



CAVIN

T O N N E L I E R S

EVERYTHING STARTS WITH LOVE,

PIERRE CAVIN,

In love with the land and the Châtillonnais forests, Charles Cavin discovered his passion for wine through falling in love with this future wife Anne-Marie Mayer. Her father, Robert Mayer, was a winemaker in Vosne Romanee and cousin of the late Henri Mayer, famous for his Cros Parantoux wines. With the Mayer family, Charles discovered the world of wine and understood that for making good wine, the work in the vineyards is as important as the quality of the barrels.

After many years of experience at the Nièvre stave mill and later as associate director of a large cooperage in Grenoble, Charles founded the Cavin Cooperage, on the doorstep of the 84,000 hectare Châtillonnais forest offering best quality raw material.

The twins Pierre and Henri Cavin took over the family business after their studies in Beaune and several years of experience working at the cooperage. Today, Pierre Cavin is at the head of the cooperage, after Henri decided to follow personal projects. Pierre is extremely determined to further develop the company, alongside with his passionate team.

THE CAVIN RANGE P.4

Enée, Hélène or Aphrodite? Find out which barrel is the most suitable for your wines. Equilibrium and quality, the alliance of the coopers' craftsmanship and the influence the greatest winemakers around the world.

THE TOASTINGS P.14

The trace of Tonnellerie Cavin. A long or short, heavy or delicate toasting, discover our «à la carte» toasting and which one suits your wines.

THE HOOPS P.18

The choice of the barrel hoops refers to a certain region and ancestral traditions. The Tonnellerie Cavin offers a wide range of different hoops, to define the identity of your winery and your cellar.

THE PRODUCTION P.20

It all starts with the right choice of oak. We select our oaks with rigor, especially in the forests of Burgundy, for ethical reasons and a "short circuit" approach. The oak staves mature 100% naturally at the park of the Tonnellerie Cavin.

THE ASSEMBLAGE P.28

We are dedicated to artisanal production and are able to personalize all our barrels to offer you a product that meets your expectations. Discover the process of our barrel production from A to Z.

A STEP FURTHER P.38

Wood is a living material. Its use must be responsible and careful to guarantee ideal barrel quality. Discover our recommendations here.

SUSTAINABLE DEVELOPMENT P.42

Our job is linked to nature. To guarantee the sustainability of our sector we have to take care of the forests and the world we live in. Commitment made!

CONTACT P.44

You are looking for a cooperage? Or you simply wish to discover our profession, contact us here.

- Enée -
- Hélène -
- Aphrodite -

In order to meet the needs and expectations of winemakers, we have created three types of barrels. The Enée barrel suits all different winemaking methods. The Hélène range is suitable if you look for precision, purity and freshness. And finally the Aphrodite range is made for your exceptional Crus and brings energy and minerality to your wines. The difference is mainly in the selection of oaks, their origins, maturation of the staves and finesse of the grains. The Aphrodite barrels are meticulously produced and their production is limited and numbered.







Enée.

TECHNICAL DETAILS

Wood origin:
Fine French grains

Maturation
24 months 100% naturally

Production:
To order

Enée.

Enée is the first barrel developed at the Tonnellerie Cavin, 'Ainé' meaning the elder, it combines balance and quality. An alliance of woods from Burgundy and other elegant terroirs in France (Burgundy and Central France regions). This barrel has been part of many wineries for more than 12 years now.



THE KNOW-HOW

Unsurprisingly, a barrel that helps to develop and to give the final structure to your wine is a barrel made of quality wood and an elaborated toasting. This is the reason why we select our oaks in the heart of the best forests in France and take care of them by drying the staves naturally for 24 months at our park. The wines that will fill these barrels will reflect the character of the wood and further develop the aromas.

THE FORMATS





Hélène.

TECHNICAL DETAILS

Wood origin:
Extra fine and fine French
grain

Maturation
36 months 100% naturally

Production:
To order

Hélène.

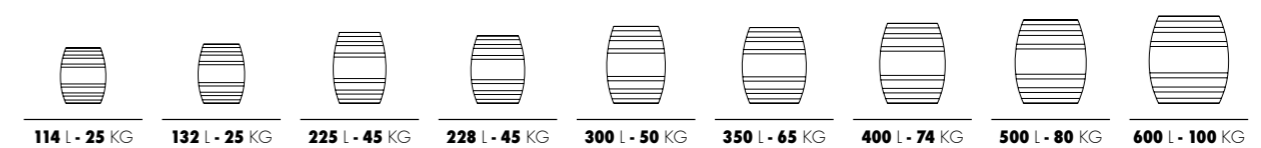
Newcomer to the Cavin range, Hélène is in Greek Mythology the most beautiful woman on earth. Her beauty was only surpassed by the goddess Aphrodite. The same is true for this barrel which is a fusion between our classic and exceptional range.



THE KNOW-HOW

The Hélène barrel is, for one part, made out of the same woods as the Enee barrel and at the other part like Aphrodite, with extra fine oaks from Chatillonnais. The natural maturation of the staves for 36 months gives finesse and exceptional aromas to the wines. This ingenious mixture, resulting after many years of reflection and tests, is now ready to be part of the adventure of maturation of your wines.

THE FORMATS





Aphrodite.

TECHNICAL DETAILS

Origine du bois:
100% French oak

Forest:
Châtillonnais

Maturation:
36 months 100% naturally

Type of grains:
Extra-fine

Production:
Limited and numbered
ON RESERVATION

Aphrodite.

An ode to love. The supreme alliance of the coopers' craftsmanship and great winemakers. Ancestral know-how combined with the knowledge and objectives of the present to meet the expectations of wine professionals. Without compromise, we opt for 100% oak from the Châtillonnais forest. The apotheosis of our vision of a barrel.

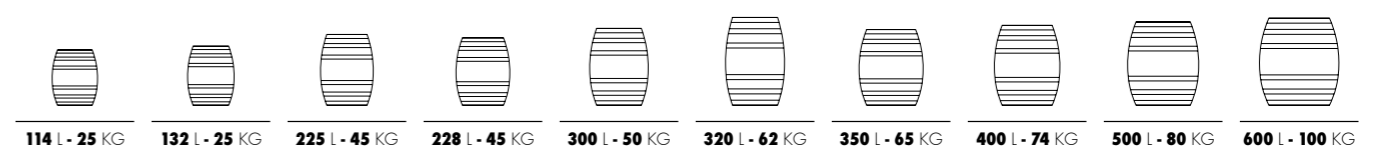


SIGNATURE
Cavin

THE KNOW HOW

The Châtillonnais forest offers oaks with very extra fine grains. As our Tonnellerie is located in this forest, we have the honour to perfectly know and understand these oaks and their terroir and pay homage to them. Origin, maturation, assemblage; all steps take place in Burgundy and it is therefore a regional barrel for us. The Aphrodite barrels are finalized by our Meilleur Ouvrier de France and the long, deep toasting respect the wood and perfectly harmonize with this barrel.

THE FORMATS



THE TRACE OF

Cavin

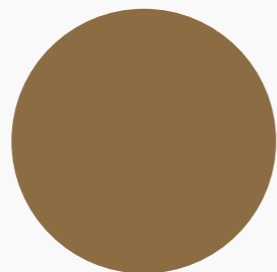
CLASSIC

The Classic toast is carried out with an important flame and can be light, medium or strong. Each intensity level gives to the wood a different profile which will enhance grilled, spicy or brioche aromas.

DEEP EXPRESSION

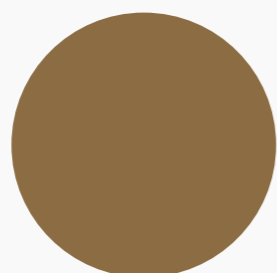
The Deep Expression toasting is very delicate and has a very minimalistic aroma impact on the wine. The goal is to support the wine during his development without marking it. This toasting, like all toasting at the Tonnellerie Cavin is made with oak fire and arises from a non-interventionist philosophy.

Our Toastings.

**L LÉGÈRE**

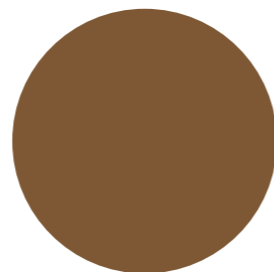
Short and light toasting performed at low temperature. It perfectly respects the profile of the wine and is especially adapted to winemakers who are looking for a very delicate impact of the wood. The aromatic impact is very subtle, favouring freshness and fruit.

White wines: very limited impact of the toasting to underline the fruit of the wines.

**EP- LÉGÈRE**

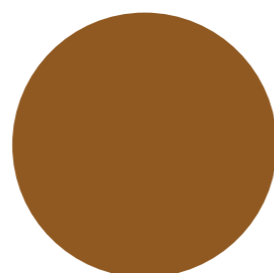
The Light Deep Expression Toasting is a 'blonde' toasting, made with a very small flame over a long time. Particularly suitable for winemaking where the aim is to have very little impact of wood in the wine. It keeps the original aromas and freshness of the wine and gives roundness.

White wines like Sauvignon blanc or Viognier.

**M- MOYENNE**

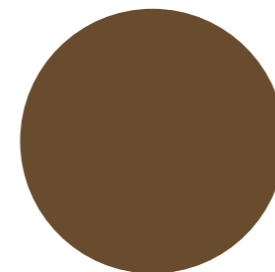
Medium minus toast made with a medium strong flame. This toasting is more intense than the previous light toast, nevertheless is also favours the fruit of the wines and is characterized by a touch of slightly grilled notes.

White and red wines where fruit and Terroir is leading, with a slight grilled note.

**EP MOYENNE**

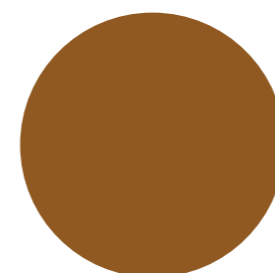
The Expression Profonde toast is made with a small flame, over a longer time than the previous EP minus toast. This toast underlines the freshness and gives verticality to the wines. It brings length on the finish and fits wines where you want to keep the Terroir and original fruit flavours at the first place.

Red wines (Pinot Noir) or white wines with little toast aromas.

**M MOYENNE**

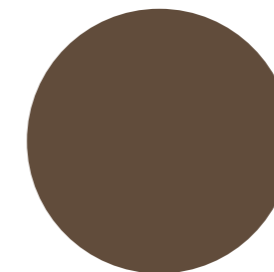
Classical medium toast made with a medium strong flame. It underlines the roundness of the tannins in the wine and respects the fruit. It is recognized by balanced aromas, a good structure and round tannins on the palate.

White and red wines, looking for structure and roundness of the tannins.

**EPM MOYENNE**

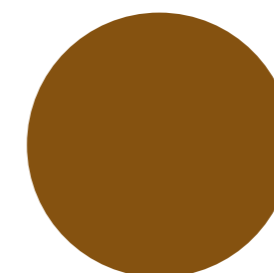
The Expression Profonde Medium toast is 20 minutes longer than the EP toast. It structures the wines, underlines the puissance and gives length and tension.

Structured red wines like Sangiovese, Bordeaux Blend.

**M+ MOYENNE**

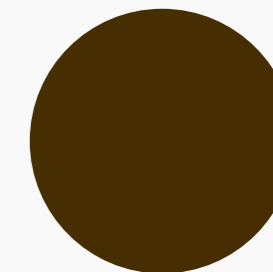
Medium Plus toasting, realized with a relatively strong, open flame. It suites wines with good structure where toasting should bring grilled notes and spice as well as volume and richness in mouth.

Structured wines, red and white, intense aromas of bousinage.

**EPM+ MOYENNE**

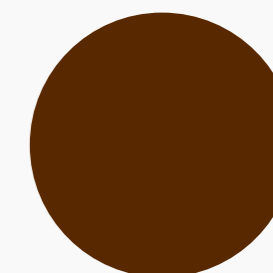
The Medium Plus toast of the Deep Expression toasting gives elegant but intense toast aromas to the wines and a good structure and roundness on the palate.

Powerful wines.

**F FORTE**

Heavy toasting realized with a big, strong flame that marks the wines with significant toast aromas. Dedicated to winemakers that look for a strong wood impact and grilled aromas in their wines.

Heavy, structured red wines.

**EPF FORTE**

The Heavy Deep Expression toast is a very long toasting, still made with a small flame. It brings grilled wood aromas to the wine and is powerful on the palate.

Powerful, expressive red wines, significant impact of wood.





Hoops.



TRANSPORT

6 galva hoops or black hoops



BORDEAUX FERRÉ

8 galva hoops or black hoops



DROUHIN

6 galva hoops or black hoops
+ 4 imitation wood hoops



CHÂTEAU TRADITION

8 galva hoops or black hoops
+ 4 imitation wood hoops



TRADITION

6 galva hoops or black hoops
+ 8 imitation wood hoops



PERSONNALISÉ

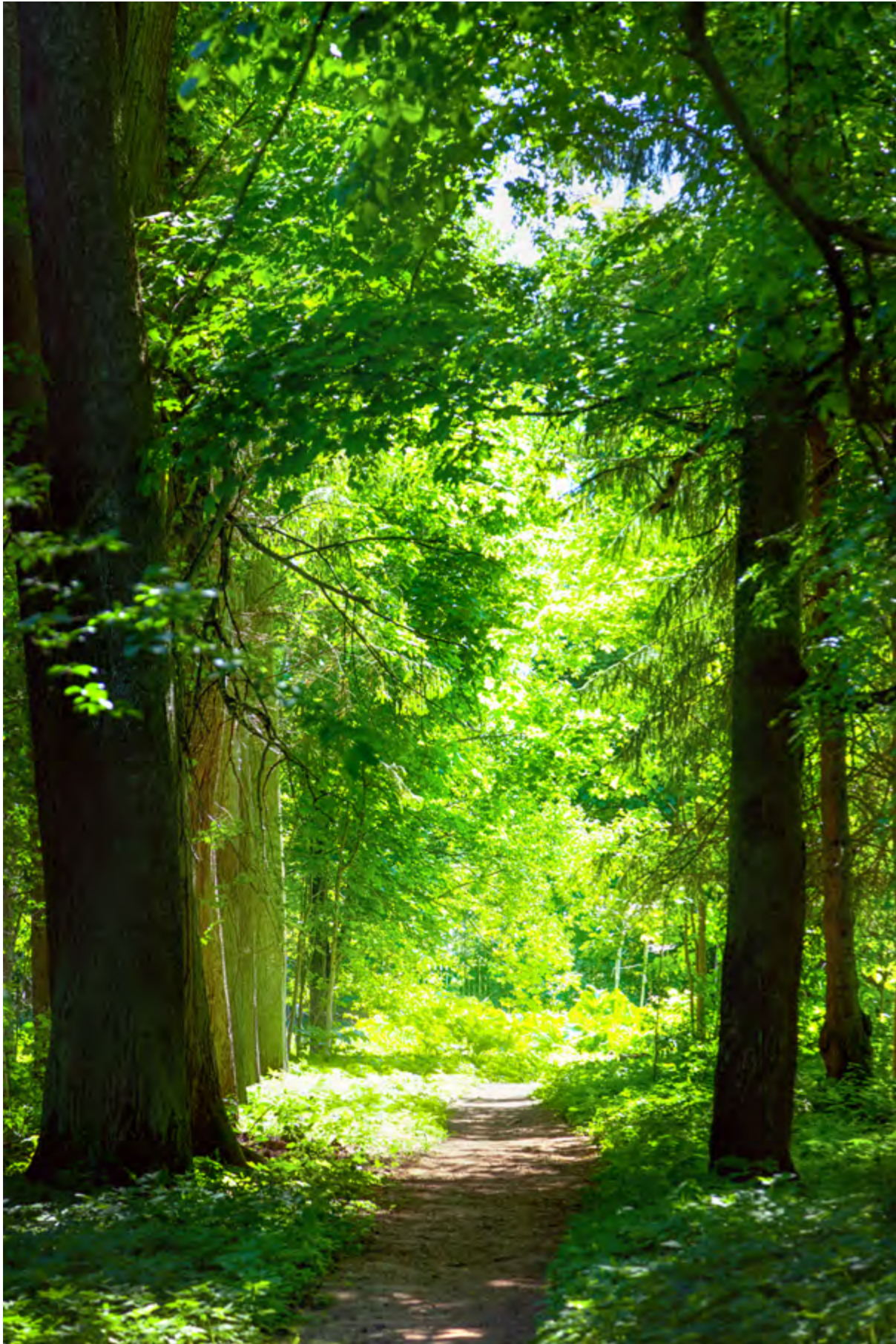
Colors on demand. Available:
Transport/Bordeaux ferré

Our production atelier

When we look for typical French symbols, the oak barrel quickly comes to our mind. Less is more! A limited production keeps the quality standard high and we can be reactive to the expectations and precise needs of the winemakers. Production on demand allows us to generate less waste and produce with responsibility. All our barrels are hand-made by our craftsmen with care and know-how. Proud of our region, the Châtillonnais, we select its woods to make our barrels. Everything is done on-site, in Burgundy from stave drying to the final production.







Terroir wood for your barrels. The Forest of Châtillonnais is home to very fine wood grains, ideal for the elaboration of our barrels. A terroir that is dear to us where the plants grow in a special environment. The oak trees need to suffer to be a noble and elegant wood. The more the trees suffer to survive, the more they grow slowly and the finer their grains. The poor limestone soils of our region, continental influences and altitude force the oak trees to grow gradually and offer the best quality. The finesse of the grain allows slow and delicate exchanges between wine and air through the wood. The Châtillonnais has been since 2019 the 11th National Park in France, the only one to have been classified as such for its forest.

selection.

After the work of the merrandier who transforms the oak trees to staves by using only 20% of the tree, the heart of the trunk, the staves arrive at the Tonnellerie where they are made ready for seasoning. The Châtillonnais in addition to its terroir offers an ideal climate for maturation. The omnipresence of rain, wind, fog, and significantly lower temperatures on average than in Dijon and Beaune, although neighbouring, allow a 100% natural maturation of the wood. At each stage of the production we choose to give time to let nature do its work, to keep the originalities and characters of the wood. Our proximity to the forest and the maturation park gives us the possibility to follow attentively the evolution of the staves. During maturation, the oak will pass from 70% or 80% humidity to 14% or 16%. The harsh tannins that risk to harden the wine will completely disappear during maturation. Before the final transformation, we select once again only the best staves, as during seasoning the staves can get too dry or break. The final selection of wood can now finally be used by our artisans to transform into your requested barrel.

maturation.



The «merrain» or staff, in a raw state, must be transformed to become the final staff called «douelle». Our craftsmen carefully follow ancestral procedures that have been used throughout the history of barrel making. The staff are cut to their final shape whereat the waste is used to make the fire for the toasting (bousinage). The first step consists of adapting the staves' length and thickness to the final barrel size. Then, to facilitate the future bending, the staves are rounded on the inner side and the exterior is curved. Finally, as last step, the angles are adjusted to guarantee complete tightness of the future barrel.

perfection.



In honour of ancestral methods, we have chosen an artisanal production method accompanied by modern machinery for the work steps that need lots of physical effort. But still today, hundreds of hammer blows are necessary. Around thirty staves, alternately a large followed by a thinner stave, are accumulated in a provisory metal hoop. This step is called «Mise en rose». Then follows the pre-toasting, where fire and water are used to make the wood flexible. The staves are then slowly fit together to form the final shape of the barrel. The round shape of the barrel appears, also called «bouge», which gives structure and body to the wines.

assemblage.





Traditionally, this is the production step where we can find the «signature» or «character» of the cooper. The bousinage reflects the style and feature of a cooperage and sublimates all steps and choices taken from the cellar to the cooperage. The winemaker is the guide of this crucial process. The oak fire does not burn but it heats the wood, there is no general recipe, each cooper deliberates a unique toasting style. The toasting process reveals and sublimates the organoleptic qualities of the wood. The bousinage impacts the nose and mouth of a wine (structure, volume, sweetness). Our toasting last between 45 and 90 minutes, depending on whether it is a Classic toasting or Deep Expression. Each type of toast grouped into different levels of intensity. At the Cavin cooperage, this stage is entirely made the traditional way.

The toasting



In order to finalize the keg, we must fix the heads and the final hoops. To do so, we need to mill the croze groove on both sides where the heads are going to be fixed. A mixture of flour and water will be put in the groove to serve as natural glue, to make sure that the heads are well fixed. The temporary hoops that are used for the «mise en rose» are now replaced by the final hoops. The final step is at the laser, where all necessary details (oak origin, toasting, stave seasoning, serial number) are lasered on the barrels. Also the client logo can be put on the barrel head. After that, the last controls are taken to make sure that the barrels are tight.

Finition.





With the help of the Vectoeur Laboratory in Savigny-lès-Beaune and the support of all of our partners, we carry out strict controls in order to prevent all types of contamination. Purity is a guarantee of quality and therefore a real added value for our cooperation. In particular, we examine the following compounds: TCA (trichloroanisole), haloanisoles, halophenols, lindane.

Quality.

A step
further



Storage and directions for use.



Our oak barrels are made to be used immediately after receipt. In the event where the barrels can not be filled with wine shortly after reception, we advice to keep your oak barrels in their plastic film and store them in a gloomy, humid place, where humidity is

greater than 70% but not more than 90%. The storage temperature should not exceed 20°C, avoiding air drafts and climatic variations as much as possible. Ideally, the stored barrels should not be moved too often.

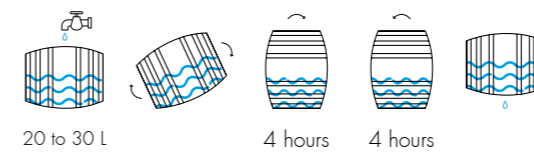
RECOMMENDATIONS

When our barrels leave the warehouse, the level of moisture is optimal. In some cases, this can change due to various factors (during transportation, climate, storage for a long period) resulting in a change in the barrel quality. In order to overcome these potential changes and to optimize the quality of barrels, we recommend to always put filtered, chlorine-free water in the barrels before the first use.

With warm water

- 1- Put 20 to 30 litres of hot waters (between 60° and 80°C) in the barrel and close it with the bung.
- 2- Leave the barrel to rest upright for 4 hours.
- 3- Turn the barrel and place it on the other head, leave again for 4 hours.
- 4- Take out the bung, rinse it with clean water and let the barrel dribble out slowly.

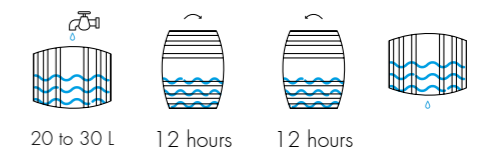
After the treatment, if the barrel has leaks that persist, please contact us.



With cold water

- 1- Put 20 to 30 litres of cold waters in the barrel and close it with the bung.
- 2- Leave the barrel to rest upright for 12 hours.
- 3- Turn the barrel and place it on the other head, leave again for 12 hours.
- 4- Take out the bung, rinse it with clean water and let the barrel dribble out slowly.

After the treatment, if the barrel has leaks that persist, please contact us.



STORAGE

To avoid any change in quality, we recommend to follow the steps bellow upon reception of the barrels:

- Store in a closed room, free from pollution, air drafts and UV lights.
- Temperature bellow 20°C and humidity above 70% to maintain the hygrometry of the wood.
- Keep the barrels in their original packaging designed for their protection. Keep the plastic film but removethe carton that could absorb the moisture from the barrels.

URGENT REPERATIONS

Our new barrels are guaranteed for 1 year. All of our barrels undertake a pressure test during manufacturing. Oak is a living material, and despite strict controls, defects can occur.

- Wormhole: carve a plug from a piece of oak, place the plug in the wormhole, drive in with a hammer, cut flush to the stave.
- Small knots: rub something fatty over the area that leaks (eg: food fat).
- Leak on the chime:
 - identify the leaking stave.
 - with a small drill (3mm ø), drill a hole perpendicular to the leaking end grain on the chime.
 - place a wooden plug into the hole, drive in with a hammer, cut flush to the stave.

If the leak persists, do not hesitate to contact us.



RESPONSIBLE TO NATURE

We consider and respect our environment with the same passion as our profession. Nature provides us with exceptional raw materials that allow us to produce premium oak barrels.

Oaks that are over 200 years old, planted at the time where pollution was not yet an issue, are used today to produce our barrels. For ethical reasons, we must ensure that the replanted oaks will have the same fulfilment for the next 200 years.

For this reason, the team of Tonnellerie Cavin is working in a sustainable way and constantly looking for new methods to minimize their impact on nature and the planet. For instance, all of the packaging material used at the Tonnellerie is recyclable.

Acting local, thinking global, our choice of producing barrels in Burgundy made from regional Chatillonnais oaks, helps to reduce our carbon footprint.

For us, it is essential that the production process, the use and the recyclage of a barrel does not cause any nuisance. We encourage the re-use of barrels, for the sake of longevity and reduce waste, before joining a recycling cycle at the end of its life. This is why we offer partner companies individual return programs.

Modernizing our business also means acting responsibly.

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Feel free to touch

You are looking for a cooperage? Do our barrels fit your style of wine? You will find all your answers at our atelier. We invite you to visit our cooperage and take advantage of the suggestions of our passionate team.

