

INFINI BY TEDEM



www.tedem.fr

Innovative Bordeaux Cooperage

TEDEM — French cooperage expertise since 2009

Founded in 2009 near Bordeaux, TEDEM has always specialized in barrel regeneration and cooperage innovation.

The company initially developed expertise in traditional barrel restoration and re-toasting techniques.

In 2017, TEDEM introduced infrared re-toasting technologies in order to improve barrel regeneration precision and consistency.

Through years of technical development and field experience, TEDEM progressively developed new thermo-oxidative regeneration technologies designed to preserve barrel integrity while improving regeneration depth and flexibility.

This work ultimately led to the creation of INFINI by TEDEM, a patented barrel regeneration process cited at the Vinitech Innovation Awards 2024.



KEY ADVANTAGES



Preserve barrel integrity

INFINI by TEDEM regenerates barrels without wood removal, preserving stave thickness, barrel structure and long-term value.



Deep thermo-oxidative regeneration

Controlled steam and thermo-oxidative activation deeply regenerate the wood matrix while preserving the barrel’s external appearance.



Sustainable cooperage innovation

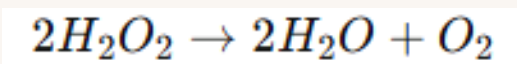
The process extends barrel lifespan while reducing wood waste and supporting a more sustainable use of oak resources.

CONTROLLED THERMAL ACTIVATION

Controlled steam and temperature increase prepare the wood matrix for deep regeneration.



THERMO-OXIDATIVE ACTIVATION



Controlled thermo-oxidative activation helps deeply regenerate the wood matrix by interacting with compounds adsorbed inside the barrel structure.

TRANSIENT OXIDATIVE CHEMISTRY

Hydrogen peroxide is used for its transient oxidative properties and its natural decomposition into water and oxygen.



CONTROLLED RINSING & FINISHING

Intensive rinsing steps are designed to eliminate water-soluble compounds generated during the regeneration process.

For wine applications, an optional final SO₂ treatment may be applied according to traditional cooperage practices.



-  **PRESERVES THE WOOD**
No material removal
-  **ECO-FRIENDLY APPROACH**
Infinite reuse of oak
-  **SAVES WATER**
Clean process, no effluents
-  **RESPECTS INTEGRITY**
Staves and toasts fully preserved

BARREL REGENERATION

NO PLANING. NO COMPROMISE.

Patented thermo-oxidative process



BEFORE

RED WINE BARREL

- ✗ Austere flavors
- ✗ Tired tannins
- ✗ Altered aromas
- ✗ Residual sulfites

AFTER

REGENERATED BARREL

- ✓ Aromatic purity
- ✓ Balanced tannins
- ✓ Preserved aromas
- ✓ Mastered toast

A NEW LIFE FOR OAK

For exceptional wines and spirits. Sustainably.

OUR PROCESS



STEAM INJECTION

Deep penetration



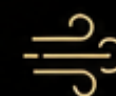
THERMO-OXIDATION

Elimination of colorants and tannins



PRECISE RINSING

Controlled neutralization



CONTROLLED DRYING

Preparation for a new life

RED BARREL – END OF CYCLE



- ✗ Austere flavors
- ✗ Tired tannins
- ✗ Altered aromas
- ✗ Residual sulfites

INFINI REGENERATION



Patented thermo-oxidative process
No planing. No compromise.

REGENERATED BARREL



- ✓ Residual sulfites eliminated in depth
- ✓ Total disinfection
- ✓ Elimination of old wood taste
- ✓ Freshness and purity restored

FOR WHICH WINES AND SPIRITS?



RED WINES

Balances tannins and structure
Fruit purity
Restored balance



WHITE WINES

Aromatic purity
Preserved finesse
Mastered ageing



SPIRITS

Elegant toast
Fewer dry notes
More roundness



PATENTED PROCESS
European technology

2009

Since 2009
at your side



INFINITE
REGENERATION



SUSTAINABLE
APPROACH
For a responsible future



THE FUTURE OF BARREL REGENERATION



BORDEAUX INNOVATION COOPERAGE

Independent French cooperage company specialized in advanced barrel regeneration technologies since 2009.

EUROPEAN PATENTED TECHNOLOGY

Patented thermo-oxidative regeneration process cited at the Vinitech Innovation Awards 2024.

NO WOOD REMOVAL

Preservation of stave thickness, barrel structure and long-term barrel value.

DEEP WOOD REGENERATION

Reduction of old wood characteristics, residual sulphur compounds and adsorbed wine compounds.

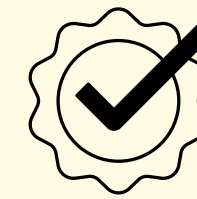
MULTIPLE APPLICATIONS

Wine, spirits, white wine conversion and integral vinification barrels.

SUSTAINABLE APPROACH

Biomass steam, extended barrel lifespan and responsible oak resource management.

NEW INNOVATIONS & DEVELOPMENTS



New patented process

AVAILABLE PROFILES

FRESH

French oak & acacia tannins

→ freshness, tension and aromatic brightness

Ideal for white wines, rosés and fruit-forward profiles.

TANCOR

Blend of French oak & grape tannins

→ roundness, mouthfeel, toasted and buttery notes.

SWEET

French & American oak

→ vanilla, natural sweetness and biscuit notes.

INTENSE

Concentrated French oak

→ structure, tannic power, moka and roasted coffee notes.

Suitable for concentrated red wines and spirits.

2024

Injection of oenological tannins into the wood

Following thermo-oxidative regeneration, TEDEM has developed an aromatic activation system allowing the reinjection of oenological tannins directly into the heart of the staves.

This technology makes it possible to readjust the sensory profile of barrels according to the desired oenological objectives.



THANK YOU



**INFINI BY
TEDEM**

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