasted



## Technical features



100% stave quality  
French oak



Sourced in Central France



Slow open-air seasoning  
for 24 months



5 or 10 kg  
cotton bag



500 kg pallet



Dimensions  
10 to 22mm

## Oenological objectives\*

- ▲ Imparting aromas to the wine.
- ▲ Imparting structure to the wine.

## Advantages & Benefits

### LIGHT TOAST

Respect for the fruit  
Volume on the palate  
Freshness

### DRIED, UNTOASTED CHIPS

Fresh oak, Sweetness, Respect for the fruit

### MEDIUM TOAST

Toasted bread  
Vanilla, Caramel  
Sweetness

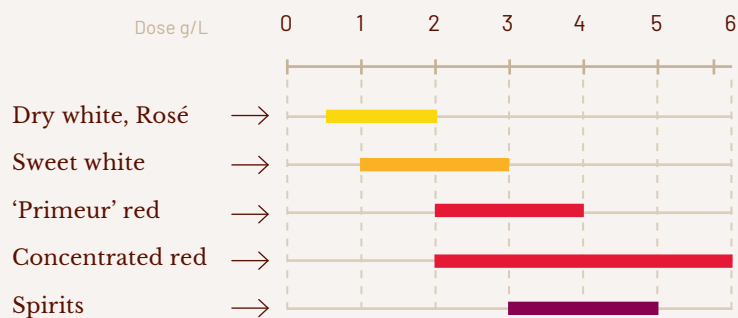
### HEAVY TOAST

Coffee/mocha  
Spice  
Intensity on the palate

## Recommendations for use

- ▲ "SEMI-FLASH" usage - 1 to 3 months in general.
- ▲ Attach the bags at mid-vat level.
- ▲ Ageing temperatures in excess of 15°C in order to optimise the exchange between the oak and the wine.

### RECOMMENDED DOSES



### RECOMMENDED DURATION OF CONTACT

Duration of contact to be adjusted depending on the tasting results

- 1 to 3 months
- 1 to 3 months
- 1 to 2 months
- 1 to 3 months
- 2 to 4 months

\* Depending on selected dosage and level of toast.



By Allary Tonnellerie

# Mini-Staves, Tablets & Zig-Zag



Light, Medium-Light, Medium and Heavy Toast



## Technical features



100% stave quality  
French oak



Sourced in  
Central France



Slow open-air  
seasoning for 24 months

### MINI-STAVE



Dimensions  
300 x 50 x 10 mm

- 5 kg polypropylene\*\* mesh bag for mid-vat infusion.
- 10 kg paper bag containing two 5 kg mesh bags.

### TABLET



Dimensions  
80 x 50 x 22 mm

### ZIG-ZAG



8 staves measuring  
300 x 40 x 10 i.e.  
0.240m<sup>2</sup> per 560g

- Paper bag containing 10 Zig-Zag.
- Staves linked by stainless steel hooks 316L.

## Oenological objectives

- Imparting structure.

### MINI-STAVE / TABLET

- Imparting aromas to the wine.
- Volume, Sweetness, Fat and Structure.

### ZIG-ZAG

- Regeneration of barrels previously used for 2 to 5 fills.

## Advantages & Benefits

### LIGHT TOAST

Respect for the fruit, Volume on the palate, Freshness

### MEDIUM-LIGHT TOAST

Volume on the palate, Toasted bread, Sweetness, Lightly toasted nose

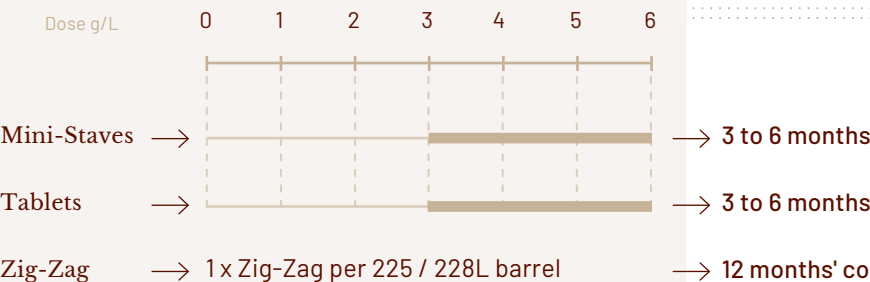
### MEDIUM TOAST

Toasted bread, Vanilla, Caramel, Sweetness

### HEAVY TOAST

Coffee/mocha, Spice, Intensity on the palate

## RECOMMENDED DOSES



\*\* Certified safe for food packaging.

## RECOMMENDED DURATION OF CONTACT

Duration of contact to be adjusted depending on the tasting results

- Ageing temperatures in excess of 15°C in order to optimise the exchange between the oak and the wine.
- Attach the bags at mid-vat level.

Recommendations for use

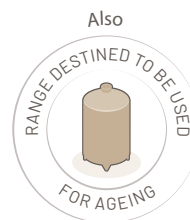


By Allary Tonnellerie

# 10 mm Staves



Light, Medium-Light, Medium and Heavy Toast



## Technical features



100% stave quality  
French oak



Sourced in Central  
France and the Vosges



Slow open-air seasoning  
for 24 months



14 staves per polythene  
bag i.e. 1.6 m<sup>2</sup> or 3.5 kg per  
bag



950 x 50 X 10 mm  
Centre distance : 880mm  
Drilling diameter : 25 mm

## Oenological objectives

- Imparting aromas to the wine depending on the selected dosage and level of toast.
- Imparting structure and length to the palate.
- Oak profiles that respect the fruit.

## Advantages & Benefits

### LIGHT TOAST

Respect for the fruit,  
Volume on the palate,  
Freshness

### MEDIUM-LIGHT TOAST

Volume on the palate,  
Toasted bread, Sweetness,  
Lightly toasted nose

### MEDIUM TOAST

Toasted bread,  
Vanilla, Caramel,  
Sweetness

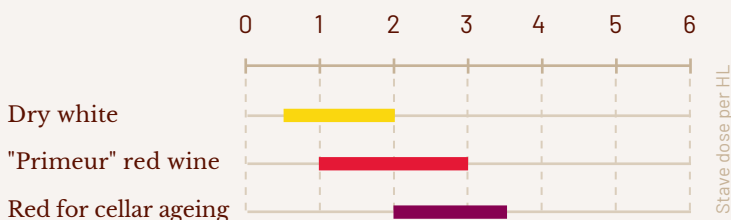
### HEAVY TOAST

Coffee/mocha,  
Spice,  
Intensity on the palate

## Recommendation for use

- Contact possible from the alcoholic fermentation stage for all wines; from malolactic fermentation for red wines, or during the ageing for all wines.
- A mixture of several levels of toast is recommended.
- Ageing temperatures in excess of 15°C in order to optimise the exchange between the oak and the wine.
- Attach the staves at mid-vat level.
- Ensure proper homogenisation of the vat and no contact with air before tasting.

## RECOMMENDED DOSES



## RECOMMENDED DURATION OF CONTACT

### → Minimum 6 months

For certain wines, the desired result may be achieved sooner. Tasting will enable you to adjust the duration of contact as required.



By Allary Tonnellerie

# 22 mm Staves



Light, Medium-Light, Medium and Heavy Toast



## Technical features



100% stave quality  
French oak



Sourced in Central  
France and the Vosges



Slow open-air seasoning  
for 24 months



6 staves per polythene  
bag i.e. 0.8 m<sup>2</sup> or 4 kg  
per bag



950 x 50 x 22 mm  
Centre distance : 880mm  
Drilling diameter : 25 mm

## Oenological objectives

- Imparting aromas to the wine depending on the selected dosage and level of toast.
- Imparting structure, volume, tannic density and depth.
- Oak profiles that respect the fruit.
- Recommended for wines destined for bottle ageing.

## Advantages & Benefits

### LIGHT TOAST

Respect for the fruit,  
Volume on the palate,  
Freshness

### MEDIUM-LIGHT TOAST

Volume on the p alate,  
Toasted bread, Sweetness,  
Lightly toasted nose

### MEDIUM TOAST

Toasted bread,  
Vanilla, Caramel,  
Sweetness

### HEAVY TOAST

Coffee/mocha,  
Spice,  
Intensity on the palate

## Recommendation for use

- Contact possible from the alcoholic fermentation stage for all wines; from malolactic fermentation for red wines or during the ageing for all wines.
- A mixture of several levels of toast is recommended.
- Ageing temperatures in excess of 15°C in order to optimise the exchange between the oak and the wine.
- Attach the staves at mid-vat level.
- Ensure proper homogenisation of the vat and no contact with air before tasting.

## RECOMMENDED DOSES



## RECOMMENDED DURATION OF CONTACT

### → Minimum 1 year

For certain wines, the desired result may be achieved sooner. Tasting will enable you to adjust the duration of contact as required.





## Customer satisfaction is our number one priority

Half a century has passed since the creation of this family business yet it remains true to its values: high-quality work, a passion for the craft and close relationships with its customers.

Tonnellerie Allary benefits from the driving force of a team of 40 people who constantly strive to produce high-quality products. It is also supported by a dynamic and committed sales team.

**Tonnellerie Allary is proud to have built close relations with a large number of loyal customers who value the quality of its traditional products for the crafting of their wines and spirits.**

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### The 10 Quality Commitments

- ▲ Selection of the finest woods and grains by Jacky Allary, *Cooperage Director*.
- ▲ Open-air drying yard situated on the company's premises.
- ▲ Food Safety management system in compliance with the ISO 22 000 standard.
- ▲ Origin control, management and analysis of the selected oak.
- ▲ Outstanding savoir-faire, awarded the prestigious title of "Meilleur Ouvrier de France" on 6 occasions.
- ▲ Full control over all stages of production.
- ▲ Continuous quality control and a traceability system for each product.
- ▲ Respect for the requirements of our customers and personalisation of the products.
- ▲ Constant development of new products.
- ▲ Engaged in a continuous improvement process.



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