



Damy ROUGE

SPECIAL RED WINE

- Over 3 years in Research and Development - this barrel is made exclusively for red wines - and is particularly recommended for bolder Pinot Noir, Syrah, Grenache, Mourvèdre, Zinfandel, Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Sangiovese.

TECHNICAL CHARACTERISTICS

- **Meticulously hand-selected blend** of extra-tight grain French oak - all sourced from one long-term supplier to ensure consistency in weight and grain.
- **Natural air-drying process** for a minimum of 36 months.
- **Proprietary toasting recipe** specifically designed and implemented for red wine application.

TASTE

- DAMY ROUGE respects the fruit while adding foundation, structure and texture.
- DAMY ROUGE imparts on the wine round, soft tannins and enhances mid-palate volume.
- Well balanced, long and sweet, DAMY ROUGE represents the optimum alliance of wood and wine without dominating the flavor.

OPTIONS

- 228L "Burgundy" style - 225L "Bordeaux" style and 300L.
- For Export: 6 or 8 galvanized Ruby hoops.
- For Tradition: 6 galvanized Ruby hoops and 8 or 4 chestnut hoops.

www.damy-cooperage.com

Zone Artisanale Les Champs Lins
BP 1 • 21190 MEURSAULT • FRANCE
Tel. +33 (0)3 80 25 92 55
Fax +33 (0)3 80 21 49 49

