



## **Basic Package**

### Summary

*1 Material*

*2 Barrel*

*-Type of wood*

*-Type of heating*

*3 Bottles, Corks, labels, caps and packaging*

*4 Bottling*

*5 Progress*

## **I Material**

At this state the product is already wine. Stock in stainless steel vats for conservation purpose but grape varieties are still separated. The wine is ready to start its ageing. This is the part you will hold.

This step will give the wine his final aromas, tannins and structure.

## **II Barrel**

The barrel will be the main tool to customize your wine. It can influence considerably the taste of your wine, as well as his tannins and structure.

Custom Wine offers you 3 type of wood:

American

Russian

French

For example an American wood will give your wine aromas of vanilla, instead, a Russian wood will reveal the fruity character of the product.

When done for choosing wood type, it's time to choose among 3 heating level. :

Low heating

Mid heating

High heating

Here again lot of influence on the wine, a low heating barrel will give your creation freshness since a high heating level will provide notes of toasted coffee.

Of course all these barrels are brand new and our suppliers are the most notorious in Bordeaux vineyard.

### **III Bottles, corks, labels, caps and packaging**

We guess you don't want to leave your wine in a barrel for years, but might be really looking forward to taste it, open it with your friends, surprise them with your creation.

We provide you the largest choice of packaging: about ten different bottles, 5 type of printable corks, custom design of your label (from traditional to modern), a large choice of caps, and many type of wooden cases.

### **IV Bottling**

Last but not least, the bottling part. Bottling will be done in the cleanest environment, with the latest proceeds, to avoid any contamination of your wine, so that you can keep your wine for years.

### **V Progress**

As soon as you have taken contact with us, we will determine the kind of wine you want. Then our team will escort you in all your choice, by advising on the influence they can have on your final wine. Note that final price will be only based on your appellation choice.

After the bottling part, you can choose between receiving all your bottles directly to your place, or keep them in our underground cellar and pick them up when needed.

### **The package includes:**

- Everything listed above
- Sample shipping, analysis reports, and oenologists advises
- Visit in the vineyard and cellar (including luxury accommodation, food, car)\*
- Legal contract

*\*Limited to two people for 2 weeks, this service can be removed if wanted*

Custom Wine  
Les Faures  
33350  
Gardegan et Tourtirac

Tel : +33 671 082 536  
mail : [contact@customwine.fr](mailto:contact@customwine.fr)

[www.customwine.fr](http://www.customwine.fr)

