

ELEVAGE SUSTAINABLE BARREL

wine excellence that doesn't
cost the earth™





WHAT IS ELEVAGE

Elevage has reimagined the traditional wine barrel. We understand and connect with its use and purpose and we have separated it into its constituent uses - perfectly reimagining how each use is performed. Better.

Separating oxygen & oak by combining the long-life and reusable Elevage-Infiniti™ cube with Elevage-BarriQ™ barrel oak

Together, Elevage-Infiniti™ + Elevage-BarriQ™ = Elevage-Sustainable-Barrel™ Exquisite, economic, sustainable.

💧 WHO WE ARE

With deep, long and passionate lives as winemakers and industry professionals we understand wineries, winemaking, barrels, oak...we know the dollars...and know that with Elevage we can also help make our world just that little bit less wasteful, that little bit more friendly for the next generations.

We use true barrel grade oak combined with controlled oxygen precision with our reusable long life barrel.

💧 PROVEN BY WINEMAKERS

Proven by repeated, extensive sensory comparisons around the globe. Winemakers testify to the stunning results - the same as luxury barrels.

💧 VASTLY MORE EFFECTIVE OAK USE

Infiniti + BarriQ delivers 14 times the oak yield from each oak tree we harvest. This means 62 new barrel equivalents of oak, rather than 4.4 traditional barrels.

💧 PRESERVING NATURE

Saving and preserving thousands of hectares of 170 year oak trees. Each year. Saving millions of growing years of carbon capture & sequestration. Better balance of oak demand & supply.

💧 WINERY SUSTAINABILITY

Winery sustainability is harder to achieve than in the vineyard or with bottled wine. By being more effective and efficient than traditional oak barrels, we empower wineries to improve sustainability, wine quality, economics and all with less carbon emissions. We help future-proof the winery, improving business resilience.

💧 REDUCING PRESERVATIVES

Reused barrels bring microbiological complications. Don't we know this! Requiring more SO₂, hindering natural wine qualities & freshness. Infiniti is always clean, with no historical bacterial loading, allowing lower SO₂ use and highlighting our wines freshness.



ELEVAGE-INFINITI™

The unique function of a traditional barrel is the facilitation of slow oxygen transfer. Polymerising tannins, phenolics, softening and integrating flavors. This oxygen transfer is measured as the Oxygen Transfer Rate (OTR). As a natural material, barrels vary widely in their individual OTR, with variations barrel-to-barrel measured up to 30%, even from the same cooper, the same oak, the same style, the same delivery.

This is a key element and it has a significant impact on wine quality & consistency. Infiniti precisely controls oxygen ingress, delivering the same OTR, year-on-year.

Infiniti comes in three versions:

- Low OTR, for low tannin / phenolic wines
- Medium OTR, for wines with moderate levels of tannins & phenolics
- High OTR, for high tannin / phenolic wines

Completely neutral, it delivers no oak character at all. So winemakers wanting oxygen development and integration without oak have precisely the right tool. Textural aromatic white wines, finishing wines plus varieties that benefit from oxygen complexity and softening but not oak. The options now are many.

Easy to clean, it carries no residual 'bacterial load' into the next year, making low and no sulphur winemaking simpler and safer.



1,000 litres / 265 gal cube

Models: Low OTR / Medium OTR / High OTR
Colour: Marengo Grey/ Marengo Grey/ Snowfall White
Weight:
 Tare (dry) 110 kg/242.50 lbs
 Gross 1,110 kg/2,447 lbs
Dimensions:
 Width 1,150 mm/45.27"
 Length 1,150 mm/45.27"
 Height 1,222 mm/48.11"
Max stacking:
 Transport 2 cubes
 Full 4 cubes



2,000 litres / 530 gal cube

Models: Low OTR / Medium OTR
Colour: Snowfall White
Weight:
 Tare (dry) 135 kg/297.62 lbs
 Gross 2,135 kg/4,706.86 lbs
Dimensions:
 Width 1,150 mm/45.27"
 Length 1,150 mm/45.27"
 Height 2,025 mm/79.72"
Max stacking:
 Transport 1 cubes
 Full 2 cubes



1,500 litres / 397 gal cube

Models: Low OTR / Medium OTR
Colour: Snowfall White
Weight:
 Tare (dry) 126 kg/277.78 lbs
 Gross 1,626 kg/3,584.71 lbs
Dimensions:
 Width 1,150 mm/45.27"
 Length 1,150 mm/45.27"
 Height 1,624 mm/63.93"
Max stacking:
 Transport 1 cubes
 Full 2 cubes

ELEVAGE-BARRIQ AND BARRIQ-SÉLECT IS BARREL OAK. Take a barrel in your cellar, remove the hoops and imagine the staves flat again. This is precisely what barrel oak is.

HIGH QUALITY SOURCING. Sourced exclusively from slow growth Haute Futaie origins in France harvested at 150-250 years old. From exactly the same trees used to make top traditional barrels.

21MM THICK. Greater thickness enables slow release and integration of oak tannins, aromas and flavors.

100% HAND SPLIT. Preserving the full length of the tubes in the wood, allowing the slow release of oxygen. Slows reaction speed and allows better oak integration.

18 OR 30 MONTHS NATURAL SEASONING. Naturally seasoned for at least 18 months to allow key oenological processes: phenolic extraction, oxidation of ellagic tannins and growth of aromatic complexing micro-flora. Making tannins finer and softer, aromatics and flavours more complex.

TIGHT GRAIN. More aromatic and releases its wood compounds and tannins more slowly to enable a smoother and better integration.

COMPLEXITY OF TOASTING. Provided in proprietary toast blends. Each offers a unique combination and proportion of toast levels delivering aromatic and flavor complexity.

Specifications	Number of Staves	Thickness	Length	Width	Grain Type	Seasoning	Toasting	Weight per pack (nominal *)	Recommended maturation period
Elevage-BarriQ, grand barrel	12 staves	21 mm / 0.83 "	Mix of: 950 mm / 37.40", 600 mm / 23.62 ", 450 mm / 17.72 "	60 mm / 2.36 " to 85 mm / 3.35 "	Fine grain	Natural Air seasoning (18 or 30 months)	mixed toast blends, convection	9.25 kg / 20.4 lbs	9 - 18+ months
Elevage-BarriQ, petite barrel	8 staves	21 mm / 0.83 "		6.15 kg / 13.6 lbs				10 - 18+ months	
BarriQ Sélect	24 staves	12 mm / 0.47 "	950 mm / 37.40 "	35 mm / 1.38 "				5kg / 11 lbs	3 - 9 months

* Measured at 15% moisture content



PRODUCTS

ELEVAGE-BARRIQ

- Classique (Toasted or Untoasted Heads), Grand Barrel
- Classique (Toasted or Untoasted Heads), Petite Barrel
- Atlantique (Toasted or Untoasted Heads), Grand Barrel
- American Untoasted Heads, Grand Barrel
 - Single Forest, Tronçais, Grand Barrel
 - Single Forest, Tronçais, Petite Barrel
 - Single Forest, Bertranges, Grand Barrel
 - Single Forest, Bertranges, Petite Barrel
 - Single Forest, Jupilles, Grand Barrel
 - Single Forest, Jupilles, Petite Barrel

BARRIQ SÉLECT

- Bordeaux
- Burgundy
- Rhone, Northern
- Rhone, Southern





the porto protocol

Elevage is a signatory to the porto protocol (<https://www.portoprotocol.com/>).

Our principle is to use only what is needed.
By reusing. By regenerating. Recycling.

💧 SUSTAINABILITY

The definition of sustainability is a difficult one to pin down. 'Sustainable' has become a buzzword in recent years, used to encapsulate everything but often actioning nothing. Elevage does things a bit differently, we are specific in our meaning, and sparing in our use of this word. Our products are sustainable because they contribute to three key foundational principles.

Minimised carbon impact – Reducing deforestation – Purpose driven business

💧 MINIMISED CARBON IMPACT

Infiniti and *BarriQ* use just 1/17th the carbon footprint of traditional barrels. *Infiniti* cubes are designed to be recycled, and at the end of their life, recycled. *BarriQ* oak is a regenerative resource, and as it uses so much less oak than a traditional barrel, *BarriQ* oak reduces deforestation.

The two combine to save millions of growing years, preserve forests and allow greater carbon sequestration. Using *Infiniti-BarriQ* will lower your carbon footprint and impact. Dramatically.

💧 REDUCING DEFORESTATION

Infiniti-BarriQ consumes vastly less old growth forest oak compared to traditional barrels. Now, we love barrels too (after all, we are winemakers!), but we also know how awfully wasteful they are. Extravagantly so. A single 170 year old oak tree make 4-5 225L barrels. Oaking 900-1,100L of wine. The same tree can make 12 to 15,000L in *Infiniti* cubes. Roughly 14x times more. Using Elevage means less land clearing.

💧 PURPOSE DRIVEN BUSINESS

Infiniti and *BarriQ* combine to make great wine at a lower cost, but for us that is not enough. As individuals, and like many of us, we are very aware of the strain we all are placing on our environment. Pollution, environmental degradation, global warming, deforestation, unnecessary waste. We value nature and wish to have a positive impact. If we can, we want to do something in our business lives that is morally valuable, to leave our world that little bit better for our children.

AN EFFICIENT CELLAR IS A HAPPY WINEMAKER

We've rarely ever enough cellar labor to do the myriad of things required to keep a good winery in order. A high part of this is barrel management. What if you could reduce your cellar labor by up to 4 times by using a different barrel?

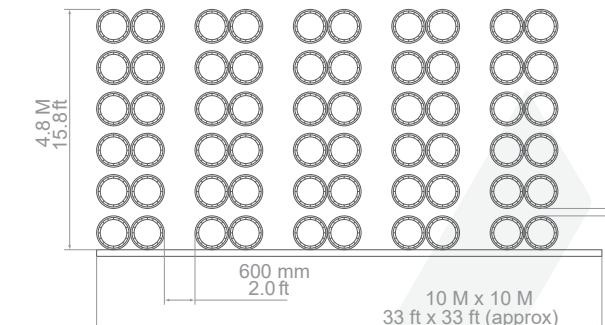
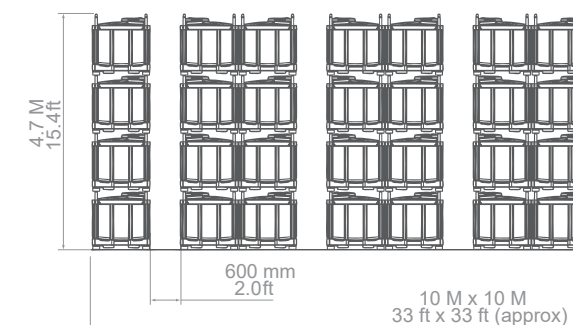
Using 1kl Infiniti we can perform one action that is the equivalent to the same being performed on 4.4 traditional 225L oak barrels. So every time we take a lab sample on Infiniti, we've just done the same for 4.4 barrels. Every time we move and stack or unstack one Infiniti, we've performed the same on two 225L barrels...so you can see that barrel management labor costs reduce by over half. Use the 2kl Infiniti and the results start to add up quickly. One SO₂ analysis on a 2kl Infiniti is the same as sampling nearly nine 225L barrels.

Barrel topping. We know that barrel topping is critical. Ullaged barrels quickly lose FSO₂ and oxidise. But when we are under time pressure what's one of the easiest things to delay? Topping. "Haven't got time this week...we'll do it next week". We can complete a topping run on Infiniti in less than a quarter of the time for the same volume of wine in barrel. Using 2kl Infiniti...in one eighth the time. We know the impact that will have on our labor budget and wine quality. Infiniti is easier to clean, fill, top up, sulphur, rack, empty and clean. And unstack, move around, clean, move around and restack again!

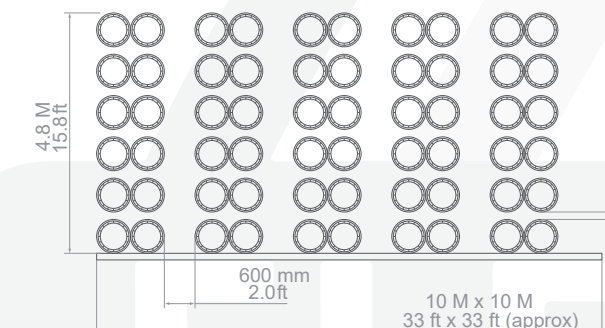
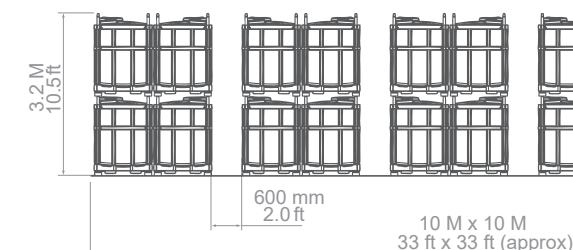
More than that, Infiniti is the most floor space efficient barrel available today. Volume for volume Infiniti we can put **more than 50% additional wine volume in the same cellar space.** That's a whole new cellar that now doesn't have to be built, or air-conditioned.

This comparison shows the cellar efficiency between 225 litres (59 gal) barrels and Infiniti. The example has been calculated on the same floor area equal to 100 square meters (10 x 10 meters) or 1,076 square feet (32.8 x 32.8 feet).

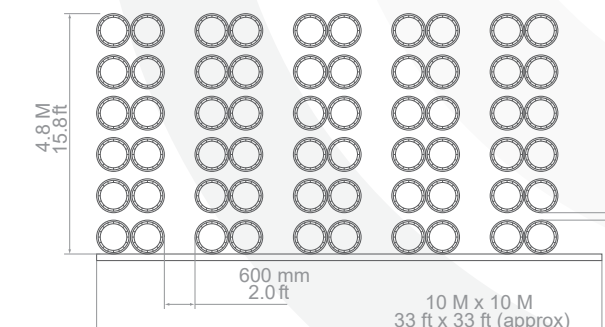
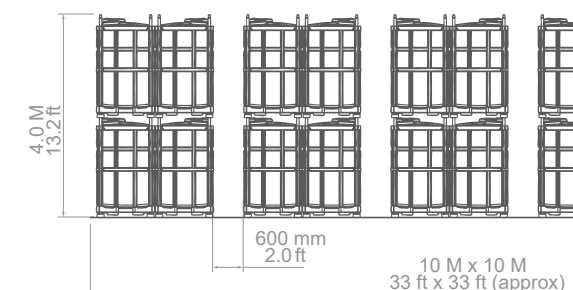
	STACK	CAPACITY EACH	UNITS PER 100M ²	TOTAL CAPACITY PER 100M ²
Infiniti	4	1,000 litres / 265 gal	224	224,000 litres / 59,200 gal
Barrel	6	225 litres / 60 gal	600	135,000 litres / 35,700 gal



	STACK	CAPACITY EACH	UNITS PER 100M ²	TOTAL CAPACITY PER 100M ²
Infiniti	2	1,500 litres / 397 gal	112	168,000 litres / 44,381 gal
Barrel	6	225 litres / 60 gal	600	135,000 litres / 35,700 gal



	STACK	CAPACITY EACH	UNITS PER 100M ²	TOTAL CAPACITY PER 100M ²
Infiniti	2	2,000 litres / 530 gal	112	224,000 litres / 59,200 gal
Barrel	6	225 litres / 60 gal	600	135,000 litres / 35,700 gal





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