

# TESTIMONIAL



« I grew up with the smell of wood and the wood park of Remond Cooperage. My father was the workshop manager back when the company was in its old premises in the village. As a child, I loved going to see him work, and what particularly struck me was that unique scent that filled the air. That's where my attachment to this profession began.

As a proud Burgundian, I was naturally drawn to oenology. I joined the wine school, but quickly realized that cooperage called to me even more. What seduced me was this direct contact with the wood, this living material that we transform and shape. Handling the staves, feeling the wood under my fingers, is a complete sensory experience. Each barrel I make is a unique work, where every gesture is important. There is a real artistic dimension in selecting the wood grains, in assembling the staves.

This profession is also about precision, a love for the well-done gesture. The physical relationship it involves is essential to me. You have to know how to listen to the wood, understand it, to transform it into an exceptional object.

What I also really like about Remond Cooperage is the family atmosphere that reigns there. Even after so many years, this spirit has remained intact. We feel good here, in this close-knit team, where everyone knows their role and can count on the others.»

Finally, there is the pride of working for prestigious houses. We have a privileged relationship with our clients, adapting each barrel to their specific needs.





Thierry Grivot,  
Master  
Cooper at  
Remond

«Each piece is unique», I like to say. It is an artisan's work, where each barrel, even if it must respect certain standards, bears the mark of the artisan who created it. It is reproductive art, but never repetitive.