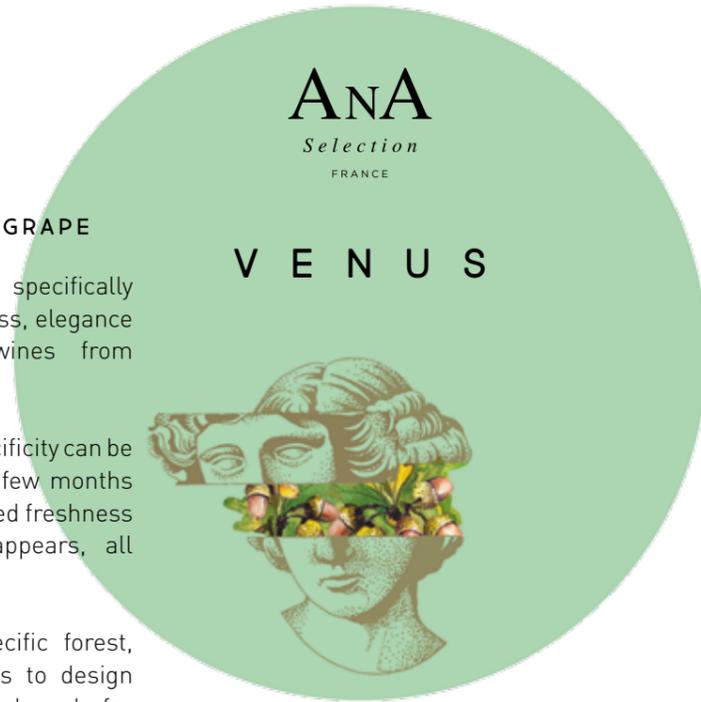


FRESHNESS AND RESPECT FOR THE GRAPE

The VENUS barrel is specifically designed to seek fineness, elegance and freshness for wines from delicate terroirs.

The VENUS barrel's specificity can be observed with the first few months of ageing, since increased freshness and volume quickly appears, all while providing tension.

An assemblage of specific forest, are necessary elements to design this high-precision barrel made for the most demanding winemakers.



AUTHENTICITY AND OPULENCE

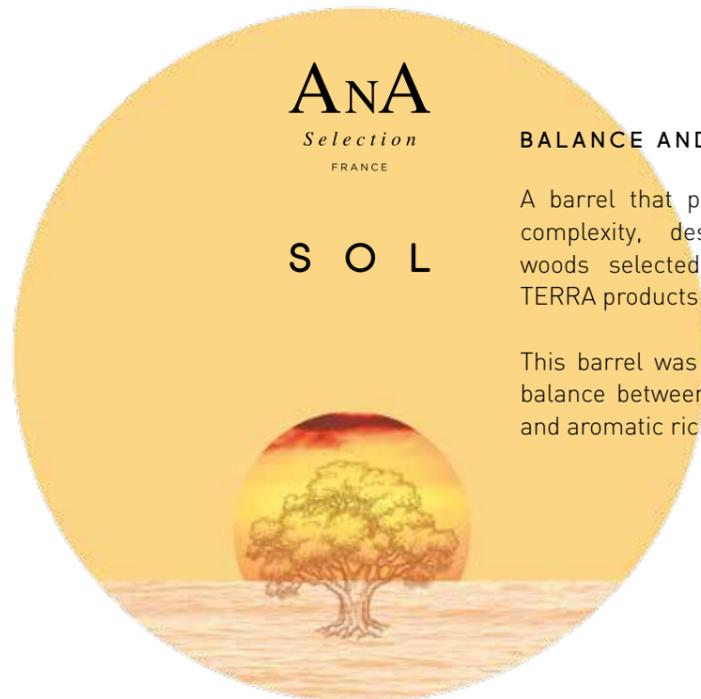
Made from prestigious forest oak from center of France, the TERRA barrel makes the authentic contributions needed for aromatic opulence in long-term ageing, providing fullness and "sweetness," with great tannin elegance.

The end of ageing, integration takes place perfectly, with a blend of gentle spices and vanilla that provides a long finish in the mouth.



ANA
Selection
FRANCE

S O L



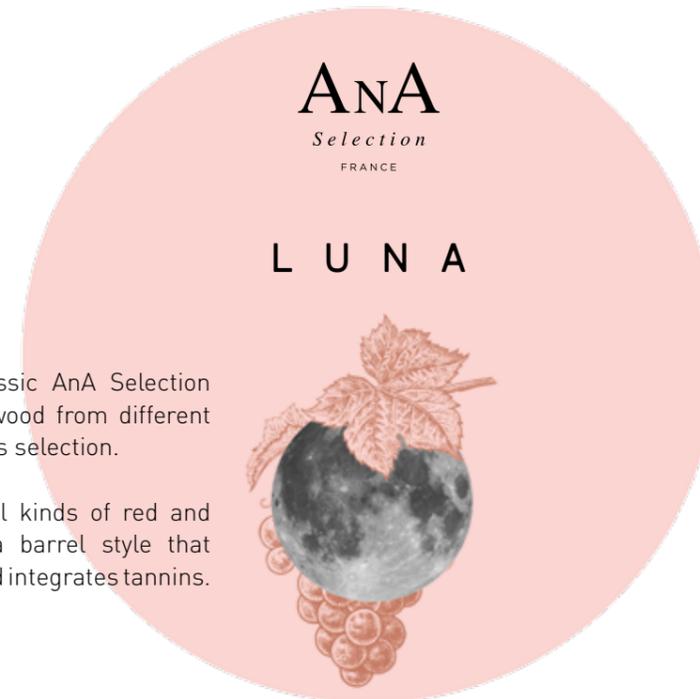
BALANCE AND COMPLEXITY

A barrel that provides great aromatic complexity, designed with different woods selected for the VENUS and TERRA products.

This barrel was designed for a perfect balance between freshness, complexity and aromatic richness.

ANA
Selection
FRANCE

L U N A



MULTI-PURPOSE

The LUNA is a classic AnA Selection barrel, made from wood from different forests without grains selection.

Multi-purpose for all kinds of red and white wines, with a barrel style that brings complexity and integrates tannins.

PLENITUDE

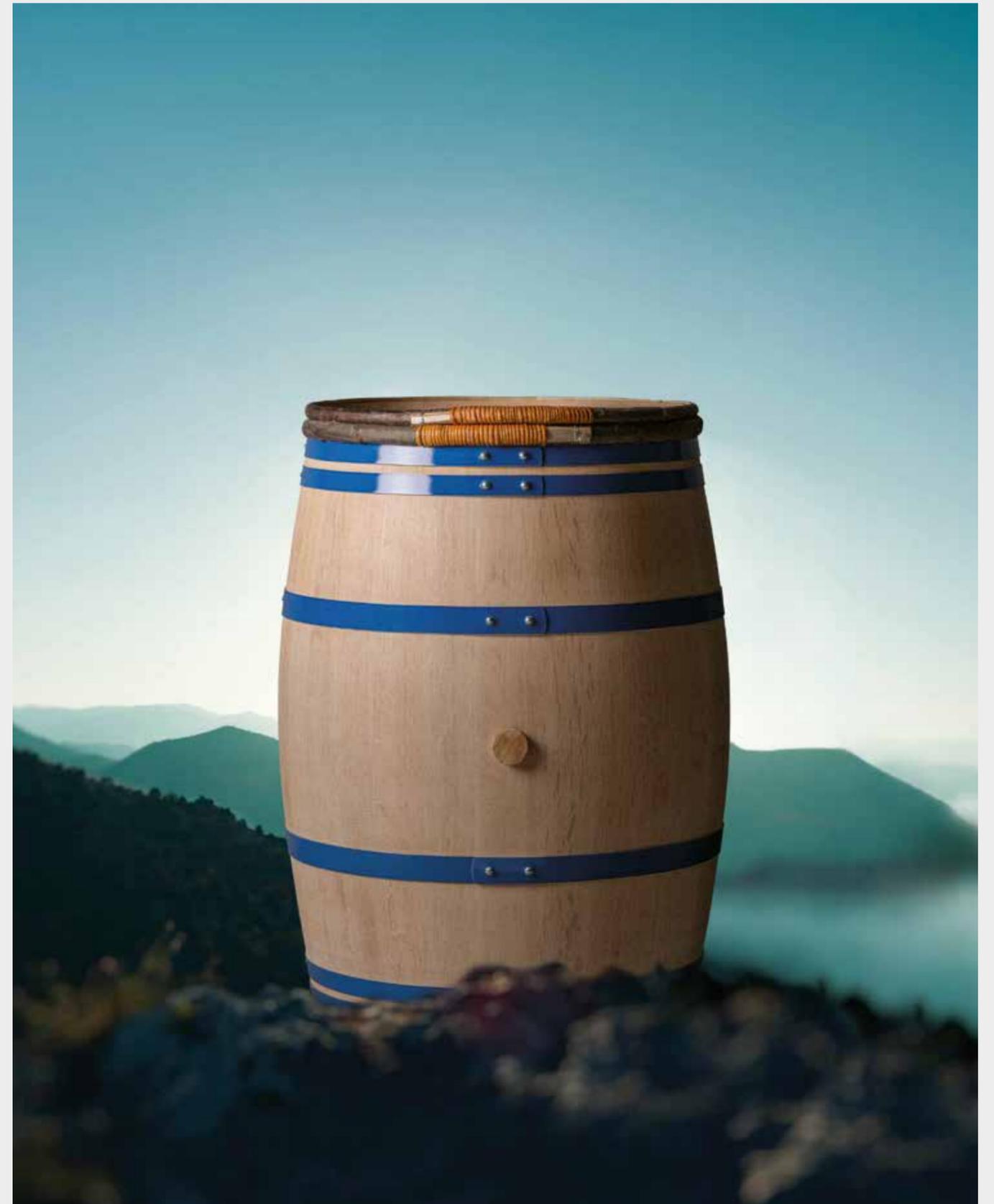
THE BEST HAUTE FUTAIES TERROIRS FOR THE BEST WINE GROWING TERROIR

In very limited quantities, the PLENITUDE barrel, available in 225 L Chateau Tradition, is made from two and three hundred-year-old oaks from the greatest national terroirs and the most prestigious French forests.

This barrel is made exclusively from "parcelles" of definitive cut oaks, the last of the most emblematic French forests.

A drying of minimum 36 months is necessary for these raw materials, signature of a quality criterion at the service of the expression of the greatest terroirs.

This barrel consists exclusively of lots of the Center, Pays de Loire, Ile de France, Picardy and royal forests such as Compiègne or Fontainebleau.



CHAPTER 7

Based on the different grape's varieties being worked with, AnA Selection has developed specific barrel lines.

This allow each terroir's potential to be revealed, the barrels must be increasingly precise and respectful, hearing out the most demanding winemakers.

AnA Selection offers 4 ranges:

A classic Luna barrel, three premium quality barrels, Venus, Terra and Sol, and finally, an exclusive barrel, "Plénitude."

AnA Selection's barrels are normally purposely designed for Bordeaux, merlot, cabernet franc and cabernet sauvignon varieties, but they can also work with other varieties, especially from the Rhone Valley, Syrah and Grenache.

The "Luna," "Venus," "Terra," and "Sol" barrels are available in different volumes:

- 225 L Transport
- 225 L Château Ferré
- 225 L Château Tradition
- 228 L Bourgogne Tradition
- 300 L
- 400 L
- 500 L

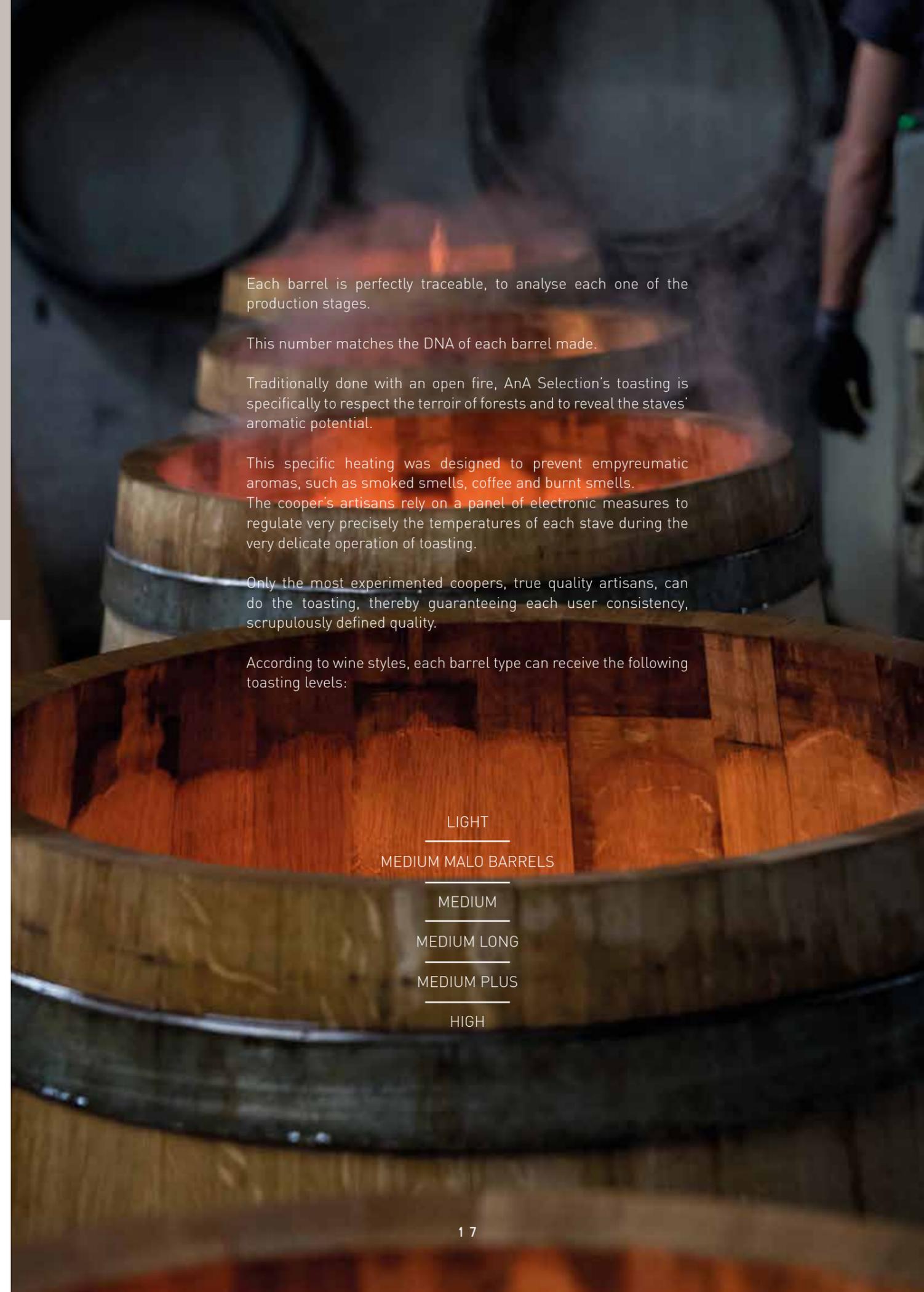
Jayer barrel, for chardonay & pinot noir, are only available in Burgundy traditional style "le Fût" 228 L.

THE BARRELS



TOASTING

THE STAGE THAT DEFINES ANA SELECTION'S BARRELS



Each barrel is perfectly traceable, to analyse each one of the production stages.

This number matches the DNA of each barrel made.

Traditionally done with an open fire, AnA Selection's toasting is specifically to respect the terroir of forests and to reveal the staves' aromatic potential.

This specific heating was designed to prevent empyreumatic aromas, such as smoked smells, coffee and burnt smells. The cooper's artisans rely on a panel of electronic measures to regulate very precisely the temperatures of each stave during the very delicate operation of toasting.

Only the most experimented coopers, true quality artisans, can do the toasting, thereby guaranteeing each user consistency, scrupulously defined quality.

According to wine styles, each barrel type can receive the following toasting levels:

LIGHT

MEDIUM MALO BARRELS

MEDIUM

MEDIUM LONG

MEDIUM PLUS

HIGH