

TECHNICAL SHEET

STEAM TREATMENT

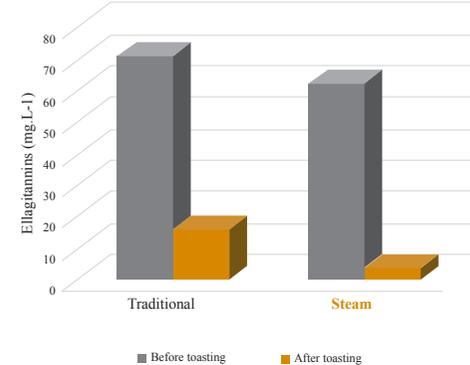


To shape the barrels Tonnellerie Ermitage uses a unique technique of bending using steam.

The first circle of staves, known as the « rose », passes in the steam tunnel, allowing them to be bent into barrel shape. The steam penetrates deeply into the wood, dilating its pores, which results in some of the tannins being 'washed' away.

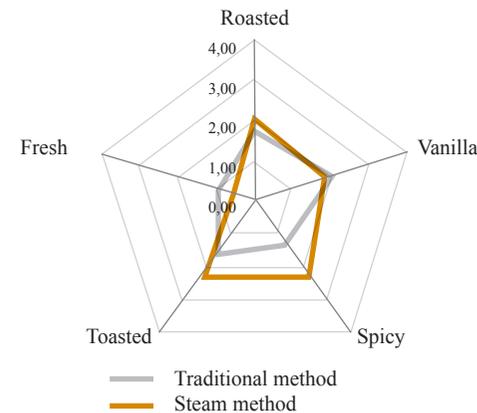
The toasting that follows (Blonde, Medium, Medium+ or Heavy) therefore penetrates much more deeply and is much more gentle than traditional toasting of dry wood.

Softening of tannins thanks to steam treatment of the staves



Measures taken of the level of tannins in a barrel when they are being shaped show a **reduction of ellagitannins by 94%** in a barrel bent using steam compared to 78% for traditional bending techniques. Wines aged in steam-treated barrels show **tannins** that are **more supple**.

More complexity in the wines, harmony and finesse of aromas



On tasting, wines aged in steam-treated barrels show more **aromatic intensity** and **complexity**. There is a harmonious marriage of wine and oak aromas, and the palate is **well- balanced**.

Other factors apart from the method of bending the barrels, such as the origin of the wood, length of seasoning, stave selection and toast levels, will also give nuance to the barrel's profile. Your Ermitage technical representative can advise you how best to adapt your choice according to the desired wine profile and your objectives.

