

INNOVATION

GENERATION

VICARD

CHANGING THE PARADIGM

Generation 7 : changing the paradigm

HISTORY

In 2010, Jean-Charles Vicard founded Esprit de Dryades, a research and development company dedicated to producing the industry's first totally reproducible barrel. After extensive trial in labs and in the field, we are proud to introduce VICARD GENERATION 7.

Named in honor of the 7 generations of Vicard coopers, this revolutionary barrel combines cutting edge technology with artisan knowledge and represents the future of modern coopering.



Molecular cooking of the oak : a new way of toasting...

TOASTING PROCESS

Traditional methods for bending and toasting barrels are inherently variable and impossible to reproduce year to year or even barrel to barrel. The key to achieving consistency and reproducibility lies in precise control of time, temperature and the coopering environment.

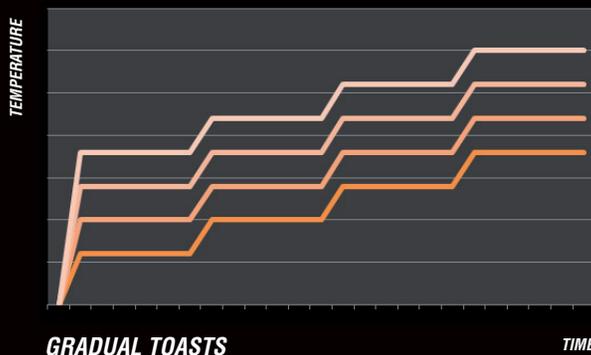
Vicard Generation 7 barrels are cooked on a molecular level using patented new toasting cabinets designed to eliminate the key variables of flame, smoke and ambient temperature. Controlled entirely by computer, our systems not only provide a safer work environment for the cooper but also produce consistent and more importantly totally reproducible toasting profiles.

THE GRADUAL TOAST

Vicard Generation 7's unique toasting cabinets can be programmed for new and exciting toasts. Because they are controlled by computer and monitored throughout the process, we can achieve toasts that can be held at exact temperatures, never wavering more than +/- 2°C. Such precision opens an entire range of possibilities.

The Gradual Toast begins at a low temperature and the computer progressively increases the temperature in 4 stages over 90 minutes. This unusual technique prevents thermal shock of the wood and allows for deep penetration of the toast creating incredible complexity.

Our White and Ivory Toasts hold the temperature below the threshold of furfural development for 60 minutes. Perfect for aromatic whites and lighter reds that would be overwhelmed by toasted notes



Patented dry steam bending process



Toasting using radiant heat



Toasting cabinet eliminates environmental variables



Tannin potential

Despite our advanced molecular cooking system, analysis showed differences remained between staves with the same grain tightness. Scanning staves using near-infrared technology and working in conjunction with an independent and certified laboratory, we found an important variable: the tannin level in the wood.

DISTRIBUTION OF TANNIN POTENTIAL IN OAK

Past research has shown tannin levels can vary within a forest and even within a single tree. In general the tightest grain, found closest to the heartwood, carries the lowest tannin load. Tannins increase toward the outside of the tree where the grain is wider however, tannin level and grain only correlate 75% of the time.

Our analysis shows tannin levels can range from 1,000-10,000 µg/g. Therefore, coopering barrels using grain selection as the only criteria naturally results in variation of the final product.

Because tannins have such a strong impact on the organoleptic properties of wine, it's important to know the level prior to coopering.

THE EXPERIMENT

To understand the relationship between tannin, toast and grain, we scanned staves from a single lot of fine grain, air dried wood with the same moisture level. Within the lot, we found staves of both high (HTP) and low (LTP) tannin levels. After coopering and toasting a barrel alternating the HTP/LTP staves, we see an important color difference - the staves with LTP are light and the staves with HTP are much darker. In addition, we found significant chemical and sensory differences which developed in the toasting process:

CHEMICAL ANALYSIS

Despite equal levels tannin thermo-degradation during the toasting process, the staves with HTP retain higher levels of Ellagic and Gallic acid.

Furfural, contributing color as well as toasted aromatics, retains levels 2.5 times higher in HTP staves than LTP staves.

SENSORY IMPACT OF THE TANNIN POTENTIAL SELECTION

- LOW TANNIN POTENTIAL :

Discrete toasted aromas. Brings a sensation of tension and freshness. Highlights terroir, red fruit and bright aromatics.

- HIGH TANNIN POTENTIAL :

Dark fruit, toasty, chocolate and cacao aromas, round, rich and sweet. Extends length of finish.

Clearly, tannin potential plays a crucial role in wine aromatics, mouthfeel and flavors. Coopering barrels with specific TP paired with our unique toasting enables us to reproduce consistent flavor profiles year after year.

Vicard Generation 7 : a completely new approach to coopering.

Near-infrared technology



LOW TANNIN POTENTIAL (LTP)

Sample : Wood / Id : 11.06317

CODE

HPLCCB.101	Gallic Acid µg/g (HPLC)	103.6
HPLCCB.101	Ellagic Acid µg/g (HPLC)	877.8
HPLCCB.101	Furfural µg/g (HPLC)	177.3

HIGH TANNIN POTENTIAL (HTP)

Sample : Wood / Id : 11.06318

CODE

HPLCCB.101	Gallic Acid µg/g (HPLC)	536.2
HPLCCB.101	Ellagic Acid µg/g (HPLC)	2205.3
HPLCCB.101	Furfural µg/g (HPLC)	386.7

The products

Capacities : 225l, 228l, 300l, 350l, 400l, 500l.

ORIGINE – THE TERROIR

Exclusively made from a selection of staves with LOW TANNIN POTENTIAL, Origine is our most respectful barrel. Expressing the vineyard and highlighting fruit while bringing tension to your wine.

SYMETRIE – THE BALANCE

Exclusively made from a selection of staves with MEDIUM TANNIN POTENTIAL, Symetrie is our most balanced barrel, delivering a very consistent flavor profile and structure.

ENERGIE – THE STRUCTURE

Exclusively made from a selection of staves with HIGH TANNIN POTENTIAL, Energie is our most structured barrel, delivering richness, roundness and power.

PRIVILEGE - ELEGANCE AND COMPLEXITY

The pinnacle of our tannin potential barrels is the Privilege.

ECO 3 : THE NEW ECO-RESPONSIBLE BARREL

Patented tongue and groove stave barrel (part of oak unused in the past) for increased micro-oxygenation and evolution. Limited quantities available. Capacities: 225l, 300l, 500l.



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