



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



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

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

Recommendations for use

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

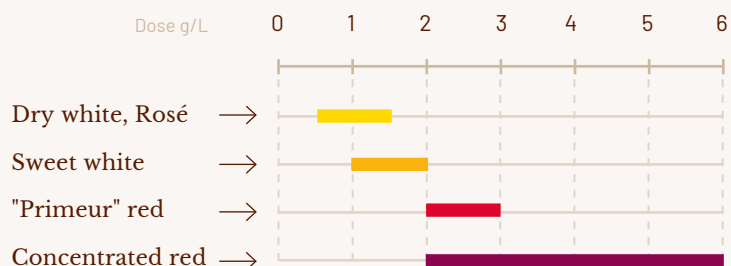
Toasted bread, Vanilla, Caramel, Sweetness

HEAVY TOAST

Coffee/mocha, Spice, Intensity on the palate

Oenological tools

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

Recommendations for use



By Allary Tonnellerie

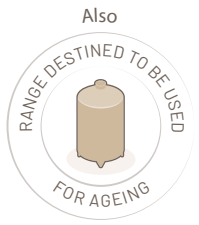
Chips



Light, Medium and Heavy toast



Also available as untoasted
Dried and untoasted



Technical features



100% stave quality
French oak



5 or 10 kg
cotton bag



Sourced in Central France



500 kg pallet



Slow open-air seasoning
for 24 months



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

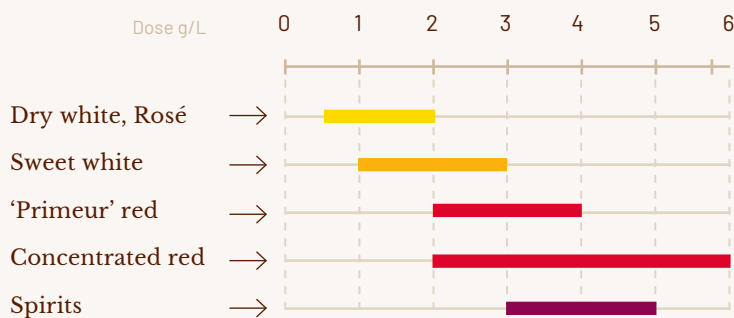
HEAVY TOAST

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. 0.240m² 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

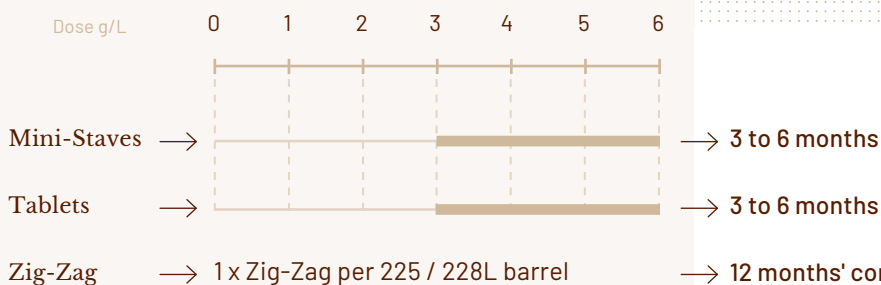
MEDIUM TOAST

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.

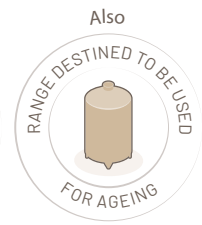
Recommendations for use

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 m² 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

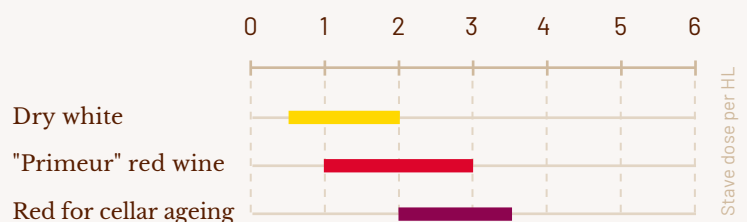
HEAVY TOAST

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 m² 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.

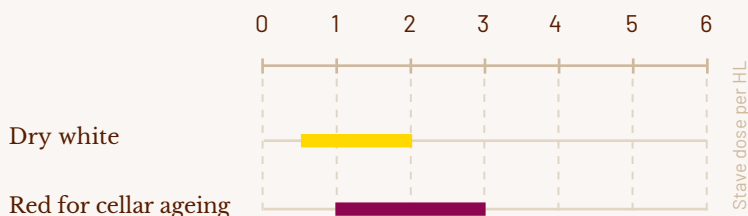
Advantages & Benefits

- 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.

By Allary Tonnellerie

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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