

Commitment to quality

Our **commitment to quality** is a warrant to achieve our ambition: serve our customers' Excellence

We are strictly demanding on:

- The **selection of wood and grain** by our wood buyers, oak specialists.
- The **100% French origin** of our oak, attested by Bureau Veritas.
- The **control of our supplies** by the preparation of staves in "Merranderie du Pays de Tronçais", created by Chêne & Cie, which adds to Taransaud's other integrated workshops, located in Segonzac (Charente) and Montgivray (Indre).
- A **complete traceability**, from the forest to the barrel, involving that each part or product in the barrel assembly be analysed, approved and recorded.
- The **seasoning of the totality of our wood in the open air** during 24, 30 or 36 months depending on the thickness and the grain of the wood, a process attested by Bureau Veritas.
- The **control of heating* and toasting*** registered through computer to ensure a strict **reproducibility** (Taransaud process) and the **respect of aromatic profiles**.
- A careful **quality control**.
- The training and expertise of our coopers, several of them being awarded the prestigious recognition "**Meilleur Ouvrier de France**" (Best Worker in France).
- A constant research for improvement which led to the creation of a **Research & Development Department** within Chêne & Cie for all its brands.
- The **satisfaction of our customers**: we meet their specific requirements and provide them, on request, with a detailed traceability inquiry.

Traceability

**Guaranteed traceability, backed up by analyses
of all the materials used to make the barrel.**

TARANSAUD buys its own oak trees to make its barrels and supplements its needs by buying staves direct from listed suppliers. The French origin of the trees is controlled and attested by Bureau Veritas.

When the trees are selected and cut down by the foresters, TARANSAUD's buyers identify the logs via a specific lot number that, amongst other details, indicates which forest the tree has been taken from.

The staves and headings are prepared from a homogeneous lot by TARANSAUD's two splitting mills located in Segonzac and La Châtre, as well as from the "Merranderie du Pays de Tronçais", belonging to Chêne & Cie. Staves and headings are delivered to the cooperage site.

The same principle is used with our stave suppliers, who are also subjected to controls by Bureau Veritas.

Samples are taken from the batches of staves for laboratory analysis. If the analysis, which is also documented, is in conformity with our specifications, the batch is placed on pallets, which themselves are numbered. Depending on the thickness and the grain of the staves, they spend 24, 30 or 36 months in the open air undergoing natural seasoning. Every year, Bureau Veritas checks our natural seasoning process and ratifies it with an attestation.

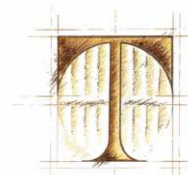
The manufacture of staves and headings is totally traceable. The lot numbers of the staves, pallets and analyses are automatically listed on the Manufacturing Orders (MO).

Barrels are assembled in line with a MO and each barrel is stamped with its own unique code at the start of the assembly process. During the toasting process, the code will be recorded in a data base together with the type of toasting carried out in order to allow us to follow the traceability chain right through from start to finish.

Each part or product involved in the barrel assembly is analysed, approved and recorded (reed, wooden hoop, flour, dowel, etc...). The air is also checked by "traps" placed at various points around the manufacturing workshops and throughout the site.

Before the barrel is dispatched, it is given a final, rigorous inspection using a full specification sheet.

A traceability and analysis attestation can be supplied to the customer on request.



Traceability

Traceability Diagram

