

MIQUEL



FRENCH COOPERAGE



Handcrafters of Aromas





Francis MIQUEL
Founder

To truly live wine, you need to live your convictions. For us as barrel makers, this above all means cuddling your wine with the utmost respect and care.

I will always remember the words of one winemaker who once said to me: "I don't know you, but be aware that choosing to entrust you with my wines is tantamount to entrusting you with my own children".

In other words, we should only be there to offer a gentle helping hand to allow the wines to develop and fully assert themselves.

Dear Winemaker Friends,

Welcome to MIQUEL F. Artisan Cooperage and our atypical world of barrel making.

Our story began 10 years ago with the beginning of a new stage in my life.

Drawing upon my experience as a sommelier and after having learned about the unique world of cooperage, a chance meeting gave me the opportunity to take up a new challenge. At the time, this seemed a natural choice for me: to follow my convictions and craft my own barrels.

After three years of intense research into my own wines, the MIQUEL F. range was born. It involved pushing toasting and wine maturation processes to their limits and opting for wood blends considered quite daring for the time combined with innovative techniques.

I owe my inspiration above all to great cuisine and to the almost universal values that my peers constantly instilled in me during my career as a sommelier: hard work, respect for the product, ability to master cooking times & temperatures, and of course humility.

Today, it is with great pride that we bring to you our range of authentic products. They are sure to come as a delight to many of you, and above all I hope they will help perpetuate the tradition that drinking wine is always a celebration.

So check out our MIQUEL F. 'B' Blend range or our famous Selmer Blend, and not forgetting this year's new 569 range, available in the 569 Series, and Selmer 569.



Our Team

Francis MIQUEL

Founder

Lionel CANDAU

Area Manager for
Southern France / USA

Edouard GANTE

Sales Agent for Bourgogne
Beaujolais, Côtes du Rhône

Mauro BERGESIO

Sales Agent for
Northern Spain

Louis OLIVARES

Sales Agent for
Southern Spain

Sandrine MIQUEL

CEO

Elise MAÎTRE

Administrative Assistant

Sylvio MIQUEL

Logistics & Production Assistant

Laurent AH MING

Head of Bousinage



Our Ranges

Type of barrels : 225 liters, 228 liters, 300 liters, 350 liters, 400 liters and 500 liters



B Blend *(Assemblage B)*

THE ORIGINAL

This range is the fruit of very carefully made choices coupled with our extensive know-how. It's a testament to all the technical decisions we took to meet two fundamental criteria: to ensure the barrel always serves to enhance the wine, and its quality is reproducible from one year to the next.

To achieve this, we only work with specially selected wood blends assembled to ensure the right balance. These are dried for an average of 20 months in the open air and a pollution-free environment. Our barrels are constructed mainly using wood from the center of France.

The toasting and bousinage process, considered the hallmark of any good cooper, is adapted for each barrel. This can vary between 2hrs and 2hrs15min over an open fire without a hood. We use very precise aromatic benchmarks to make sure the various stages are properly respected and limits are not exceeded—we literally go by our noses!





B Blend *(Assemblage B)*

This particular wood combination coupled with a 'wet' toasting process offers a blend with patinated and softened tannins, for extra sweetness and a richer flavor. For a full-bodied, mellow and well-structured taste in the mouth. Its versatility is its distinguishing feature and trademark.

We offer several toasting levels to best suit your wines: MB (White), MRL (Light Red), MR (Red).



B MB Blend
(Assemblage B MB)
White



B MRL Blend
(Assemblage B MRL)
Light Red



B MR Blend
(Assemblage B MR)
Red



Selmer

OUR BEST-SELLER

This barrel was discovered during our research into the maturation of white wines. It naturally followed on from and complemented the Assemblage B.

Finding the right balance for this profile change required a different approach. I ended up having to increase the toasting time for much longer than expected. I would even say that despite over 3 hours' toasting time, the Selmer B (B for 'Blanc' in French) paradoxically succeeded in maintaining a fresh embedded salinity for white wines!





Selmer

The Selmer was of course intended for red wines, hence The Selmer R (R for Red). Thanks to a much deeper toasting process, it often offers a floral character combined with plenty of tension and a sapid finish.

A version designed for very delicate red wines has recently been added to the range: The Selmer S (S for Special).



Selmer B
White Wines

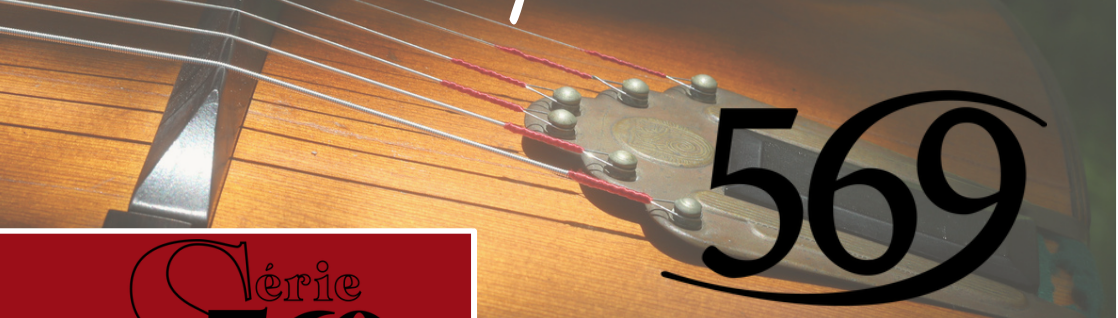


Selmer S
'Special'
Delicate Red Wines



Selmer R
Red Wines

Edition Spéciale



569

Série
569

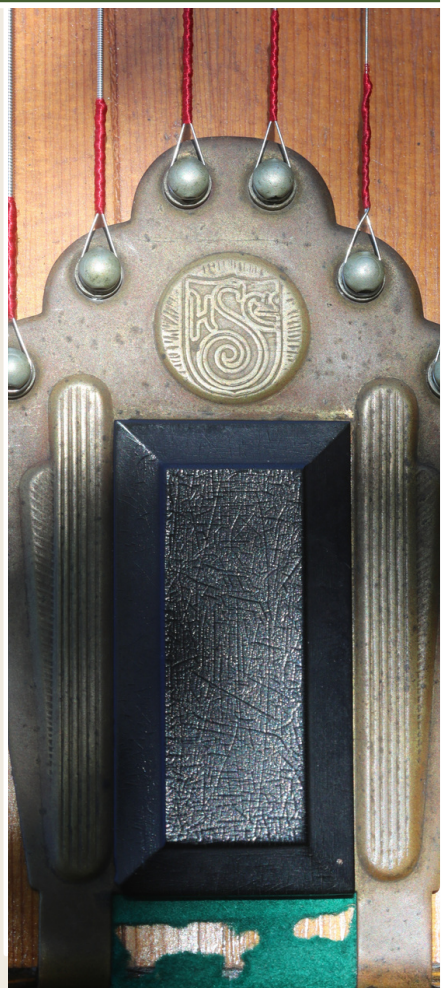
TRIBUTE TO DJANGO

This range is particularly dear to my heart since it's a testament to our desire to go beyond established conventions. It's actually a nod to one of my passions, Gypsy Jazz, especially its mythical guitar. The guitar was designed in such a way that each note and vibration it produces is pure and intense.

In 2017, we had the privilege of acquiring one such guitar, which we had professionally restored by a leading French instrument maker. We now gladly lend it to experienced guitarists so that the spirit of 1930s & 40s swing can continue to resonate.

The guitar is numbered 569, which for us is highly symbolic. So it's no surprise then that it was the inspiration for our brand new range, which comes in two lines: the Series 569 and the Selmer 569.

For many years, we have been listening to the needs of our most demanding wine-producing customers. They wanted to see full respect being shown in product life cycles. So we changed how we conceive the barrel making profession, adopting a more holistic approach.



Special Edition

569

TRIBUTE TO DJANGO

Selmer
569

This is a limited series with extensive possibilities. At each stage of its development, we worked to make sure that full respect was shown to the people, seasons and places of origin. This barrel truly embodies the harmony of wine and wood!

The Edition Spéciale 569 is the result of a constant pursuit for balance between the energies of nature, the permeating authenticity of local terroirs, and the subtle interplay of sunshine and flame. Like a jazz song, it's a genuine symphony that combines purity, rhythm and sincerity to create even more enjoyment and emotion.



White Wines



Delicate Red Wines



Red Wines





MIQUEL

FRENCH COOPERAGE

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