



An exceptional barrel for exceptional wines



For many years now, TARANSAUD has been studying the levels of quality based on the time spent in open-air seasoning.

On the basis of a great number of experiments, very tight grain French oak, specially selected, seasoned during 5 years, gave such superior results that we developed a barrel for truly exceptional wines: the T₅ barrel. Its characteristics are as follows:

- Certified origin: very tight grain French oak
- Guaranteed open-air seasoning period of 5 years
- Specific toasting procedure on a low intensity open oak fire
- Made individually and signed by a Master Cooper awarded the prestigious title of “Meilleur Ouvrier de France” (Best Worker in France)

Available in 225 litres Bordeaux Château or 228 litres Burgundy, the T₅ is produced in a limited series and numbered.

Fine wines matured in a T₅ present exceptional length and depth which sets off the density of the wine while perfectly enhancing its finesse and elegance.

The long natural seasoning of the staves along with heating and toasting operations specifically designed contribute harmonious balance, freshness and complexity to the wines.



*Seasoning during 5 years in the open air on our yard
Pallets are moved after 2.5 years (bottom pallets are placed upwards)
for a better exposition to the elements*



Specific bending, toasting and care, adapted to the T5 oak and the 5-year seasoning



Preparation of wooden hoops

We have carried out tests with wine makers and wine making estates which are considered as the industry leaders. Our target clients are prestige “cuvées”, wines of exception. The main varieties concerned are notably Cabernet, Merlot, Pinot Noir and Syrah. This barrel is dedicated to the best wines.



Made individually and signed by a Master Cooper, “Meilleur Ouvrier de France”

The T₅ is present in some wineries in Bordeaux, Burgundy and Côte Rôtie in France and in the United States, Spain, Italy, Switzerland, South Africa and New Zealand.

Our commitment to oak quality and its seasoning limit the availability of such barrel.

Jean-Pierre Giraud, TARANSAUD Commercial Director, is at your disposal if you would like any further information about this unique barrel.



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