

FLEXCUBE

BARRIQ

OAK

BOOK







# FLEXCUBE BARRIQ OAK BOOK

Welcome to our world of oak.

Together, Flexcube's team has centuries of winemaking, cooperage, and oenology experience. We have tasted countless glasses of wine produced all around the world and have touched and smelled more oak than we can remember. Over the years, we have learnt a thing or two about the subtle impact of oak on wine and the scientific magic behind wine and oak integration. Read on and discover our world of oak and our eight exclusive BarriQ barrel-blends.

# BARRIQ IS BARREL OAK

Take any of your top oak barrels in your barrel room, remove the hoops and flatten the staves flat again. Do you still have high quality barrel oak in front of you? Of course, you do. Well, this is precisely what BarriQ barrel oak is.

## HIGH QUALITY OAK

BarriQ barrel oak is exclusively sourced from slow growth Haute Futaie state forests in France harvested at 150-250 years old, the Caucasus Mountains in Russia and the Appalachian and Midwestern white oak forests in North America. BarriQ comes from exactly the same trees and exactly the same part of those trees used to make top-end traditional barrels.

## TIGHT GRAIN

Our French and Russian BarriQ oak has tight to very tight grain. Tight grained oak is more aromatic and it also releases its wood compounds and tannins more slowly which enables a smoother and better integration between oak and wine.

## HAND SPLIT, NOT SAWN

Our French and Russian BarriQ oak is 100% hand split. This is vitally important to preserve the full length of the 'tubes' within the wood, allowing the retention and slow release of oxygen. Slow release slows the reaction speed and allows better oak integration.

## 23MM THICK STAVES

BarriQ is 23mm thick. Greater thickness is important for the same reason; to slow the release and integration of oak tannins, aromas and flavours.

## 24+ MONTHS SEASONING

BarriQ is naturally seasoned for at least 24 months to allow 3 key oenological processes: phenolic extraction, oxidation of ellagic tannins and growth of aromatic complexing micro-flora.

## COMPLEXITY FROM BLEND OF

### TOAST LEVELS

BarriQ barrel oak is available in eight exclusive barrel-blends. Each blend offers a unique combination and proportion of different toast levels delivering the oenological properties and complexity of the best fire toasted traditional barrels.

## UNTOASTED & TOASTED HEADS

In a traditional barrel, heads are 30% of the total oak and impact significantly the barrel oenological profile. In the same way, BarriQ barrel-blends can be selected with untoasted or toasted heads.



# THE STORY OF OUR BARREL-BLENDS

The intimate marriage between oak and wine is a source of sensory pleasure. It is the result of different combinations of compounds released by both the wine and the oak, some apparent and others subtle, some well-known and others still mysterious to all of us. They all contribute to your wine's body and complexity. Our field of expertise, in cooperage and winemaking, allows us to master sensory combinations offering exceptional and precise results to your wine.

We, at Flexcube, are coopers. We play with a multitude of elements as an organist plays with the different keys on his keyboard, notes and tones to compose a symphony. The main series of notes we harmonise to compose our BarriQ barrel-blends are oak species, the specific forests where the trees have grown, the oak seasoning and toasting process and, of course, the blend of the different pieces of oak.

To compose a barrel-blend, we meticulously arrange different pieces of oak with different toasting levels to offer complexity of flavours and aromas while enabling a precise repeatability.

Maturing with BarriQ, regardless of the specific barrel-blend, has diverse and many purposes; build consistency, bring tension, enhance the fruit perception, ripen the bouquet feeling and many more. While achieving the same purposes, we have conceived eight distinct combinations to reach the specific oenological aspiration of your specific wine.

- The eminent French forests of Jupilles and Tronçais, well-known for their finesse and elegance are dedicated to top-wines all around the world.
- The French Classic barrel-blend is renowned to enhance wine with consistency and complexity. Add toasted heads to build-up toasty flavours and lessen the tannin intake.
- The American brings pastry and sweet flavours to wine.
- Lafayette combines the French intake and the sweet pastry character distinctive of American oak.
- The Russian barrel-blend has this unique impulse enhancing tension, tautness, toughness and minerality.



# OAK AND WINE TERMINOLOGY

## AROMAS

*Noun*, the smell of a wine

## ASTRINGENCY

*Noun*, the drying sensation in the mouth similar to tactile roughness perception

## BARREL-BLEND

*Noun*, a combination of different oak staves toasted at different levels

## BODY

*Noun*, how thin or thick the wine texture feels in your mouth

## BOUQUET

*Noun*, smells that result from a wine's ageing process

## EMPYREUMATIC

*NOTES*  
*Exp.*, flavours from fire like smoke, burnt or rubber

## GRAIN

*Noun*, the longitudinal arrangement of wood fibres

## HAUTE FUTAIE

*Exp.*, forest composed of slow growth large and mature trees with trunks deprived of lower branches

## HEADS

*Noun*, traditionally, the flat end of a barrel

## LACTONES

*Noun*, the aromatic compounds characteristic of oak that impart, coconut milk, woody, celeriac, fresh and sweet aromas to wine

## MINERALITY

*Noun*, smell or taste of wet stones, crushed rocks, salinity, a flintiness, or even a savory earthiness

## OAK INTEGRATION

*Exp.*, the subtle marriage of oak compounds and wine

## OENOLOGICAL

### PROFILE

*Exp.*, the description of characteristics given by oak to wine

### OAK SEASONING

*Exp.*, the open-air process that reduces the natural bitterness present in oak and increases its aromatic potential

### STRUCTURE

*Noun*, elements that can be assessed when tasting a wine: acidity, sweetness, body, alcohol, and tannin

### TANNIN

*Noun*, a group of bitter and astringent compounds

### TOAST LEVEL

*Exp.*, a combination of heat and time that transform oak compounds into aromas

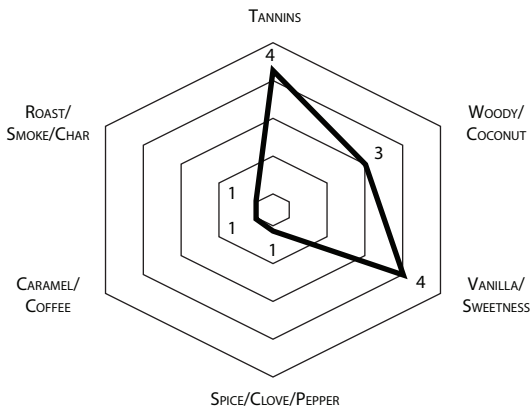
### TUBES

*Noun*, the capillary vessels

# BARRIQ BARREL-BLEND

## JUPILLES

### WITH UNTOASTED HEADS



#### OAK OENOLOGICAL PROFILE

Jupilles barrel-blend is one of our most exquisite ranges. This single forest BarriQ comes from the renowned woods of Jupilles in France. Jupilles highly prized secular oak has very fine grain. Thanks to its tight grain, Jupilles oak releases and integrates slower its flavours, aromas and tannins into the wine than barrel oak from other origins. The result is a perfect union between wine and oak.

Jupilles exclusive origins offer distinctively elegant tannins and are perfectly suited for complex reds and sweet and mineral whites. Jupilles is used worldwide to produce icon wines.

PERFECT MATCH WITH  
Pinot Noir. In the Mornington  
Peninsula, Australia, a renowned  
Pinot producing region, Jupilles is the  
mainstay of single vineyard Pinot Noir.

TIPS

Because of its very tight grain, Jupilles  
oak needs time to fully integrate with  
your wine. At Flexcube, we typically  
recommend a maturation time of a  
minimum of 12 months.

The elegant Jupilles oak will add  
weight and length to your wine.

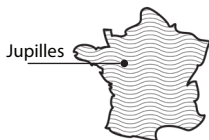
SIZES AVAILABLE



Petite Pack: 6.16Kg  
(ref. OBARJCU40XX)

Grand Pack: 9.25Kg  
(ref. OBARJCU60XX)

ORIGIN



PREPARATION



100% Hand split

NATURALLY  
SEASONED



min 24 months

NOTES

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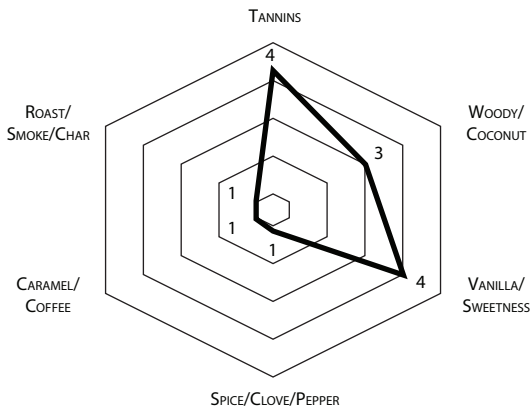
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# BARRIQ BARREL-BLEND

## TRONÇAIS

### WITH UNTOASTED HEADS



#### OAK OENOLOGICAL PROFILE

With Jupilles, Tronçais barrel-blend is the second of our two most exquisite ranges. As its name suggests, this single forest BarriQ comes from the renowned woods of Tronçais in the centre region of France. Tronçais highly prized secular oak has very fine grain. Thanks to its tight grain, Tronçais oak releases and integrates slower its flavours, aromas and tannins into the wine than barrel oak from other origins. The result is a perfect union between wine and oak.

Tronçais exclusive origins offer distinctively elegant tannins and are perfectly suited for complex reds and sweet and mineral whites. Tronçais is used worldwide to produce icon wines.

PERFECT MATCH WITH  
Deutsch Family's Syrah in Napa  
Valley, USA, is matured with Tronçais  
barrel-blend and the result is an  
integrated and elegant exquisite wine.

#### TIPS

When coupled with a 1,000L  
Flexcube, one Petite Pack of your  
favourite barrel-blend is equivalent to  
40% new barrel oak while one Grand  
Pack is 60%.

To mature your wine in 100% new  
barrel equivalent, simply use one  
Petite and one Grand Pack together.

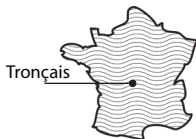
#### SIZES AVAILABLE



Petite Pack: 6.16Kg  
(ref. OBARTCU40XX)

Grand Pack: 9.25Kg  
(ref. OBARTCU60XX)

#### ORIGIN



#### PREPARATION



100% Hand split

#### NATURALLY SEASONED

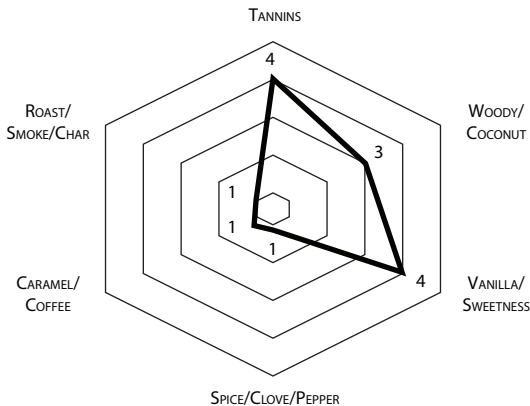


min 24 months

#### NOTES

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# BARRIQ BARREL-BLEND FRENCH CLASSIC WITH UNTOASTED HEADS



## OAK OENOLOGICAL PROFILE

BarriQ French Classic with untoasted heads is a very traditional Bordeaux or Burgundy barrel combination of  $\frac{3}{4}$  toasted shell wood with a majority of Medium toast, to provide a lot of complexity and sweetness (vanilla, fresh bread, toast and chocolate), some Medium Plus toast for spice, roast and mocha and a touch of High toast for black pepper, coffee, toffee and hot smoke notes, completed with  $\frac{1}{4}$  of untoasted headpieces to provide minerality, structure and freshness.

BarriQ French Classic is a tremendous barrel-blend for most ripe, sound and concentrated wines.

PERFECT MATCH WITH Cabernet Sauvignon. Iconic wine brands of Napa Valley, USA, use French Classic with Untoasted heads as the backbone for their +\$70 wine.

TIPS

As with traditional barrels, your wine can be fermented on oak using Flexcube and your favourite BarriQ barrel-blend. It will result in exactly the same wine quality.

After fermentation, rinse the oak with water and place it back straight away into the wine for the maturation phase.

SIZES AVAILABLE



Petite Pack: 6.16Kg  
(ref. OBARFCU40XX)

Grand Pack: 9.25Kg  
(ref. OBARFCU60XX)

ORIGIN



PREPARATION



100% Hand split

NATURALLY SEASONED



min 24 months

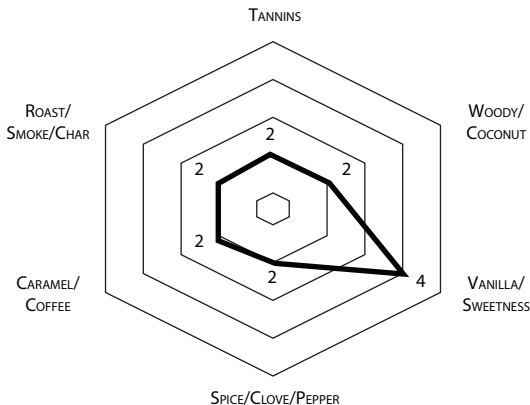
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# BARRIQ BARREL-BLEND

## FRENCH CLASSIC

### WITH TOASTED HEADS



#### OAK OENOLOGICAL PROFILE

BarriQ French Classic barrel-blend with toasted heads is another very traditional Bordeaux or Burgundy barrel. It consists of  $\frac{3}{4}$  of shell wood which is toasted to a Medium intensity for perceived sweetness and moderate empyreumatic notes (black pepper, coffee, toffee and hot smoke). The  $\frac{1}{4}$  of headpieces are toasted to a Medium Plus intensity to reduce the impact of the lactones and add a touch of extra roast.

The result is a barrel-blend that is moderately structuring, with reduced coconut and with a sweetening effect that is well-suited where the finesse of the fruit needs to be preserved and enhanced.



**PERFECT MATCH WITH**  
Cool-climate Chardonnay, as the ones in Okanagan Valley, Canada, and Champagne, France, shine with French Classic Toasted heads.

**TIPS**

The barrel-blend with the most perceived roast, smoke, char, caramel and coffee notes is the French Classic with Toasted heads. While balanced, it can be polarizing. That's why, we recommend to only use a proportion of it in your final blend, usually 20 to 30%. It will bring structure and complexity to your wine.

**SIZES AVAILABLE**



Petite Pack: 6.16Kg  
(ref. OBARFCT40XX)

Grand Pack: 9.25Kg  
(ref. OBARFCT60XX)

**ORIGIN**



**PREPARATION**



100% Hand split

**NATURALLY  
SEASONED**



min 24 months

**NOTES**

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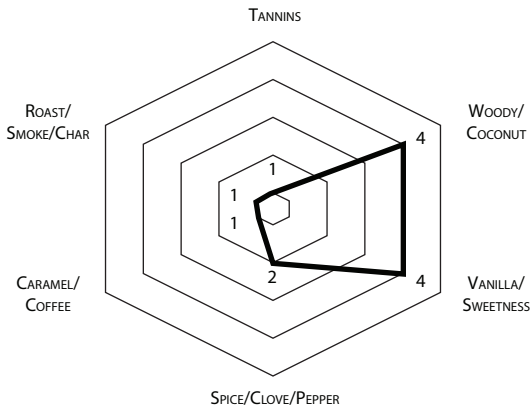
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FLEX CUBE 1000

# BARRIQ BARREL-BLEND AMERICAN WITH UNTOASTED HEADS



## OAK OENOLOGICAL PROFILE

Our American BarriQ is a white oak barrel-blend that combines a reasonable dose of lactones from untoasted wood with the sweet and spicy aromatics of a Medium and a Medium Plus toast with a touch of smokiness to refresh it all.

With its low tannic profile, this barrel-blend is ideal to bring an aromatic complement to an already well-structured wine.

PERFECT MATCH WITH Shiraz. Legends in Barossa Valley, Australia, find the complexity of the American BarriQ to be the perfect complement to their famed Shiraz.

TIPS

The best way to add your oak to your wine is to first insert your barrel-blend in your empty Flexcube and then fill-in your Flexcube with wine.

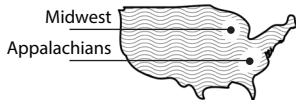
Your barrel-blend will initially float and eventually sink at the bottom of your Flexcube when all the oxygen it naturally contains is released.

SIZES AVAILABLE



Grand Pack: 9.25Kg  
(ref. OBARACU60XX)

ORIGIN



PREPARATION



100% Quarter Sawn

NATURALLY SEASONED



min 24 months

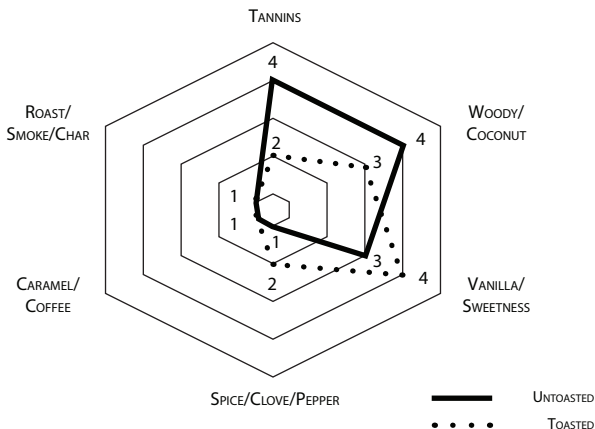
NOTES

Grid of 10 rows and 15 columns of dots for notes.

BARRIQ BARREL-BLEND

# LAFAYETTE

WITH UNTOASTED & TOASTED HEADS



## OAK OENOLOGICAL PROFILE

A symbol of Franco-American friendship, Lafayette barrel-blend offers the best of both worlds: a combination of American white oak aromatic punch and French oak structure and elegant sophistication.

Lafayette is available with untoasted heads, for freshness and coconut notes, and toasted heads, for a higher sweetening effect.

**PERFECT MATCH WITH**  
Pinotage. Acclaimed wineries of the Stellenbosch region in South Africa use Lafayette barrel-blend to mature their premium Pinotage.

### TIPS

The recommended contact time when maturing with BarriQ barrel-blend is between 9 to 18 months (excluding Jupilles and Tronçais for which we recommend a minimum contact time of 12 months). The longer the contact time, the more oak aromas will be integrated in your wine.

### SIZES AVAILABLE

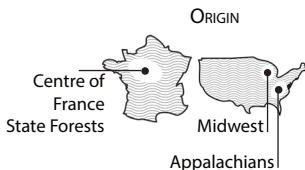


Untoasted and Toasted  
Petite Pack: 6.16Kg  
(ref. OBARFLU40XX)  
(ref. OBARFLT40XX)

Grand Pack: 9.25Kg  
(ref. OBARFLU60XX)  
(ref. OBARFLT60XX)

### NOTES

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### PREPARATION



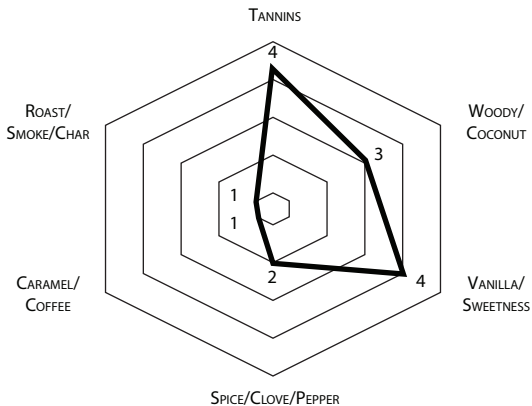
FR: 100% Hand Split  
US: 100% Quarter Sawn

### NATURALLY SEASONED



min 24 months

# BARRIQ BARREL-BLEND RUSSIAN WITH UNTOASTED HEADS



## OAK OENOLOGICAL PROFILE

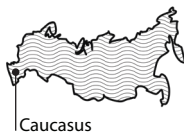
Our Russian oak has moderate aromatic properties but a very distinct sharp and fresh tannic profile.

It is a perfect match with cool-climate mineral or zesty whites to preserve their tension and flint-stone notes. It is also a very interesting barrel-blend for hot climate fruit with surprisingly refreshing properties on overripe or jammy reds.



**PERFECT MATCH WITH**  
Grenache Blanc. Bosman Family in Wellington, South Africa, ferment and mature their beautiful Grenache Blanc with Russian BarriQ for fine tannins, a delicate texture and integrated spiciness.

**ORIGIN**



**TIPS**

If your main emphasis is to let the fruit dominate, we recommend you to consider Russian BarriQ for your wine. This barrel-blend adds complexity to wine with hints of spice and gives a beautiful length to the palate.

**PREPARATION**



100% Hand Split

**SIZES AVAILABLE**



Grand Pack: 9.25Kg  
(ref. OBARRSU60XX)

**NATURALLY  
SEASONED**



min 24 months

**NOTES**

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# LBARRIQ

From the same noble origins as BarriQ, LBarriQ (literally “Little BarriQ”) is cut thinner to provide greater surface area for faster extraction. It conveys elegant aromatics and flavours, softening and structured tannins.

## BORDEAUX BARREL-BLEND

Designed to replicate the oakwood mass of each toast level in a traditional Bordeaux 225L barrel with a Medium/Medium Plus toast shell and a hint of untoasted heads.

Perfect match with: Cabernet Sauvignon, Cabernet Franc and Merlot.

## BURGUNDY BARREL-BLEND

Designed to replicate the oakwood mass of each toast level in a traditional Burgundy 228L barrel with a Medium Long toast shell and untoasted heads.

Perfect match with: Pinot Noir and Chardonnay.

## NORTHERN RHONE BARREL-BLEND

Designed to replicate the oakwood mass of each toast level in a traditional barrique, with a recipe especially suited to preserve and support the freshness of cooler style Rhone varietals.

Perfect match with: Tempranillo and Sangiovese

## SOUTHERN RHONE BARREL-BLEND

Designed to replicate the oakwood mass of each toast level in a traditional barrique, with a recipe specially created to complement powerful and well-structured “warm” southern Rhone varietals.

Perfect match with: Shiraz, Durif and Petite Verdot

## TIPS

LBarriQ is thinner than BarriQ (LBarriQ is 12mm thick while BarriQ is 23 mm). Thus, we recommend a shorter contact time during the maturation phase, typically, between 6 to 12 months.

BarriQ and LBarriQ are designed to be single-use oak. However, once used, don't throw this beautiful oak fully soaked with your wine away. Instead, let it dry and put it in your next barbecue. It will give a delicious smoky taste to your meat, fish and vegetables. A guaranteed success!

## SIZES AVAILABLE



LBarriQ Pack: 5Kg

## ORIGIN



## PREPARATION



100% Hand Split

## NATURALLY SEASONED



min 24 months

## NOTES

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## NOTES





Oak and wine harmony remains the most fascinating subject of winemaking. The oak barrel, an object created about two thousand years ago, is finally understood and re-imagined. We live a great moment of modern oenology reaching a further quality level thanks to Flexcube and BarriQ. Take the best of the past, revive it with oenological controlled functionalities, environmental respect and dramatically improved costs and you have it all.









FLEXCUBEGROUP.COM