



GROUPE VICARD

Productfolder 2019

english





VERTICAL INTEGRATION OF RAW MATERIAL



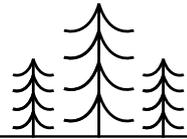
DISCOVER

our procurement strategy



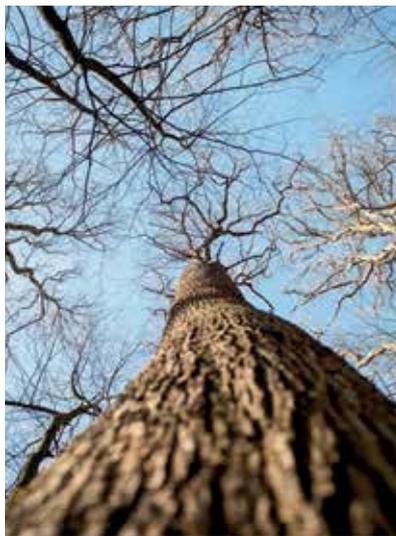
DISCOVER

our procurement strategy



VERTICAL INTEGRATION OF RAW MATERIAL

The Vicard Group owns and operates 2 stave mills. Our primary mill, Merrains du Périgord is PEFC certified and has an annual production capacity of 3,000 m³ of stave wood. Our wood buyer, working in partnership with the ONF (French Institute for Forestry Protection) and private suppliers, ensures we obtain the best lots available for production of our oak staves. Incorporation of stave mills at the Vicard Group is a strategic choice and is essential for ensuring a fully traceable, consistent and reliable supply chain for the future.



THE QUALITY OF OAK

The supplies predominantly originate from the French forests in the center, north-east and in Allier. The Vicard Group can extend its purchasing power (15%) to the forests of border countries that belong to the same massif regions as the French forests.



TRACEABILITY, FROM FOREST TO BARREL

The Vicard Group system of vertical traceability begins in the forest and follows each stage of production.



100% NATURAL MATURATION

The Vicard Group devotes an 8-hectare wood yard for maturation of staves and is committed to an average 30-month natural, air drying-period. Our supply of stave wood, commensurate with three years of production, is testimony to our financial and quality commitment.

TO SUMMARIZE

8 ha
for stave
wood storage

100%
self-procurement

1
wood purchaser,
Frédéric
Désamais

3 000 m³
of stave wood
produced per
year

2
production
sites (Vicard
and MDP)



100% REPURPOSING OF RAW MATERIAL LOSS



COMMITMENTS

towards the environment



COMMITMENTS

towards the environment



100% REPURPOSING OF RAW MATERIAL LOSS

Material loss is an integral part of the manufacturing process of barrels. Green losses from stave production account for 70% and dry losses during barrel coopering make up 30%. The Vicard Group upgrades 100% of these losses into other products.



SIGNIFICANT WATER CONSERVATION

The Vicard Group's eco-responsible strategy includes reducing water consumption using innovative strategies:

- Pressure testing using steam instead of water allows conservation of more than 20L of water per barrel produced.
- Molecular toasting of barrels by radiant heat uses 98% less water compared to traditional toasting methods.

THREE RECYCLING SYSTEMS

GREEN LUMBER (STAVE MILL)



PULP CHIPS

SAPWOOD, HEARTWOOD



CALORIFIC ENERGY



VICARD FUEL WORKSHOPS

BARK

DRY WOOD (STAVES)



TOASTING PELLETS

ALL LOSSES



TO PROGRESS FARTHER

Vicard has implemented a range of sustainably resourced barrels developed to utilize the previously unused parts of traditional cooperage oak.

TO SUMMARIZE

70%

of raw material losses from the log to the barrel reduction

100 %

of these losses are upgraded and used by Vicard

98 %

water conservation achieved with the toast

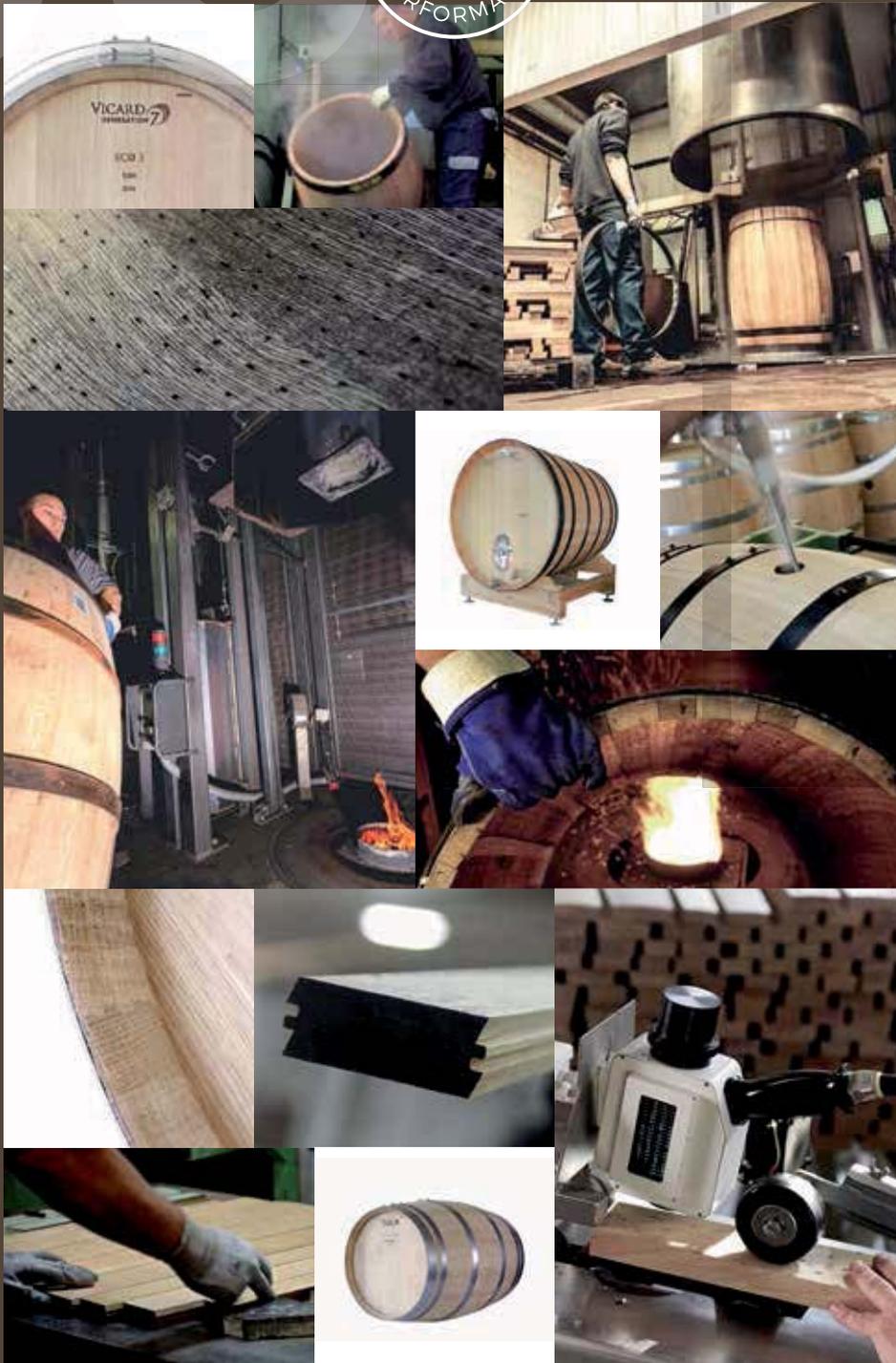
20 L

quantity of water saved by testing tightness with steam

03



INNOVATION IS AT THE HEART OF OUR MISSION



INNOVATIONS

Vicard Group patented innovations



GROUPE
VICARD

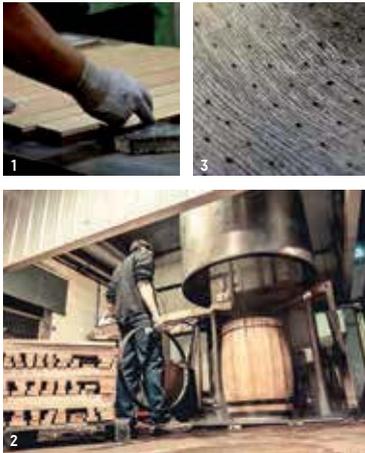
INNOVATIONS

Vicard Group patented innovations



INNOVATION IS AT THE HEART OF OUR MISSION

Guided by the passion of the profession and supported by 5 generations of expertise, Jean-Charles Vicard vision for Group Vicard combines innovation at the essential stages in the manufacture process while honoring a profession that remains hand-crafted.



SLOT-SAW ASSEMBLY (LE BOUVETAGE DES FONDS®) (2000) ⁽¹⁾

Grooved wood pieces are assembled together using pressure, wood on wood. This innovative technique is used on all Vicard barrel heads and for construction of the award-winning ECO 3 barrel.

STEAM BENDING (2005) ⁽²⁾

An automated process to bend stave wood in less than 5 minutes using low pressure steam. The barrel retains its original organoleptic properties, yielding more uniform toasting results.

SCARSTAVE® - THE BLISTER-FREE VICARD PROCESS (2009) ⁽³⁾

The staves are scarified during the machining stage with micro slits. The process removes all risk of blistering and allows for deeper toasting of stave wood.



MOLECULAR TOASTING (2011) - HOMOGENEITY, UNIFORMITY, REPRODUCIBILITY ⁽⁴⁾

The Vicard patented toasting system, in use since 2011, is quite unique in our profession. This revolutionary advancement, designed to provide homogeneity, reproducibility and precision, uses radiant heat and is fully computerized.

Each toasting chamber is a separate closed, unit controlled by computer within +/- 3° C. In addition to its precision and total reproducibility, this technology made it possible to develop innovative toasting profiles including gradual toasting in which the temperature is gradually increased in four stages.

This unique profile modulates the temperatures that affect the formation, development and degradation of various aromatic compounds in the oak.



TANNIN POTENTIAL SELECTION - VICARD GENERATION 7 (2012) ⁽⁵⁾

Jean-Charles Vicard founded Esprit de Dryades in 2010 to focus his research team on techniques and innovative methods to combat the variations found in traditional coopering. After 3 years of intensive research and trials, he launched Vicard Generation 7 Tannin Selection barrels in Europe and the USA.

The key component of Generation 7 is the Tannin Potential (TP) technology which provides a quick and reliable measure of ellagitannin content in untoasted oak wood. When combined with molecular toasting, the resulting barrels not only deliver specific flavor and texture profiles, they are reproducible and homogeneous.



A MOSAIC OF AROMAS AND TASTES



TOASTS

our different profiles



TOASTS

our different profiles

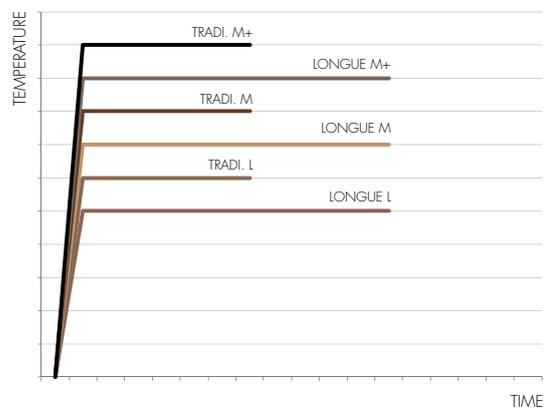


A MOSAIC OF AROMAS AND TASTES

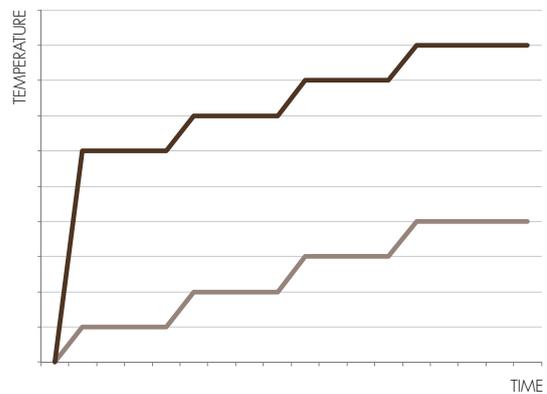
With our unique molecular cooking system, Vicard Generation 7 offers a selection of two categories of consistent and reproducible toasts (Gradual and Innovative).

The different toasting profiles were developed with the goal of mastering the expectations of our clients regarding precision and is based on the equation of "selection of raw material · toast · wine · aging period".

TRADITIONAL AND LONG

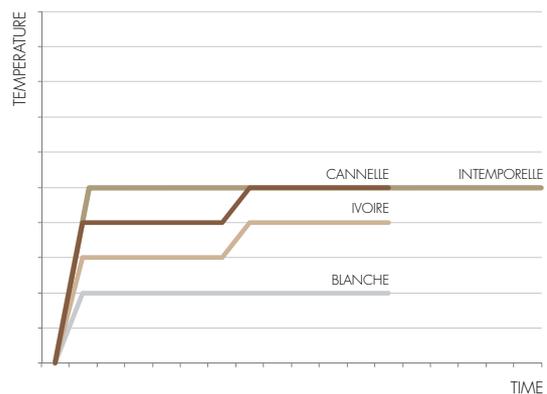
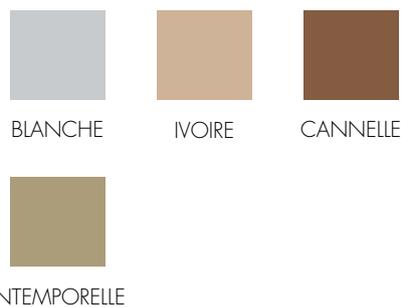


GRADUAL



The Vicard Group offers seven gradual toasts starting between 140 and 200°C (see the adjacent examples).

INNOVANTES





THE RANGE OF BARRELS FOR THE BENEFIT OF SUSTAINABLE DEVELOPMENT



ECO RANGE

sustainable alternatives



ECO RANGE

sustainable alternatives



THE RANGE OF BARRELS FOR THE BENEFIT OF SUSTAINABLE DEVELOPMENT

Adhering to technical restrictions of the grain during processing generates 70% of our raw material losses. The Vicard Group transforms these losses by 100%. The ECO Range of barrels play a key factor in the repurposing of this wood while proposing highly competitive products.

ECO 3

ECO RESPONSIBLE BARRELS

The ECO 3 main feature is in its composition which consists of an assembly of micro stave remnants (narrow stave width but standard thickness and respect for the wood fiber thread). During construction, two small, non-standard width staves are joined together using the Patented slotsaw assembly process to obtain a standard dimension stave.



Patented slotsaw assembly process

BENEFITS

OPTIMIZATION OF THE OAK

The use of discarded stave remnants during the manufacture of staves, allows us to recover an additional 3% of the wood.

MORE MICRO-OXYGENATION THANKS TO THE SLOT-SAW ASSEMBLY PROCESS® TECHNIQUE

- Highlights the fruit and volume in the mouth
- Optimization of the colloidal stability
- Early elimination of reductive aromatic notes
- Reduced maturing period

AWARDS

Citation VINITECH 2014 / Coup de Coeur AGROVINA 2016

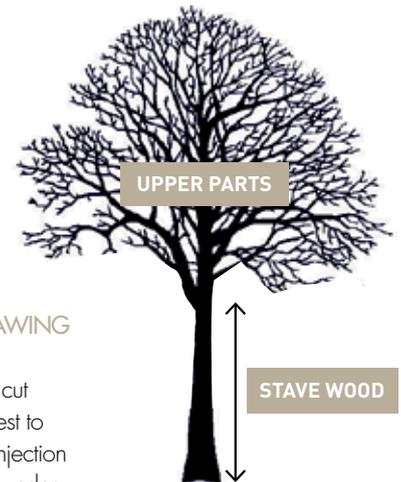
ECO 27

ECONOMIC ALTERNATIVE

ECO 27 is a product that provides economic and oenological benefits.

USE OF STAVE WOOD

Staves fabricated by using the upper parts of the oak (stave wood), unused areas for barrel manufacturing until now.



MASTERY OF WOOD SAWING AND TIGHTNESS

Use of an innovative laser cut technology that is the closest to the wood fiber. Patented injection technique of food paraffin under pressure into the wood fibers to optimize the tightness of the product.

SPECIAL TOAST PROFILES

ECO 27 is offered with four toast profiles for a short and medium-term maturing objective (Traditional Medium/Medium +, Long Medium/Medium +).

SENSORY PROFILE

Rich, complex aromas on the nose and generous mouthfeel.

AWARDS

INNOVATION+QUALITY AWARDS 2016

TO SUMMARIZE



IDEAL SHORT AND MEDIUM-TERM MATURING



INNOVATIVE ALTERNATIVES



ECONOMICAL



REVALUATION OF WOOD WASTE

GOOD TO KNOW

ECO 3, due to its manufacturing process, available in limited quantities.



A RANGE BUILT ON THE SELECTION OF GRAINS



VICARD RANGE

traditionnal barrels



VICARD RANGE

traditionnal barrels



A RANGE BUILT ON THE SELECTION OF GRAINS

The Vicard Group has implemented a selection of grain types (very fine, fine, mid-fine, and open) on the French oak supplies and those from bordering countries. This strategy allows us to adapt to any special request.



PRESTIGE
Very fine grain <1,5mm



CLASSIQUE
Midfine grain > 2 to 3 mm



DISTINCTION
Fine grain from 1.5 to 2mm



TRADITION
Open grain > 3mm

WINE MAKERS

AVAILABLE CAPACITIES:
300 to 600 liters

EQUIPMENT:
40mm Ø Ball valve, ø 200mm
Cylindrical hatch

RACK : Galvanized steel,
4-caster rotation, space for
lift-truck forks

CAPACITIES

Dimensions expressed in mm. - Tolerance +/- 5 mm

APPELLATION	CAPACITY	HEIGHT	BILGE DIAMETER	HEAD DIAMETER	THICKNESS	STEEL HOOPS	WOOD HOOPS
BORDEAUX TRANSPORT	225 L	950	685	565	22 or 27	6	/
BORDEAUX CHÂTEAU	225 L	950	685	565	22	6	4
BORDEAUX CHÂTEAU FERRÉ	225 L	950	685	565	22	8	/
BOURGOGNE TRANSPORT	228 L	890	715	595	27	6	/
BOURGOGNE CHÂTEAU	228 L	890	715	595	27	6	4
BOURGOGNE TRADITION	228 L	890	715	595	27	6	8
FUT TRANSPORT 265	265 L	950	735	595	27	6	/
FUT TRANSPORT 300	300 L	1 040	750	620	27	6	/
FUT TRANSPORT 350	350 L	1 040	815	655	27	8	/
FUT TRANSPORT 400	400 L	1 080	835	695	27	8	/
FUT TRANSPORT 450	450 L	1 160	850	695	27	8	/
FUT TRANSPORT 500	500 L	1 160	895	735	27	8	/
FUT TRANSPORT 600	600 L	1 160	975	825	27	10	/
FUT TRANSPORT 600 ÉPAIS	600 L	1 170	975	835	40	10	/
FUT TRANSPORT 700	700 L	1 160	1 040	875	27	10	/
FUT TRANSPORT 700 ÉPAIS	700 L	1 170	1 040	895	40	10	/
JEAN VICARD PREMIUM	225 or 228 L	950 or 890	685 or 715	565 or 595	22 or 27	8	/

AVAILABLE FINISHES

BORDEAUX (225L) COLLECTION



Bordeaux Transport/
Transport Thin Stave



Bordeaux
Château



Bordeaux
Château Ferré

BOURGOGNE (228L) COLLECTION



Bourgogne
Transport



Bourgogne
Tradition



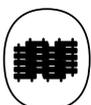
Bourgogne
Château

JEAN VICARD (225 OR 228L)



Special
Barrel

OPTIONS



LONG
MATURATION



HEATED
BOTTOMS



LASER
MARKING



PAINTED
HOOPS



SCRAPING-METHOD
REFURBISHMENT

GOOD TO KNOW

We offer fully refurbished previously-owned barrels in a range of sizes and ages, complete with a guarantee of cleanliness.



VICARD CASK BARREL DESIGN - SPECIAL PRODUCTION



CASK BARREL DESIGN

the art of wood, our expertise



CASK BARREL DESIGN

the art of wood, our expertise



VICARD CASK BARREL DESIGN - SPECIAL PRODUCTION

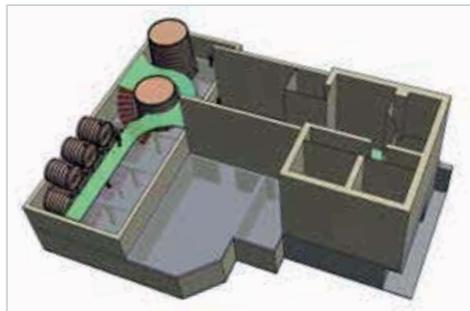
Every cask, vat or Ergonum® achieved by the Vicard Group is a unique and customized product meeting the special and technical requirements of our clients.



THE ERGONOMUM®, ERGONOMICAL, SAFE, QUALITATIVE

A DEDICATED RESEARCH BUREAU

The Vicard Cooperage has formed a genuine team of professionals devoted to the manufacture and implementation of these technical as well as special products.

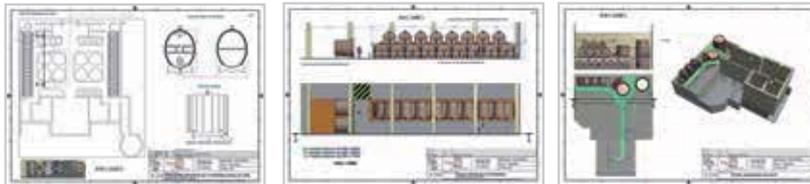


The Ergonomum®, the result of a business collaboration with Heric Distribution, is a cylindrical-conical cask that positions all drain, service valves and bung hole in the front of the cask, enhancing worker safety and efficiency.

ADVANTAGES:

- Working comfort
- Minimizing the flood risk
- Construction sturdiness
- Qualitative: wine processing, cleaning
- Economical and Ecological: time saver, water conservation

PRODUCTS MADE TO ORDER • SIMULATED SITUATION • 3D VIEWS • IMPLEMENTATION SIMULATIONS



AWARDS :

🌿 SITEVI 2013 :

Citation au Palmarès de l'Innovation

CHARACTERISTICS

Round or oval cask capacities: from 10 to 110 hL

Truncated vat capacities: from 10 to 110 hL

Origin : French oak - Two oak qualities: Square-edged timber and Unedged-timber

Toasts: toast by Light or Medium radiation

Array of available equipment: doors, thermo-regulation, hatch, etc.

Product benefit: Durability, superior product quality.

FIND OUT MORE

FOR ADDITIONAL
INFORMATION, ASK
FOR OUR "LARGE
CONTAINERS" KIT



ANOTHER APPROACH TO BARREL-MAKING



G7 RANGE

tannin potential and molecular cooking

VICARD
GENERATION 7

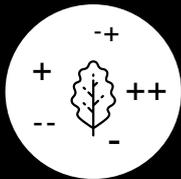
*Esprit
de
Dryades*

AWARDS :
 I+Q AWARDS 2016 :
 Innovation of the year



CHANGING THE PARADIGM

With the introduction of the The Vicard Generation 7 range, the group utilized innovative solutions in their search for homogeneity and reproducibility of barrels. Although the molecular toasting process made significant advancement in the precision of our products, we realized we had not fully mastered the variation of raw material. The research into this variation, initiated in 2008, was focused on the classification of staves based on their ellagitannin content. This breakthrough allowed us to reach our goal and launch the Vicard Generation 7 range.



THE TANNIN POTENTIAL (TP)

A reliable and quick measurement methodology of the ellagitannin content in unheated oak. Innovative wood selection process yields homogeneous TP barrels with no variation.



MOLECULAR COOKING

An innovative and unique process leading to a precise, homogeneous, reproducible and respectful toasting of the wood. Offers the possibility of adapting the toast to every class of tannin potential.



SELECTION OF STAVE WOOD

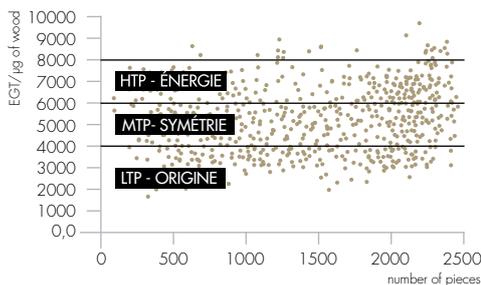
The ellagitannin content is measured after machining and before assembly, using near-infrared spectroscopy. Each stave is analyzed and sorted by tannin level and barrels are then cooper by tannin level yielding homogeneous barrels with characterized and reproducible tannin potential.



A UNIQUE TOAST

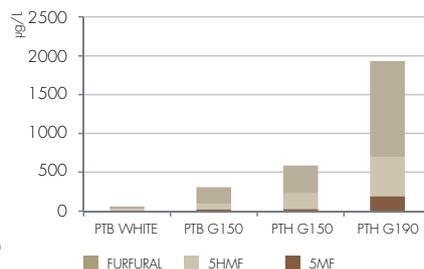
Toasting begins with brief 4-minute steam bending in which the barrel is bent but not chemically altered. The toasting system, using radiant heat, is unique in the cooperage industry. The fully automated process provides winemakers with a range of exciting toasting options which are precisely matched to the tannin level of the barrel.

THREE CLASSES OF TANNIN POTENTIAL

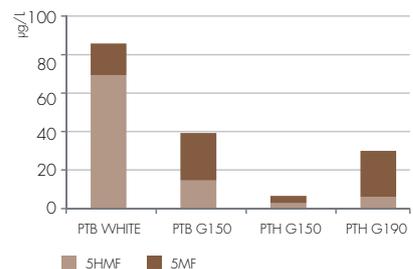


SENSORY IMPACT

FURANIC ALDEHYDES



WHISKEY LACTONES



OUR RANGE OF BARRELS



ORIGINE / LTP - THE TERROIR

Low Tannin Potential Selection (LTP). **ORIGINE** adds minimal tannins while offering all the benefits and complexities of oak aging. Characterized by fruity, bright notes with a focused palate.

EGT/µg of wood 2,000 to 4,000



SYMÉTRIE / MTP - EQUILIBRIUM

Medium Tannin Potential Selection (MTP). **SYMÉTRIE** offers an intermediate profile combining structure and tension while respecting the fruit.

EGT/µg of wood 4,000 to 6,000



ÉNERGIE / HTP - STRUCTURE

High Tannin Potential Selection (HTP). **ÉNERGIE** works on the register of power with a contribution of structure, volume, roundness.

EGT/µg of wood 6,000 to 8,000

TECHNICAL CHARACTERISTICS

Capacities: 225, 228, 300, 350, 400, and 500 L · Toast: please get in contact with us

we0AK.[®]
BY VICARD



**THE
PRECISION
ALTERNATIVE**



GROUPE
VICARD



weSTAVE.[®]

TECHNICAL CHARACTERISTICS

DIMENSIONS

Length : 900 mm

Width : 47 mm

Thickness (mm) : (± 1)

11 ou **17**

Drilling : ±1,5 mm at each end

Hole spacing : 670mm

CONTACT SURFACE

11 : ±0,105 m²/stave

17 : ±0,117 m²/stave

AVERAGE PIECE WEIGHT

11 : ± 330 g

17 : ± 450 g

OAK ORIGINS

11 : French oak

17 : French oak

TOAST

Computer controlled molecular toasting, using radiant heat.

PACKAGING & STORAGE

· Aluminized PET packaging.

11 : 2x15 staves, 30-staves cartons.

17 : 2x10 staves, 20-staves cartons.

· Infuser bags are available upon request.

· Unlimited preservation of the product in its sealed PE-ALU packaging. Store in a clean, dry, cool place.

— weOAK.[®], THE ESSENCE OF OAK

weOAK.[®] is an integral part of the Vicard Group, one of the cooperage industry world leaders.

With 6 generations of know-how and expertise, the company chose early on to integrate a stave mill into its manufacturing process in order to secure its supplies and ensure perfect traceability of its products.

As with all of its barrel supplies, the Vicard Group provides traceability and quality control for its **weOAK.**[®] products.

This strategy allows us to guarantee the precise origin of the oak which is naturally dried in open air.

— INNOVATION AND PRECISION

Our rigorously selected raw material (tannin potential analytical selection) is associated with a 4 stage molecular cooking process (gradual toasting). This combination of innovations allows us to adapt the toast to the raw material and to develop reproducible aromatic expressions.



MOLECULAR TOASTING

An innovative and unique process leading to a precise, homogeneous, reproducible and respectful toasting of the wood. The toast is adapted to each class of tannin potential. Three toasting profiles available: Low, Medium, Long.

TANNIN POTENTIAL (TP)

A reliable and quick measurement methodology of the ellagitannin content in unheated oak. Innovative wood selection process yields homogeneous TP staves with no variation.



Three classes of tannin potential

* datas in µg EGT/g of oak



weSTAVE.[®] STAVES SORTED BY TANNIN POTENTIAL

— TWO THICKNESSES FOR PRECISE, COMPLEX ADDITIONS



In order to respond effectively to any oenological objective, **weSTAVE.**[®] is available in two thicknesses:

- **weSTAVE.**[®] 11 mm is sized to meet time requirements. Recommended contact time: 3 to 10 months.
- By promoting a gradual diffusion of oak compounds, **weSTAVE.**[®] 17 mm allows gradual and lasting additions. Recommended contact time: 6 to 12 months.

As with any addition, tastings at regular intervals is recommended.

SENSORY PROFILES



ORIGINE / LTP - THE TERROIR

Low tannin potential selection (LTP). **ORIGINE** adds minimal tannins while offering all the benefits and complexities of oak aging. Characterized by fruity, bright notes with a focused palate.



VARIETAL
TYPICITY



FRESH
FRUITS



COCONUT,
FRESH WOOD



MENTHOL



SYMÉTRIE / MTP - EQUILIBRIUM

Medium tannin potential selection (MTP). **SYMÉTRIE** offers an intermediate profile combining structure and tension while respecting the fruit.



VANILLA



RIPE FRUIT



CARAMEL



COCOA



ÉNERGIE / HTP - STRUCTURE

High tannin potential selection (HTP). **ÉNERGIE** works on the register of volume with a contribution of structure and full-bodied fruit.



COCOA



ROASTED
COFFEE



TOASTED
BREAD



VANILLA

PROFILES CHARACTERISTICS



ORIGINE



SYMÉTRIE



ÉNERGIE

	11 mm	17 mm	11 mm	17 mm	11 mm	17 mm
ENOLOGICAL OBJECTIVE	Respect for the fruit, freshness and tension		Complexity and mid-palate richness, sweetness and length.		Structure and aromatic powerness	
 DOSAGE AND CONTACT (WHITE AND ROSÉ WINES)	0.5 to 2 Staves/hL Immersion in fermentation					
 DOSAGE AND CONTACT (RED WINES)	1 to 2.5 Staves/hL Immersion in fermentation or after run off					
 DOSAGE AND CONTACT (SPIRITUEUX)	-		1 to 3 Staves/hL			
CONTACT TIME (IN MONTHS)	3 to 6	4 to 8	4 to 8	6 to 10	4 to 10	6 to 12

Indicative data, refer to your advisor



weSTAVE.^{MINI}[®]

TECHNICAL CHARACTERISTICS

DIMENSIONS

Length : 400 mm

Width : 40 mm

Thickness : 25 mm

Drilling: ±14 mm at each end

Hole spacing : 330 mm

CONTACT SURFACE

± 0,089 m²/stave

AVERAGE PIECE WEIGHT

± 200 g

OAK ORIGINS

French oak

TOAST

Computer controlled molecular toasting, using radiant heat.

PACKAGING & STORAGE

· Aluminized PET packaging.

· 2x15 staves, 30-staves Cartons.

· Unlimited preservation of the product. Staves are shipped in sealed its sealed PET packaging.

· Store in a clean, dry, cool place.

weSTAVE.^{MINI}[®]

MINI STAVES SORTED BY TANNIN POTENTIAL



— A MAKEOVER FOR YOUR BARRELS

weSTAVE.[®] is also available in "MINI" version. Each tannin potential is available as Barrel Inserts. Its contact surface is optimized by 20% due to the undulating profile.

— PROFILES CHARACTERISTICS



ORIGINE



SYMÉTRIE



ÉNERGIE

ENOLOGICAL OBJECTIVE	ORIGINE	SYMÉTRIE	ÉNERGIE
	Respect for the fruit, freshness and tension	Complexity and mid-palate richness, sweetness and length.	Structure and aromatic powerness
 RECOMMENDED DOSAGE (WHITE AND ROSÉ WINES)	2.5 Staves/hL	-	-
 RECOMMENDED DOSAGE (RED WINES)	2.5 Staves/hL		
 RECOMMENDED DOSAGE (SPIRITS)	-	2.5 Staves/hL	
CONTACT TIME (IN MONTHS)	4 to 9	4 to 12	

Indicative data, refer to your advisor

— QUALITY AND TRACEABILITY

The **weOAK.[®]** products are subject to strict controls to ensure the reproducibility of their profiles, food grade security and meet regulatory requirements.

— REGULATION

Please refer to current regulations regarding the use of oak for oenology.



GROUPE VICARD



GROUPE VICARD
Seit 1925 - Since 1925

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