



Vines to Vintages Inc.

For All Your Winemaking Needs



905.562.0142

Boutes Barrels

Our process is to blend fine grain woods of first quality forests in order to give our products regularity from one year to another. Our traditional forest blends are 60% Allier, 30% Vosges and 10% Nevers.

Barrel Style Choices	Price EUR
<p>The "Grande Réserve" Barrel</p> <p>It conveys to the wine an intensity. The wine is open and fruit notes are lifted. Full, seamless tannins. It is a more horizontal wine. Tastings are good all along the barrel ageing process because wood tannins evolve much more quickly than on a Tradition barrel.</p> <p>This barrel is the most respectful of the fruit. Gentle oak interaction. Many of our customers in Bordeaux use this barrel to make the samples for future sales.</p>	772.00
<p>The "Selection" Barrel</p> <p>This barrel provides length, density, volume, finesse and a certain complexity of tannins. This barrel holds the fruit and gives slight notes of bacon fat and spice. Round tannin structure.</p> <p>Maturation of the wood is 36 months.</p>	772.00
<p>The "Tradition" Barrel</p> <p>Brings roundness and softness to the palate. The wine volume will increase and notes of spice and oak complexity will be given to the aroma. The palate is balanced with forward oak with a slight sweet spot.</p> <p>Maturation of the wood from 18 to 24 months.</p>	714.00

Boutes manufactures 32,000 barrels each year.



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