



## **Reserve Selection Range**

The A.P. John Reserve Select French Oak Barrels are part of the continuing refinement of coopering at A.P. John. We have developed a specific toast method we call "SFT". Together with oak seasoning regimes, this toasting method creates a barrel that displays fresh spice / oak characters on the nose whilst delivering a soft early integrating palate.

Close attention to toasting formulae and stringent quality controls ensure consistent results from barrel to barrel.

### **Du Bordelais**

Du Bordelais – Reserve Selection, Quercus Petraea.

Seasoned in Bordeaux for 36+ months. Medium Fine Grain Oak sourced from the Centre of France and Very Fine Grain Oak sourced from Bercé / Jupille.

Utilising the 'SFT' Coopering method for soft/ fine oak integration.

**Available in 225L Barrique, 300L Hogshead and 475L Puncheon sizes.**

### **De Bourgogne**

De Bourgogne - Reserve Selection, Quercus Petraea.

Seasoned in Burgundy for 36+ months, Medium Fine Grain and Fine Grain Select Oak sourced from Allier / the Centre of France.

Utilising the 'SFT' Coopering method for soft / fine oak integration.

**Available in 225L Barrique and 300L Hogshead sizes.**