Duo
by Groupe Barthe

Staves

Staves

Drilling 5 cm (1,96") from the ends with a 15 mm (0,59") diameter
Option: stainless steel triangle clip or polyamide clamp

Infra toast Staves 10 mm French oak

Recommended contact time	3 to 12 months
Dimensions	950 mm x 50 mm x 10 mm / 37.4" x 1.96" x 0.39"
Contact surface	0,11 m2 / 1,24 sqft
Individual weight of the stave	330 g / 0.66 lbs
Toasting method	Infrared heating tunnel
Toasts	Untoasted / Light / Medium / Medium + / Heavy

Convection toast Staves 10 mm French oak

Recommended contact time	3 to 12 months
Dimensions	950 mm x 50 mm x 10 mm / 37.4" x 1.96" x 0.39"
Contact surface	0,11 m2 / 1.24 sqft
Individual weight of the stave	330 g / 0.66 lbs
Toasting method	Convection (hot air circulation)
Toasts	Untoasted / Light / Medium / Medium +

Valid for Infra toast and Convection toast

Packaging	Pack of 22 staves in a plastic bag
Number of staves per pallet	2002 staves - 91 packs of 22 staves per pallet 1 m x 1.20 m - weight 600 kg / 1,323 Lbs (+/- 10%)
Equivalent to 50% new oak	3.9 staves / HL (/26.4 gal)
Equivalent to 30% new oak	2.3 staves / HL (/26.4 gal)

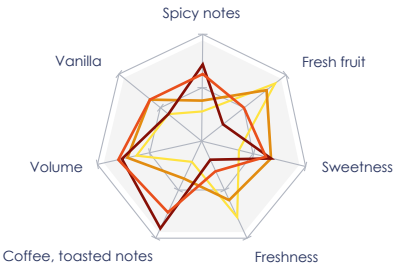
Barrel toast Staves 18 mm French oak

Recommended contact time	6 to 12 months and over
Dimensions	950 mm x 50 mm x 18 mm / 37.4" x 1.96" x 0.71"
Contact surface	0.13 m2 / 1.41 sqft
Individual weight of the stave	560 g / 1.23 Lbs
Toasting method	Fire Toasting
Toasts	Light / Medium / Medium +
Packaging	Pack of 10 staves in a plastic bag
Number of staves per pallet	1200 staves - 120 packs of 10 staves per pallet 1 m x 1.20 m - weight 672 kg / 1,482 Lbs (+/- 10%)
Equivalent to 30% new oak	2.5 staves/HL (/26.4 gal)

We recommend to use g/L for those thicker staves
(not the contact surface)

Graphs produced from gas chromatographic analysis and our tasting experience.

Infra toast



Untoasted
Fresh oak flavors pushing the fruity character, structure and fresh notes.
Recommended use of 5-10% of the oak blend.

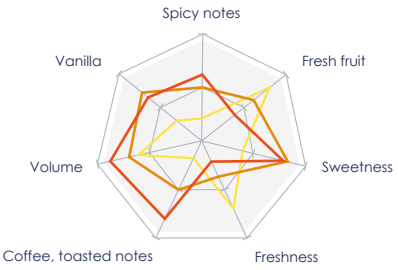
Light
The fruit is highlighted with a nice sweetness.
Light and elegant impact.

Medium
Volume is boosted, good respect of the fruit with some vanilla notes and pleasant tannins.

Medium +
Some more tension. There is a nice balance with integrated tannins preserving the fruit. Elegant toasted notes.

Heavy
Richer and darker impact with jammy, sweet spices and toasted aromas.

Convection toast



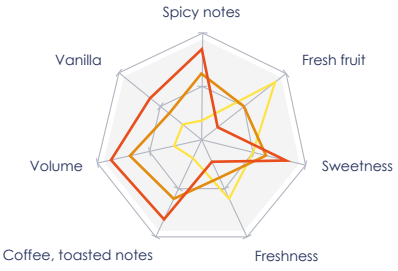
Untoasted
Fresh oak flavors pushing the fruity character, structure and fresh notes.
Recommended use of 5-10% of the oak blend.

Light
Freshness, tension and roundness on the palate. Moderate aromatic impact to highlight the purity of the fruit.

Medium
Brings body and fullness to the mid-palate.
Gentle and elegant with sweetness, vanilla and some spicy notes. Fruit is lifted.

Medium +
Gives a great aromatic intensity, more volume, juicy tannins and complexity. Notes of coffee and toasted notes.

Barrel toast



Light
Respects and enhances the fruit, brings some sweetness in the mid-palate. Fine and fresh texture.

Medium
Complexity on the nose, the fruit is denser with some spicy notes. Tannins are present yet well integrated.

Medium +
Ripe black fruit, some vanilla and sweet spices, coffee notes. Powerful mid-palate with good volume. Good length.