



BOUCHARD COOPERAGES
AUSTRALIA PTY. LTD.

OAK PORTFOLIO 2021 AUSTRALIA

Oak Barrels • Casks & Ovals • Oak Alternatives

*Benoit Valliere, Sales Director for Tonnellerie Bel Air, tastes through the final wood selection to ensure tannin maturity and balance in the French Oak blend.



French Oak • Hungarian Oak • Austrian Oak • American Oak

A commitment to quality and customer service

TONNELLERIE
Billon
BEAUNE - FRANCE

DAMY
MEURSAULT - FRANCE



EUROPEAN
HUNGARY
COOPERS


SCHNECKENTNER
Binderei
Austria


CANADELL



Tonnellerie BEL AIR



HISTORY

Tonnellerie Bel Air was created in 2000 by several famous French wine producers, and is located in the prestigious region of Bordeaux. As modern winemakers look for barrels that show elegance and respect, and perform consistently every year, Bel Air sought to develop a unique wood selection method to achieve just that.

TODAY

Tonnellerie Bel Air offers barrels based on the texture and tannin profile of the wood, rather than the tightness or size of the grain. The Directors at Bel Air continually taste the wood during the ageing process in their yard to determine not only the structural category it belongs to, but also the ideal seasoning time, which changes each year depending on the weather.



It's a fascinating tasting process, quite similar to assessing young red wine, in that not only the flavours are evaluated, but also the texture and tannins of the wood on the palate.

Since 2009 Bel Air has been a part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

STYLISTICALLY

Bel Air barrels focus on the tannin structure and providing support and drive to the wine.

The barrels uplift fruit and perfume to allow the varietal to shine, without dominant oak or toast impact.



STRONG POINTS

- Bordeaux supplier of French Oak
 - Special barrel: Absolue
- Tastes wood to ensure consistency
- Stave yard located onsite
- Fire / Steam bent barrels
- Three structural categories:
 - Volupté
 - Rélévation
 - Élegance
- Offers French oak barrels and puncheons (225L – 600L)
- Bel Air barrels are used for all varietals provided the winemaker has specific goals in mind



Product	Qty	FRENCH OAK	BARREL OPTIONS
Bordeaux Export (225L) Burgundy Export (228L) 27 mm staves, 6 galvanized hoops	1-10 11-40 41+	899 € 889 € 879 €	Élégance Fine and delicate tannin structure, some softness on the palate and good length. The barrels are steam bent to remove any harsh tannins, and to promote fruit brightness and elegance. <i>Recommended for light whites and delicate reds.</i>
Bordeaux Export Thin Stave (225L) 22 mm staves, 6 galvanized hoops			
Bordeaux Chateau Ferrée (225L) 22 mm staves, 8 galvanized hoops Recessed heads, bar crossing head	1-10 11-40 41+	942 € 932 € 921 €	Révélation Gives length and drive to the wine whilst providing background support and good tannin structure. Respectful of the fruit and the varietal characteristics, encourages perfume and lift on the nose. <i>Recommended for full bodied whites and reds.</i>
300L Hogshead 27 mm staves, 8 galvanized hoops	1-10 11-40 41+	1,088 € 1,073 € 1,063 €	
400L Puncheon 27 mm staves, 8 galvanized hoops	1-10 11-40 41+	1,326 € 1,291 € 1,270 €	
500L Puncheon 27 mm staves, 8 galvanized hoops	1-10 11-40 41+	1,469 € 1,433 € 1,404 €	Volupté More powerful staves to bring volume and structure, encourages lift in the mid palate, whilst still being respectful of the fruit and showing perfume on the nose. <i>Recommended for red varietals.</i>
600L Demi-Muid 27 mm staves, 36 mm head 8 galvanized hoops	1-10 11-40 41+	1,892 € 1,870 € 1,850 €	
DELIVERY OPTIONS			
Location	225L - 300L	400L - 600L	
Margaret River (Winery)	+15€	+15€	
Greater Western Australia (Winery)	+20€	+20€	
Melbourne (Warehouse)	+25€	+35€	
Hunter Valley (Winery/Warehouse)	+35€	+45€	
TOAST LEVELS			
<div> ■ Light ■ Medium ■ Medium Long ■ Medium Plus </div>			

Special selection of forests to combine power, finesse and elegance.

Suited to long ageing, produced in small quantities.

225L/228L

+119 €

- All prices are listed in Euros (€) and exclude GST.
- Prices include duty, customs, BSMB heat treatment charges and transport to our warehouse in Adelaide.
- Free winery delivery and price discounts for full container purchases.
- Black Hoops +15 € per 225L - 228L, for larger sizes please enquire.

HISTORY

Tonnellerie Billon was created in 1947 by Gaston Billon, is located in Beaune and produces premium traditional forest origin barrels, puncheons and casks (225L - 820L) sourced from different French forests.

TODAY

Tonnellerie Billon is managed by Vincent Damy, who was awarded the prestigious "Meilleur Ouvrier de France" in 2007. Tonnellerie Billon along with sister company Tonnellerie Damy form Les Tonnelleries de Bourgogne or translated "The Cooperages of Burgundy", one of the few suppliers still able to offer oak selection by forest origin.



Since 1997 barrels produced at Billon are CTB certified (fûts de traditions Française- traditional French barrels).

This unique label ensures a high quality barrel's traceability, drying, technical features and respect for tradition.

Tonnellerie Billon is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.



STYLISTICALLY

TONNELLERIE
Billon
BEAUNE - FRANCE
SUBTIL

Billon barrels are most well known for respecting the wine and being true to the varietal by showcasing the fruit on the nose and palate as well as offering tremendous length and enhanced minerality.

STRONG POINTS

- Forest origin and special barrels
 - Special barrels: Select and Richelieu
- Partnered with stave mill in the Jura region of France:
 - Merrains du Jura
- Independently owned and part of Les Tonnelleries de Bourgogne
- Fire bent or steam bent and fire toasted barrels
- Offers French acacia barrels
- Offers French oak barrels, puncheons and casks (225L - 820L)



NEW

SUBTIL

Optional pre-toasting
technique



2021 BILLON
Australia Barrel Prices

Billon and Damy barrels can be combined for volume price discounts.

		FRENCH OAK (24 MONTH AIR DRY)		AMERICAN OAK (36 MONTH AIR DRY)
Product	Qty	(by October 15) Early Order	Late Order	All Season
Bordeaux Export (225L)	1-10	853 €	883 €	620 €
Burgundy Export (228L)	11-30	843 €	873 €	608 €
25/27 mm staves,	31-67	831 €	861 €	602 €
6/8 galvanized hoops	68-1C	825 €	855 €	595 €
300L Puncheon	1-10	1,023 €	1,053 €	730 €
25/27 mm staves,	11-30	1,012 €	1,042 €	717 €
8 galvanized hoops	31-50	999 €	1,029 €	700 €
	51-1C	982 €	1,012 €	692 €
500L Puncheon	1-5	1,478 €	1,508 €	1,027 €
30/32 mm staves,	6-15	1,466 €	1,496 €	1,015 €
8 galvanized hoops	16-25	1,455 €	1,485 €	1,010 €
	26-1C	1,449 €	1,479 €	1,004 €
FRENCH ACACIA				
Product	Qty	225L-228L	300L	500L
French Acacia 24 Month Air Dry	1-10	768 €	906 €	1,360 €
FRENCH OAK CASKS				
Product		600L	700L	820L
32 mm staves, 8 galvanized hoops		1,827 €	1,800 €	2,078 €
45 mm staves, 8 galvanized hoops		2,188 €	-	-
BARREL OPTIONS				
Name		225 - 228L	300 - 500L	600 - 820L
Billon Subtil		+15 €	+18 €	-
Head Toasting (All forests)		+10 €	+14 €	+21 €
3 Year Air Dry (All forests)		+22 €	+24 €	+52 €
4 Year Air Dry (Allier, Jura, Vosges)		+47 €	-	-
5 Year Air Dry (Very Limited Availability)		+57 €	-	-
Black Hoops		+22 €	+57 €	-
DELIVERY OPTIONS				
Location		225L - 300L	500L - 820L	
Margaret River (Winery)		+15€	+15€	
Greater Western Australia (Winery)		+20€	+20€	
Hunter Valley (Winery/Warehouse)		+15€	+25€	

■ Exclusive forest origins such as Tronçais, Bertranges, Jupilles and Citeaux are available for an additional charge.

SUBTIL

A proprietary pre-toasting technique unique to Tonnellerie Billon that aims to remove the harsher tannins and organoleptic material from the wood in order to have faster integration and a more subtle impact of the oak and toast. This technique maintains Billon's signature long finish and lift on the palate.

225/228L

300L

+15 €

+18 €

Select

Special selection of Extra Tight Grain from a blend of French forests, minimum of 30 months air dry, intended for longer aging.

225/228L

300L

500L

+93 €

+109 €

+155 €

Richelieu

A unique blend of oak from small micro climates within three of the finest forests in France. One forest contributes a noted minerality, another imparts structure, texture and spice, while the third brings softness, freshness and elegance.

Its proprietary toasting was developed specifically for bolder red varietals and blends.

Minimum of 3 year air-dried staves, and 4 year air-dried heads.

225/228L

300L

500L

+81 €

+94 €

+133 €

FOREST ORIGIN

TOAST LEVELS

Allier

Light

Vosges

Light Long

Nevers

Medium

Jura

Medium Long

Chatillon

Medium Plus

Bourgogne

Heavy

Eastern Europe

*Offered at -90€

TONNELLERIE

Billon

BEAUNE ■ FRANCE

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HISTORY

Tonnellerie Damy is a third generation cooperage located in Meursault, Burgundy that was founded in 1946 by M. Roger Damy and produces premium traditional forest origin barrels, puncheons and casks (225 L - 860 L) sourced from different French forests.

TODAY

Tonnellerie Damy is now managed by Jérôme Damy who, like his father Jacques Damy in 1976, was awarded the Meilleur Ouvrier de France award in 2007.

Tonnellerie Damy along with sister company Tonnellerie Billon form Les Tonnelleries de Bourgogne or translated "The Cooperages of Burgundy", one of the few suppliers still able to offer oak selection by forest origin.

Since 1997 barrels produced at Damy are CTB certified (fûts de traditions Française - French barrels) traditional which is a unique label, ensuring a high quality barrel's traceability, drying, technical features and respect for tradition.

Tonnellerie Damy is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

Tonnellerie Damy is one of the most renowned Burgundian Cooperages. The barrels are synonymous with the world's greatest Chardonnays and Pinots and are featured in many Côtes de Beaune and Nuits domaines. The distinctive and delectable house style is the reason you will find Damy barrels in many wineries around the world.



STYLISTICALLY

Damy barrels have a stunning ability to soften tannins and provide a creamy, rounded mid-palate, whilst supporting and enhancing fruit sweetness to complement both white and red wines with a variety of forest origins.



STRONG POINTS

- Forest origin and special barrels
 - Special barrels: Rouge, R2 and Exclusive
- Partnered with stave mill in the Jura region of France:
 - Merrains du Jura
- Independently owned and part of Les Tonnelleries de Bourgogne
- Fire bent and fire toasted barrels
- Offers French oak barrels, puncheons and casks (225L - 860L)



NEW

Délicat

Optional barrel
finishing technique

ALSO NEW:
Light Long Plus Plus
Toast

2021 DAMY
Australia Barrel Prices

Billon and Damy barrels can be combined for volume price discounts.

		FRENCH OAK (24 MONTH AIR DRY)		AMERICAN OAK (36 MONTH AIR DRY)
Product	Qty	(by October 15) Early Order	Late Order	All Season
Bordeaux Export (225L)	1-10	853 €	883 €	620 €
Burgundy Export (228L)	11-30	843 €	873 €	608 €
25/27 mm staves, 6/8 galvanized hoops	31-67	831 €	861 €	602 €
	68-1C	825 €	855 €	595 €
300L Puncheon 25/27 mm staves, 8 galvanized hoops	1-10	1,023 €	1,053 €	730 €
	11-30	1,012 €	1,042 €	717 €
	31-50	999 €	1,029 €	700 €
	51-1C	982 €	1,012 €	692 €
500L Puncheon 30/32 mm staves, 8 galvanized hoops	1-5	1,478 €	1,508 €	1,027 €
	6-15	1,466 €	1,496 €	1,015 €
	16-25	1,455 €	1,485 €	1,010 €
	26-1C	1,449 €	1,479 €	1,004 €
FRENCH OAK CASKS				
Product		600L	700L	860L
32 mm staves, 8 galvanized hoops		1,827 €	1,800 €	2,207 €
45 mm staves, 8 galvanized hoops		2,188 €	-	-
BARREL OPTIONS				
Name		225 - 228L	300 - 500L	600 - 860L
DAMY Délicat		+15 €	+18 €	-
Head Toasting (All forests)		+10 €	+14 €	+21 €
3 Year Air Dry (All forests)		+22 €	+24 €	+52 €
4 Year Air Dry (Allier, Jura, Vosges)		+47 €	-	-
5 Year Air Dry (Very Limited Availability)		+57 €	-	-
Black Hoops		+22 €	+57 €	-
DELIVERY OPTIONS				
Location		225L - 300L	500L - 860L	
Margaret River (Winery)		+15€	+15€	
Greater Western Australia (Winery)		+20€	+20€	
Hunter Valley (Winery/Warehouse)		+15€	+25€	

Délicat

A proprietary barrel finishing technique unique to Tonnellerie DAMY that aims to soften the initial presence of the oak and elevate the integration and harmony between the fruit, oak and toast. This technique maintains DAMY's signature mid-palate volume and roundness.

Délicat

225/228L	300L	500L
+ 15 €	+ 18 €	+ 18 €

EXCLUSIVE

Limited quantities. Created especially for powerful, grand-cru style wines. Extra tight grain from centre of France forests. Optimal seasoning and proprietary toast. Brings a restrained, fruit-forward elegance.

Exclusive

225/228L	300L	500L
+ 93 €	+ 109 €	+ 155 €



A hand-selected blend of extra tight grain French oak all sourced from one long term respected supplier. 36 months seasoning. Proprietary Toast. A stronger end toast is used on the R2 to help develop structure in bolder red wines.

Rouge (R or R2)

225/228L	300L	500L
+ 62 €	+ 72 €	+ 103 €

FOREST ORIGIN	TOAST LEVELS
Allier	Light
Vosges	Light Long
Nevers	Light Long Plus Plus
Jura	Medium
Chatillon	Medium Long
Bourgogne	Medium Plus
Eastern Europe *Offered at -90€	Heavy

■ Exclusive forest origins such as Tronçais, Bertranges, Jupilles and Citeaux are available for an additional charge.

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DAMY
MEURSAULT ■ FRANCE

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HISTORY

European Coopers Hungary is a premium Hungarian cooperage that produces Hungarian oak barrels (225 L - 500 L). The cooperage is located two hours south of Budapest and is proud of remaining independent since its establishment in 1997. With over forty years of experience, Master Cooper Kristof Flodung has been at the heart of European Coopers Hungary since day one in 1997.

TODAY

European Coopers Hungary was co-founded by three respected Italian winemaking families that were searching for premium Hungarian oak for their wines. Vincent Bouchard is involved as a consultant on toasting and barrel technicalities.

After opening its markets and becoming part of the EU in 2004, there has been a resurgence in demand for Hungarian oak on the international wine scene.

European Coopers Hungary produces premium Hungarian oak barrels that are everything you would expect from a quality-driven artisan cooper.

Kristof and his team control the entire process in house, from sourcing and selecting 100% Hungarian logs from Hungary's best forests in the Zemplen and Mecsek hills, to seasoning the staves, and producing and finishing the barrels.

STYLISTICALLY

European Coopers Hungary barrels are either coopered exclusively with oak from the forests of Tokay, Mecsek or a blend of both forests.

Tokay offers elegance and a fine tannin profile while Mecsek offers phenolic richness and palate weight.



STRONG POINTS

- Hungarian oak barrels and a special barrel
- Special barrel: Kristof
- The sourcing, cutting, splitting and ageing of the wood and coopering of the barrel is all done internally
- Independently owned cooperage
- Only 3-Year air dried oak
- Fire bent and fire toasted barrels
- European Coopers Hungary purchases logs from parts of the Mecsek and Tokay forests that have the FSC certificate and the Natura 2000 certificate which both promote sustainable forest management.
- Offers Hungarian oak barrels and puncheons (225 L - 500 L)
- Recommended for: Sauvignon Blanc, Pinot Gris, Shiraz, Merlot



2021 EUROPEAN COOPERS

Australia Barrel Prices

Product		Qty	HUNGARIAN OAK (36 MONTHS AIR DRY)		<div><div>+50 €</div></div> <div>Named for Master Cooper Kristof Flodung, the Kristof barrel is a blend of extra tight grain from the finest selections of Mecsek and Tokay.</div> <div>The staves are aged for a minimum of 3 years and the heads 4 – 5 years.</div> <div>All three toasting options are finished with a proprietary process developed for deeper penetration, subtlety and elegance.</div> <div>(Available from 225L & 228L - 500L)</div>
Bordeaux Export (225L)		1-10	632 €		
Burgundy Export (228L)		11-30	623 €		
25/27 mm staves, 6/8 galvanized hoops		31-67	613 €		
		68-1C	592 €		
300L Hogshead		1-10	724 €		
25/27 mm staves, 6/8 galvanized hoops		11-30	715 €		
		31-50	707 €		
		51-1C	678 €		
400L Puncheon		1-5	956 €		
27 mm staves, 8 galvanized hoops		6-15	941 €		
		16-25	927 €		
		26-1C	895 €		
500L Puncheon		1-5	1,122 €		
27 mm staves, 8 galvanized hoops		6-15	1,108 €		
		16-25	1,093 €		
		26-1C	1,062 €		
OAK SELECTIONS				SPECIAL SIZES	
Name	Forest Origin	Grain Width	Air Dry	Size	Price
Tokay	Tokay Mountains	< 1.5 mm	36 months	60L 110L 600L	327 € 405 € 1,267 €
Tokay Blend	2/3 Tokay, 1/3 Mecsek	1.5-2.0 mm	36 months		
Hungarian	Blend of Tokay and Mecsek	1.5-3.0mm	36 months		
Mecsek Blend	1/3 Tokay, 2/3 Mecsek	2.0-3.0 mm	36 months		
Mecsek	Mecsek Hills	2.0-3.0 mm	36 months		
BARREL OPTIONS				TOAST LEVELS	
Name	225/228L	300-500L		<div><div></div>Light</div> <div><div></div>Light Long</div> <div><div></div>Medium</div> <div><div></div>Medium Long</div> <div><div></div>Medium Plus</div> <div><div></div>Heavy</div>	
Head Toasting	+10 €	+13 €			
Tokay Oak (extra fine grain)	+22 €	+30€			
2/3 Tokay Oak Selection	+11 €	+13 €			
Kristof	+50 €	+50 €			
DELIVERY OPTIONS					
Location	225L - 300L	400L - 500L			
Melbourne (Warehouse)	+25€	+35€			
Hunter Valley (Winery/Warehouse)	+35€	+45€			
Perth (Warehouse)	+60€	+75€			

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EUROPEAN
HUNGARY
COOPERS

HISTORY

Fassbinderie Schneckeleitner is a fifth generation Austrian artisan family-run cooperage that is located in Waidhofen/Ybbs, located in the foothills of the Austrian Alps.

The cooperage was founded in 1628, and the Schneckeleitner family has been at the helm of the cooperage since 1880. Schneckeleitner produces premium quality large format vessels, and they are best known for their ovals and casks or rounds as they call them. The oak for these ovals and rounds (10 HL - 60 HL) are either sourced 100% in Austria or are made from a mix of Eastern European oak.

TODAY

Fassbinderie Schneckeleitner is managed by Paul Schneckeleitner, who is a fifth generation Master Cooper from the Schneckeleitner family. Before managing the family cooperage, Paul gained invaluable experience by working in several Burgundy and Cognac based cooperages.

Schneckeleitner buys entire oak logs from forests they have been working with for generations. The logs are brought to their production site and the splitting, preparing and air drying of the wood is done on site. They offer two different assortments of 100% Austrian oak. The first is Manhartsberg / Ybbstal oak, which comes from a forest next to the Kamptal winemaking region next to Vienna. They also cooper vessels made from tight grain Weidling Oak that is sourced from forests in southern Austria.

STYLISTICALLY

Schneckeleitner has built their reputation on the production of their large format ovals and puncheons which are found in many of Europe's finest cellars.

Their focus on large format vessels, an incredibly long low toast, and significantly long air-drying time results in extremely low impact ovals, rounds and puncheons that respect the wine's fruit, freshness and minerality, while allowing for some natural micro-oxidation to occur. Their puncheons and larger vessels perform beautifully with both red and white wine.



STRONG POINTS

- Independent family-owned artisanal cooper where all important steps are still done by hand
- Reputation built on 10HL - 60HL+ Ovals and Rounds
- Also coopers 45 mm thick stave puncheons and conicals
- Long air drying time for wood preparation
- House toasts are the: AOC (Austrian Oak Complex) and AOE (Austrian Oak Elegance)
- Directly buys and handles logs at stave mill located at the cooperage
- Air drying of oak is done on site
- Selection of 100% Austrian oak: Manhartsberg / Ybbs or Weidling Oak

2021 SCHNECKENLEITNER
Australia Cask Prices

CASKS

Product - Weidling Oak	500L	600L	700L	800L
29 mm thick staves	1,990 €	2,250 €	2,545 €	2,840 €
45 mm thickstaves	2,460 €	2,780 €	3,100 €	3,395 €

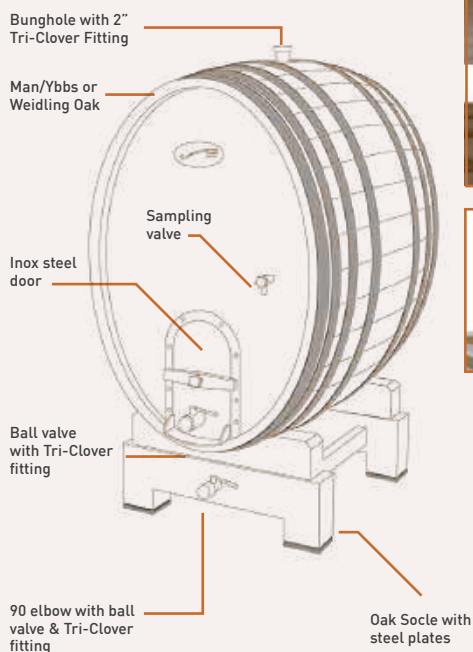
ROUNDS

Product UNIT	Litres (L)	Bilge Height (cm)	Bilge Width (cm)	Head Height (cm)	Head Width (cm)	Weight (kg)	Stave Length (cm)	Stave Thickness (mm)	Mann/Ybbs or Acacia	Weidling Oak
10HL	1,000	125	125	109	109	317	130	47	9,080 €	9,290 €
13HL	1,300	136	136	117	117	396	139	47	10,275 €	10,545 €
15HL	1,500	140	140	123	123	467	150	50	11,035 €	11,350 €
20HL	2,000	154	154	136	136	557	161	52	13,015 €	13,435 €
25HL	2,500	167	167	147	147	696	173	57	15,115 €	15,640 €
30HL	3,000	177	177	156	156	835	183	60	16,995 €	17,620 €

OVALS

10HL	1,000	147	106	135	96	317	130	48	9,250 €	9,460 €
13HL	1,300	155	110	143	100	396	135	48	10,215 €	10,475 €
15HL	1,500	170	119	158	109	476	141	50	11,240 €	11,555 €
20HL	2,000	189	129	175	118	557	153	53	13,305 €	13,725 €
25HL	2,500	204	143	189	131	696	158	55	15,430 €	15,955 €
30HL	3,000	214	148	198	136	835	172	57	17,375 €	18,000 €

OVAL WITH STANDARD ACCESSORIES



- Oval vertical/horizontal door available upon request.
- Additional sizes from 500L up to 60HL available on request, as well as conical upright tanks for aging and maturation.

CASK & OVAL OPTIONS

500L - 800L Options

Outlet Connection 1" with cap 105 €

Wooden Cradle 445 €

10HL - 60HL Options

Top Manhole with TC fitting and pressure compensating valve Varies on size

Painted Hoops 489 €

Cooling Plate Varies on size

Laser Engraving 390 €

Colmatore 188 €

Thermometer with immersion sleeve 390 €

Thermometer without immersion sleeve 165 €

1x Oak Support Bar on Head 495 €

2x Oak Support Bar on Head 950 €

OAK SELECTIONS

Manhartsberg/Ybbstal oak

A local forest located in the Kamptal wine growing region next to Vienna

Weidling oak

Selection of fine grain oak from a forest in Southern Austria

TOAST LEVELS

AOC

Austrian Oak Complex which is slightly bolder and more structural on the palette

AOE

Austrian Oak Elegance which is a slightly softer, more transparent and showcases more fruit and removes more tannin from the wood

HISTORY

Merrandier Canadell was established in 1940 by Lauriano Canadell in Trie-sur-Baïse in France's Hautes Pyrénées department. For four generations and over sixty years, Canadell has been providing staves of the highest quality to the largest and most prestigious cooperages around the world for barrel making. In 2000 Canadell launched their own line of fine oak alternative products for winemaking which include Chips, Dominoes and Staves.



TODAY

Canadell is currently managed by Jacques Canadell and his son Frédéric. Canadell is one of the oldest and largest customers of France's Office National des Forêts (ONF).



With two stave mills in France and connections to France's most prestigious forests, Canadell uses strict proprietary toasting regimens to carefully craft a complete line of oak alternatives.

Canadell oversees the entire manufacturing process of its oak alternative products for full traceability, from selecting trees in the forest to seasoning, splitting, air drying, toasting and the final packaging of the product. Canadell is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

STYLISTICALLY

The Canadell product line includes powder and chips for use during fermentation and post ferment aging, to dominoes and staves, which best showcase the qualities of French oak and show characters remarkably similar to barrel aging.

Canadell bridges the gap between barrels and oak alternatives.



STRONG POINTS

- Company historically is a merrandier, ensuring control of its oak alternative product line from the source: the oak tree
- Complete in house integration from when oak is cut to packaging
- Independently owned
- Large selection of alternative products and toast levels
- Fire and Convection Toasted Staves
- Chips
- Dominoes

FRENCH OAK CHIPS				< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
French Oak Chips MATRIX Proprietary Blend of Chips & Mini-Chips 10 kg bag or 2 x 5 kg bags 60 bags per pallet		Toasted (L, M, M+)	Per bag Per kg	\$82.00 \$8.20	\$78.00 \$7.80	\$75.00 \$7.50	\$72.00 \$7.20
		Fresh	Per bag Per kg	\$79.00 \$7.90	\$75.00 \$7.50	\$72.00 \$7.20	\$69.00 \$6.90
French Oak Chips HIGH IMPACT Made from Toasted Staves 10 kg bag or 2 x 5 kg bags 60 bags per pallet		Toasted (L, M, M+)	Per bag Per kg	\$88.00 \$8.80	\$84.00 \$8.40	\$81.00 \$8.10	\$78.00 \$7.80
FRENCH OAK DOMINOES				< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
5 x 3 x 0.7 cm 41.2 cm² 10 kg bag or 2 x 5 kg bags 60 bags per pallet		Toasted (L, M, M+)	Per bag Per kg	\$183.00 \$18.30	\$174.00 \$17.40	\$164.00 \$16.40	\$156.00 \$15.60
FRENCH OAK TANK STAVES				< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
Standard Staves 95 x 5 x 0.7 cm 1,090 cm² 50 staves per packet 100 packets per pallet		Toasted (L, M, M+)	Per packet Per stave	\$214.00 \$4.28	\$204.00 \$4.08	\$190.00 \$3.80	\$181.00 \$3.62
		Long Toast	Per packet Per stave	\$230.00 \$4.60	\$219.00 \$4.38	\$204.00 \$4.08	\$194.00 \$3.88
		Fire Toasted (M, M+)	Per packet Per stave	\$334.00 \$6.68	\$318.00 \$6.36	\$295.00 \$5.90	\$281.00 \$5.62
Thick Staves 95 x 5 x 0.7 cm 1,270 cm² per fan 25 staves per packet 100 packets per pallet		Thick Staves (Long Toast)	Per packet Per stave	\$237.00 \$9.48	\$225.00 \$9.00	\$209.00 \$8.36	\$199.00 \$7.96

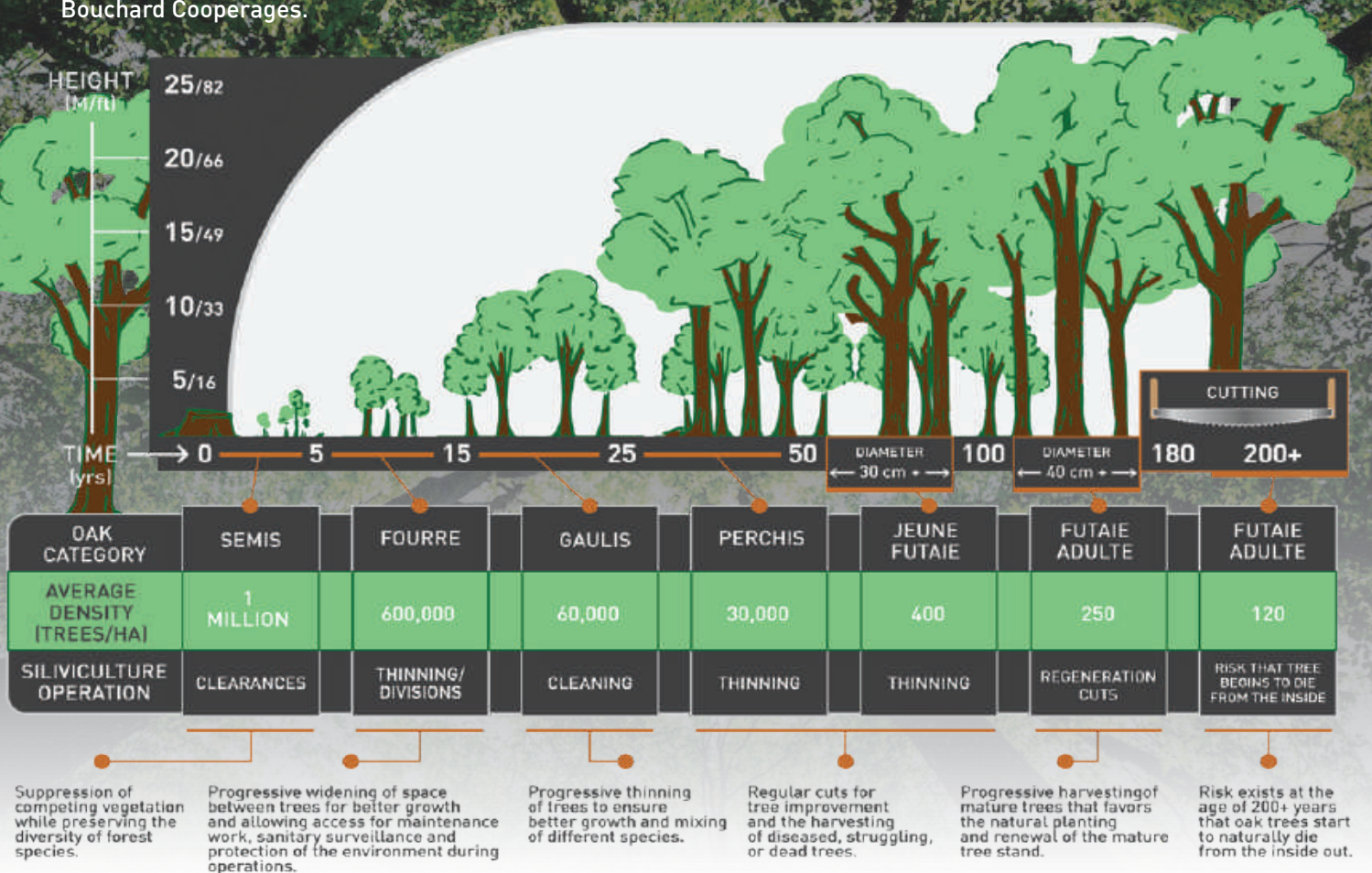
- All Canadell products are sold and invoiced per bag or per packet.
- Untoasted products are labelled as "Fresh Oak" to comply with Australian customs and quarantine.
- Powder, Mini Chips, Chips and Fans are available for custom orders, please contact us for pricing.
- All Canadell products can be combined for volume price discounts.
- For further information on trials, specifications or dosages, please contact us.



FUTAIE GROWTH MAP

Oak Tree Categories and Life Stages

*This custom graphic is property of Bouchard Cooperages.

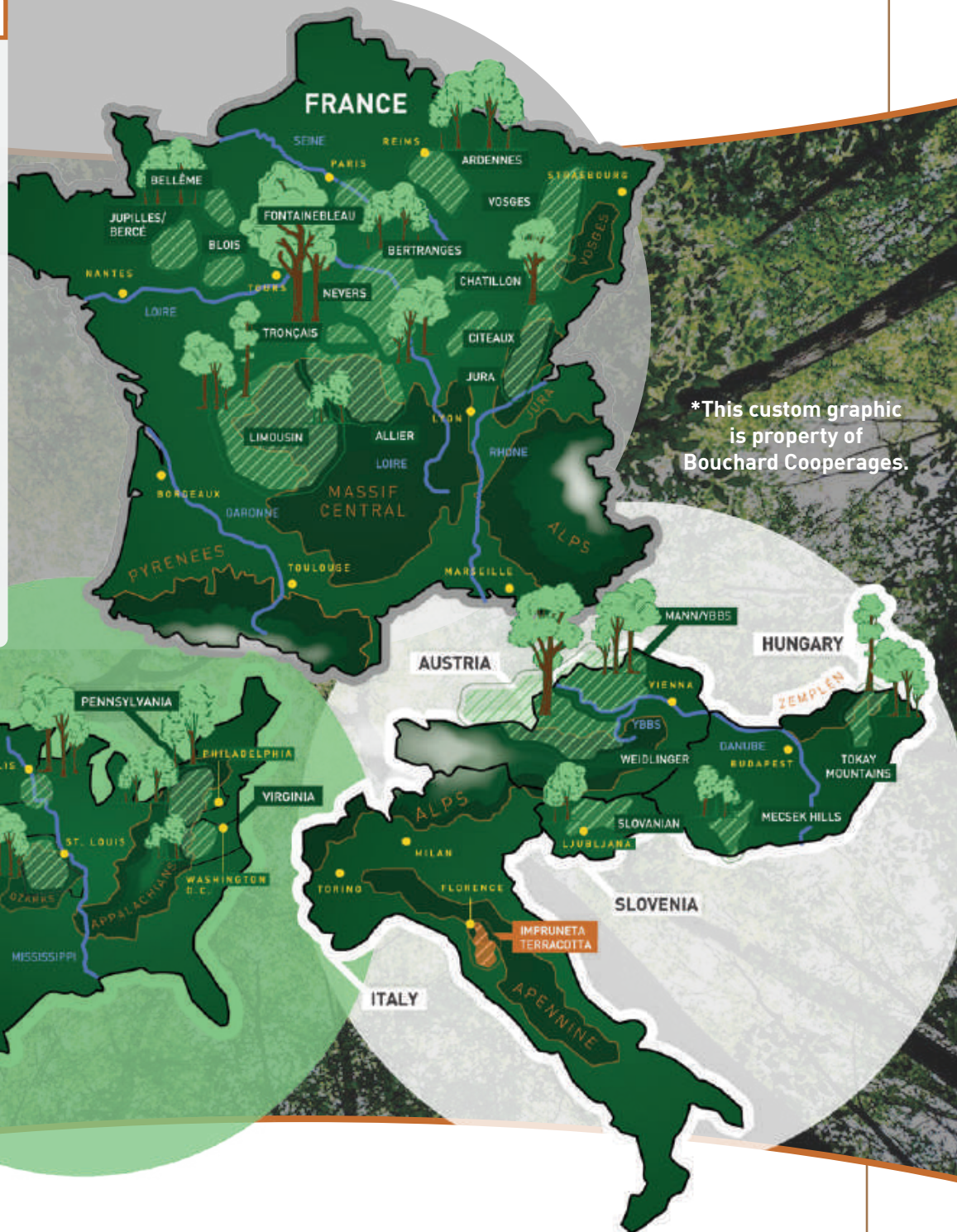


FOREST ORIGINS

FRENCH FORESTS

1. **Jupilles/Bercé** 5,400 ha
2. **Bellême** 2,400 ha
3. **Blois** 2,800 ha
4. **Limousin** 568,000 ha
5. **Allier** 122,000 ha
6. **Tronçais** 10,500 ha
7. **Fontainebleau** 17,000 ha
8. **Nevers** 225,000 ha
9. **Bertranges** 10,000 ha
10. **Ardennes** 36,140 ha
11. **Chatillon** 9,000 ha
12. **Cîteaux** 13,284 ha
13. **Vosges** 280,000 ha
14. **Jura** 180,000 ha

*ha = generalized hectares of forest that includes other trees besides oak.





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