

Do you know where your French oak is coming from?

The Jaeglé family offers a wide range of tightly-grained, regional forest selections. Many other French coopers have stopped offering such selection, but instead offer wood defined by grain-width alone. Dargaud & Jaeglé relies on knowledge that soil, climate and species influence oak trees like they do grapevines. Therefore it makes profound sense that oak from different forests will offer different characteristics and flavors.

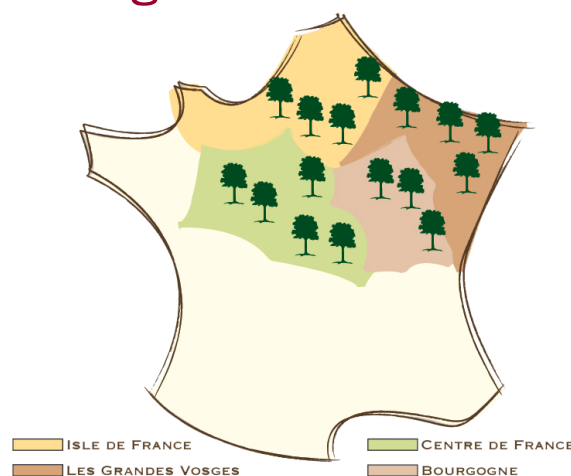
Four main forests:

Bourgogne: Brings structure, preserves fruit and minerality.

Center of France: Brings complexity and roundness as well as aromatic richness.

Grandes Vosges: Brings freshness, supports fruits and minerality.

Isle de France: Brings delicate wood flavors and confers a long finish.



Five more specific selections:

Selection 1 (Allier, Tronçais and surroundings): Brings richness, roundness and complexity with vanilla nuances.

Selection 2 (Les Bertranges, Nevers and surroundings): Adds structure and overall mouthfeel as well as vanilla and complexity to the aroma.

Selection 3 (Area of Bourges, Orleans, Tours, Chateauroux, Cher, St-Palais and surroundings): Emphasizes overall fruit while highlighting the tropical aspects (whites). Without adding too much structure, this oak adds sweetness on the palate in the middle and the finish.

Selection 4 (Pays de Loire, Jupilles and surroundings): Elegantly embraces the wine while preserving its fruit; for high-end whites and delicate reds.

Selection 5 (Fontainebleau): Located in the larger Isle de France region, this forest provides extension of palate length. Showcasing more herbal spices, this is an excellent choice for savory white wines and mature reds with good tannin structure.

Also offered by the Jaeglé family:

Marcel Cadet: A blend of 5 national forests, seasoned for 3 years with restacking at 18 months to homogenize the exposure of the rough staves. The D&J style at its pinnacle, bringing richness and complexity, developing the fruit of the wine without any oak dominance.

Alter Ego: A blend of 50% French (Center of France) and 50% Hungarian oak selected for the quality of its texture, while providing some cost savings. The blend allows the preservation of the overall wine qualities, while bringing both roundness and proper structure.

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