

BOUCHARD COOPERAGES
NEW ZEALAND LTD.

OAK PORTFOLIO 2022 NEW ZEALAND

Oak Barrels • Casks & Ovals • Oak Alternatives

*Sébastien Laurent, toasting room chief
at Tonnellerie DAMY for over 15 years,
toasting 500L puncheons.

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



CANADELL

WWW.BOUCHARDCOOPERAGES.COM

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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.



Oak tasting to ensure tannin maturity and balance in the final blend.

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.



The cooperage location between the Aquitaine region and Bordeaux vineyards, was selected for the perfect seasoning conditions.



Benoit Valliere and Benoit Caron with the new Bel Air Demi-muid 40mm staves.

STRONG POINTS

- Bordeaux supplier of French Oak
 - Special barrel: Absolve
- 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



NEW



600L Demi-Muid,
40mm Staves

- Blend of Bel Air premium selection French Oak
- Steam bent with a two hour Light Long toasting

2022 BEL AIR
New Zealand Barrel Prices

"The artisanal cooper, crafting barrels of distinction"

Product	Qty	FRENCH OAK	BARREL OPTIONS
Bordeaux Export (225L)			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 delicate white and red wines.</i>
Burgundy Export (228L)	1-10	925 €	
27 mm staves, 6 galvanized hoops	11-40	908 €	
Bordeaux Export Thin Stave (225L)	41+	895 €	
22 mm staves, 6 galvanized hoops			
Bordeaux Chateau Ferré (225L)	1-10	967 €	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 white and red wines.</i>
22 mm staves, 8 galvanized hoops	11-40	950 €	
Recessed heads, bar crossing head	41+	937 €	
300L Hogshead	1-10	1,105 €	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>
27 mm staves, 8 galvanized hoops	11-40	1,089 €	
	41+	1,074 €	
400L Puncheon	1-10	1,263 €	Absolue Special selection of forests to combine power, finesse and elegance. <i>Suited to long aged wines produced in small quantities.</i>
27 mm staves, 8 galvanized hoops	11-40	1,248 €	
	41+	1,233 €	
500L Puncheon	1-10	1,370 €	
27 mm staves, 8 galvanized hoops	11-40	1,355 €	
	41+	1,340 €	
600L Demi-Muid			
27 mm staves, 36 mm head	1-10	1,972 €	
8 galvanized hoops			
40 mm staves, 36 mm head	1-10	2,495 €	
8 galvanized hoops			
TOAST LEVELS			
<div> ■ Light ■ Medium ■ Medium Long ■ Medium Plus </div>			<div> <div>225L/228L</div> <div>+119 €</div> </div>

- All custom orders must be confirmed no later than 24 September.
- All prices are listed in Euros (€) and include transport, duty and customs to our warehouse in Christchurch.
- For North Island and other delivery locations, please enquire. The prices do not include GST, which will be added separately to your invoice.
- Free winery delivery and price discounts are available for full container purchases.
- For Bordeaux Chateau Tradition or Burgundy Tradition, please contact us for availability and pricing.
- Black Hoops +25 € per 225L - 228L, for larger sizes please enquire.



Vincent DAMY, Billon manager and 2007 meilleur ouvrier de France.

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
SUBLTIL



Billon barrel with "Subtil" pre-toasting option.

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 Les Tonnelleries de Bourgogne, or translated "The Cooperages of Burgundy", one of the few suppliers still able to offer oak selection by forest origin.



Cyril Caplet, chief of toasting at Tonnellerie Billon toasting barrels.

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)



Merrains du Jura



CHAUFFE



180 min light long toast

SUBLTIL

Optional pre-toasting technique

2022 BILLON New Zealand Barrel Prices

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

		FRENCH OAK (24 MONTH AIR DRY)		FRENCH ACACIA (24 MONTH AIR DRY)	EASTERN EUROPEAN (24 MONTH AIR DRY)
Product	Qty	Early Order (by September 24)	Late Order	All Season	All Season
Bordeaux Export (225L)	1-10	867 €	897 €	795 €	775 €
Burgundy Export (228L)	11-30	857 €	887 €	787 €	767 €
25/27 mm staves,	31-67	847 €	877 €	779 €	760 €
6/8 galvanized hoops	68-1C	837 €	867 €	775 €	756 €
300L Puncheon	1-10	1,021 €	1,051 €	944 €	941 €
25/27 mm staves,	11-30	1,011 €	1,041 €	934 €	931 €
6/8 galvanized hoops	31-50	1,001 €	1,031 €	925 €	922 €
	51-1C	992 €	1,022 €	920 €	917 €
500L Puncheon	1-5	1,488 €	1,518 €	1,427 €	SMALL FRENCH OAK BARRELS 114L (Feuillette) 526 € 57L (Quartant) 299 € 28L 223 €
	6-15	1,473 €	1,503 €	1,413 €	
30/32 mm staves,	16-25	1,458 €	1,488 €	1,398 €	
8 galvanized hoops	26-1C	1,449 €	1,479 €	1,391 €	

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 €

BARREL CASKS

Product	600L	700L	820L
32 mm staves, 8 galvanized hoops	1,658 €	1,971 €	2,204 €
45 mm staves, 8 galvanized hoops	2,126 €	-	-

FOREST ORIGIN

FOREST ORIGIN	TOAST LEVELS
Allier	Light
Vosges	Light Long
Nevers	Medium
Jura	Medium Long
French Acacia	Medium Plus
Chatillon	Heavy
Bourgogne	
Eastern Europe	

BARREL OPTIONS

Name	225-228L	300-500L	600-820L
Chauffe 180 (Light Long 180 minute toast)	+150 €	+150 €	+150 €
Billon Subtil	+15 €	+18 €	-
Head Toasting	+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 €	-

NEW!



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

- All custom orders must be confirmed by 24 September. Stock barrels available at late order price.
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- Free winery delivery and price discounts are available for full container purchases.
- Other available sizes include 350L and 400L.

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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.



Jérôme Damy, Damy manager and 2007 meilleur ouvrier de France.

Since 1997 barrels produced at Damy are CTB certified (fûts de traditions Française - traditional French barrels) 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 (Program for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

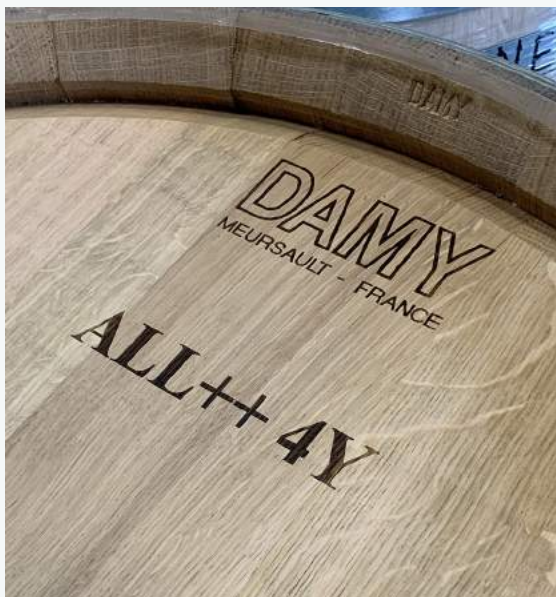
Tonnellerie Damy is one of the most renowned Burgundian Cooperages. The barrels are synonymous with the world's greatest Chardonnays and Pinots and are featured in many Côtes de Beaune and Nuits domaines. The distinctive and delectable house style is the reason you will find Damy barrels in many wineries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

STYLISTICALLY

Damy barrels have traditionally offered a stunning ability to soften tannins and provide a creamy, rounded mid-palate, while its lighter more respectful toasting enhances vineyard terroir. Both styles of toasting support and enhance fruit sweetness to complement both white and red wines, and both are available in a variety of forest origins.



Noisette color of the inside of a DAMY barrel after the 2 hour super light long "Imperial" toast.



Light Long Plus Plus Toast with 4Y Seasoning.

STRONG POINTS

- Forest origin and special barrels
 - Special barrels: Imperial, Exclusive, Rouge and R2
- 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)

IMPERIAL

Three forest blend, seasoned 36 months, with two hour light long proprietary toast

Délicat

Optional barrel softening technique

- Light Long Plus Plus Toast



Merrains Jura



2022 DAMY
New Zealand Barrel Prices

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

Product	Qty	FRENCH OAK (24 MONTH AIR DRY)		AMERICAN OAK (36 MONTH AIR DRY)	EASTERN EUROPEAN (24 MONTH AIR DRY)
		Early Order (by September 24)	Late Order	All Season	All Season
Bordeaux Export (225L)	1-10	867 €	897 €	642 €	775 €
Burgundy Export (228L)	11-30	857 €	887 €	635 €	767 €
25/27 mm staves,	31-67	847 €	877 €	629 €	760 €
6/8 galvanized hoops	68-1C	837 €	867 €	625 €	756 €
300L Puncheon	1-10	1,021 €	1,051 €	755 €	941 €
	11-30	1,011 €	1,041 €	747 €	831 €
25/27 mm staves,	31-50	1,001 €	1,031 €	740 €	922 €
8 galvanized hoops	51-1C	992 €	1,022 €	736 €	931 €
500L Puncheon	1-5	1,488 €	1,518 €	1,065 €	1,422 €
	6-15	1,473 €	1,503 €	1,055 €	1,408 €
30/32 mm staves,	16-25	1,458 €	1,488 €	1,044 €	1,394 €
8 galvanized hoops	26-1C	1,449 €	1,479 €	1,039 €	1,387 €



A blend of premium oak from the Vosges, Allier and Jura regions of France with a proprietary 2 hour light long toast only on small embers that gives a very light noisette colored toast to the barrel. Aimed to offer very nuanced oak characteristics and lift the terroir and fruit components of your wine.

Imperial

225/228L	500/600L
+150 €	+150 €



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

Exclusive

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



Specifically developed to honor the character of Rhône varietals (red and white). Tight grain French oak from a premier French forest and single supplier. 36 months seasoning. Proprietary Toast. Reveals fruity notes and sweetness on the nose; silky smooth tannins on the palate with volume and freshness.

Estrella 45*

225/228L	300L	500L
+22 €	+24 €	+24 €



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 €

FRENCH OAK CASKS				FOREST ORIGIN	TOAST LEVELS
Product	600L	700L	860L	Allier	Light
32 mm staves, 8 galvanized hoops	1,658 €	1,971 €	2,204 €	Vosges	Light Long
45 mm staves, 8 galvanized hoops	2,126 €	2,727 €	2,792 €	Nevers	Light Long Plus
				Jura	Medium
				Chatillon	Medium Long
				Bourgogne	Medium Plus
				American	Heavy
				Eastern Europe	DÉLICAT
					NEW! <i>Délicat</i>

BARREL OPTIONS

Name	225/228L	300-500L	600-860L
DAMY Délicat (Barrell softening technique)	+15 €	+18 €	-
Head Toasting (No charge for American Oak)	+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 €	-

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- Other available sizes include 350L and 400L.



Master Cooper Kristof selecting oak trees in the Tokay forest for stave production.

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.

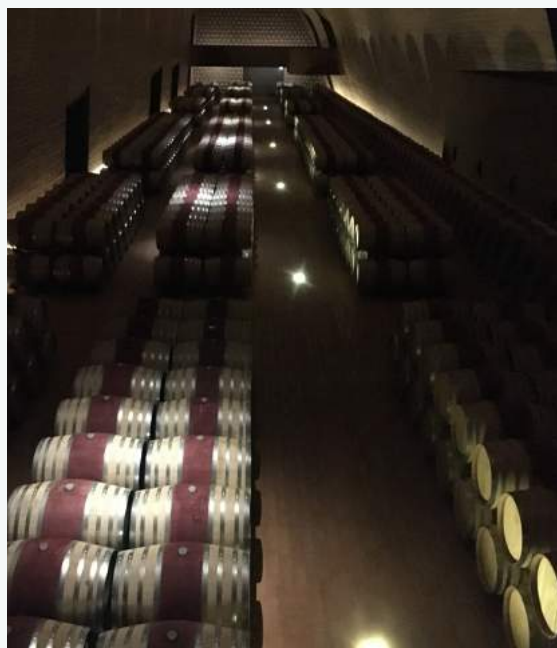
Tokay offers elegance and a fine tannin profile while Mecsek offers phenolic richness and palate weight.



"Kristof" barrel named after Master Cooper: Kristof Flodung.

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, Syrah, Merlot and Bordelaise varietals.



Rows of Antinori European Coopers Hungary barrels being used to age their Tignanello Super Tuscan.

2022 EUROPEAN COOPERS New Zealand Barrel Prices

Product	Qty	HUNGARIAN OAK (36 MONTHS AIR DRY)	 Kristof +50 €
Bordeaux Export (225L)	1-10	676 €	
Burgundy Export (228L)	11-30	650 €	
25/27 mm staves, 6/8 galvanized hoops	31-67	624 €	
	68-1C	597 €	
225L Bordeaux Chateau Ferré	1-10	706 €	<p>Named for Master Cooper Kristof Flodung, the Kristof barrel is a blend of extra tight grain from the finest selections of Mecsek and Tokay. The staves are aged for a minimum of 3 years and the heads 4-5 years. All three toasting options are finished with a proprietary process developed for deeper penetration, subtlety and elegance.</p> <p>(Available from 225L & 228L - 500L)</p>
Barre crossing heads, no chestnut hoops	11-30	680 €	
20/22 mm staves, 6/8 galvanized hoops	31-67	654 €	
	68-1C	627 €	
300L Hogshead	1-10	785 €	
	11-30	756 €	
25/27 mm staves, 6/8 galvanized hoops	31-50	724 €	
	51-1C	674 €	
500L Puncheon	1-8	1,272 €	
	9-16	1,214 €	
27 mm staves, 8 galvanized hoops	17-25	1,156 €	
	26-1C	1,112 €	

OAK SELECTIONS				SPECIAL SIZES	
Name	Forest Origin	Grain Width	Air Dry	Size	Price
Tokay	Tokay Mountains	< 1.5 mm	36 months		
Tokay Blend	2/3 Tokay, 1/3 Mecsek	1.5-2.0 mm	36 months	60L	349 €
Hungarian	Blend of Tokay and Mecsek	1.5-3.0mm	36 months	110L	425 €
Mecsek Blend	1/3 Tokay, 2/3 Mecsek	2.0-3.0 mm	36 months	400L	1,116 €
Mecsek	Mecsek Hills	2.0-3.0 mm	36 months		

BARREL OPTIONS			TOAST LEVELS	
Name	225/228L	300-500L		
Head Toasting	+10 €	+13 €	■ Light	■ Medium Long
Tokay Oak (extra fine grain)	+22 €	+30€	■ Light Long	■ Medium Plus
2/3 Tokay Oak Selection	+11 €	+13 €	■ Medium	■ Heavy
Kristof	+50 €	+50 €		

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- All barrel prices are exclusive of GST. For other delivery locations, please inquire.



Paul Schneckenleitner inspecting staves for large format production.

HISTORY

Fassbinderie Schneckenleitner 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 Schneckenleitner family has been at the helm of the cooperage since 1880. Schneckenleitner 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) is sourced 100% in Austria and are seasoned on site.

TODAY

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

Schneckenleitner 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

Schneckenleitner 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.



15 HL round cask destined for Oddero in the Piedmonte.



25 HL oval casks destined for South Africa.



45 mm thick stave 500L puncheon in Chablis.

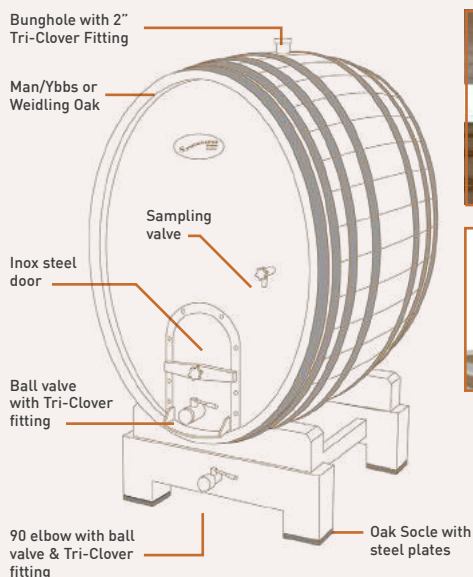
STRONG POINTS

- 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

2022 SCHNECKENLEITNER New Zealand Cask Prices

CASKS	LITRES (L)				29mm STAVE THICKNESS			45mm STAVE THICKNESS		
500L	500				2,080 €			2,570 €		
600L	600				2,350 €			2,900 €		
700L	700				2,660 €			3,230 €		
800L	800				2,965 €			3,540 €		
ROUNDS	LITRES (L)	BILGE HEIGHT (CM)	BILGE DIAMETER (CM)	HEAD HEIGHT (CM)	HEAD DIAMETER (CM)	WEIGHT (KGS)	LENGTH OF STAVES (CM)	STAVE THICKNESS (MM)	MANN/YBBS OR ACACIA	WEIDLING OAK
10HL	1000	125	125	109	109	317	130	47	8,975 €	9,195 €
13HL	1300	136	136	117	117	396	139	47	10,195 €	10,480 €
15HL	1500	140	140	123	123	476	150	50	10,985 €	11,315 €
20HL	2000	154	154	136	136	557	161	52	12,970 €	13,410 €
25HL	2500	167	167	147	147	696	173	57	15,005 €	15,555 €
30HL	3000	177	177	156	156	835	183	60	16,970 €	17,625 €
OVALS										
10HL	1000	147	106	135	96	317	130	48	9,150 €	9,370 €
13HL	1300	155	110	143	100	396	135	48	10,120 €	10,390 €
15HL	1500	170	119	158	109	476	141	50	11,190 €	11,520 €
20HL	2000	189	129	175	118	557	153	53	13,275 €	13,710 €
25HL	2500	204	143	189	131	696	158	55	15,330 €	15,880 €
30HL	3000	214	148	198	136	835	172	57	17,360 €	18,015 €

OVAL WITH STANDARD ACCESSORIES



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, 45cm tall	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

AOE

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

AOC

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

- All custom orders must be confirmed by 24 September. Exceptionally high demand and limited availability. Please place your order early.
- Additional sizes up to 60HL available upon request.
- All prices are listed in Euros (€) and include transport.
- Your invoice will be in \$NZD based on the exchange rate at the date of invoice. 30% deposit due at the order confirmation for all Rounds & Ovals, with 70% balance due before delivery to the winery.
- On average, the natural air drying process seasons about 10 mm of the stave's thickness per year.
- Above prices do not include GST.



Fred and Jacques Canadell in front of a French oak log destined for stave production.

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

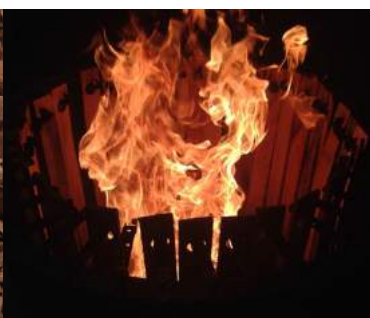
The Canadell product line includes chips for use during fermentation and post ferment aging, to dominoes and staves, which best showcase the qualities of French oak and show characters remarkably similar to barrel aging. Canadell bridges the gap between barrels and oak alternatives.



French oak tree in the Tronçais forest of France.



Toasted French oak chips.



Fire toasted French oak staves.



French oak dominoes.








French oak staves.

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		QTY	PER BAG	PER KG
<div><div><div>French Oak MINI-CHIPS</div><div>10 kg per bag</div><div>60 bags per pallet</div></div><div></div></div>	Toasted (L, M , M+)	1-20 Bags 21-50 Bags	\$152.00 \$142.00	\$15.20 \$14.20
	<div><div><div>French Oak Chips</div><div>10 kg per bag</div><div>60 bags per pallet</div></div><div></div></div>	Toasted (L, M , M+)	1-20 Bags 21-50 Bags	\$152.00 \$142.00
<div><div><div>French Oak Chips HIGH IMPACT</div><div>10 kg per bag</div><div>60 bags per pallet</div></div><div></div></div>		Toasted (M , M+)	1-20 Bags 21-50 Bags	\$163.00 \$151.00
	FRENCH OAK DOMINOES		QTY	PER BAG
<div><div><div>French Oak Dominoes</div><div>41.2 cm² each</div><div>10 kg per bag</div><div>60 bags per pallet</div></div><div></div></div>	Toasted (L, M , M+)	1-20 Bags 21-50 Bags	\$284.00 \$268.00	\$28.40 \$26.80
	Long Toast	1-20 Bags 21-50 Bags	\$314.00 \$293.00	\$31.40 \$29.30
FRENCH OAK TANK STAVES		QTY	PER PACKET	PER STAVE
<div><div><div>Tank Staves</div><div>95 x 5 x 0.7cm</div><div>1,090 cm²</div><div>50 staves per fan</div><div>114 bags per pallet</div></div><div></div></div>	Toasted (L, M , M+)	1-20 Bags 21-50 Bags	\$329.00 \$305.00	\$6.58 \$6.10
	Long Toast	1-20 Bags 21-50 Bags	\$362.00 \$333.00	\$7.24 \$6.66
	Fire Toasted (M , M+)	1-20 Bags 21-50 Bags	\$513.00 \$476.00	\$10.26 \$9.52

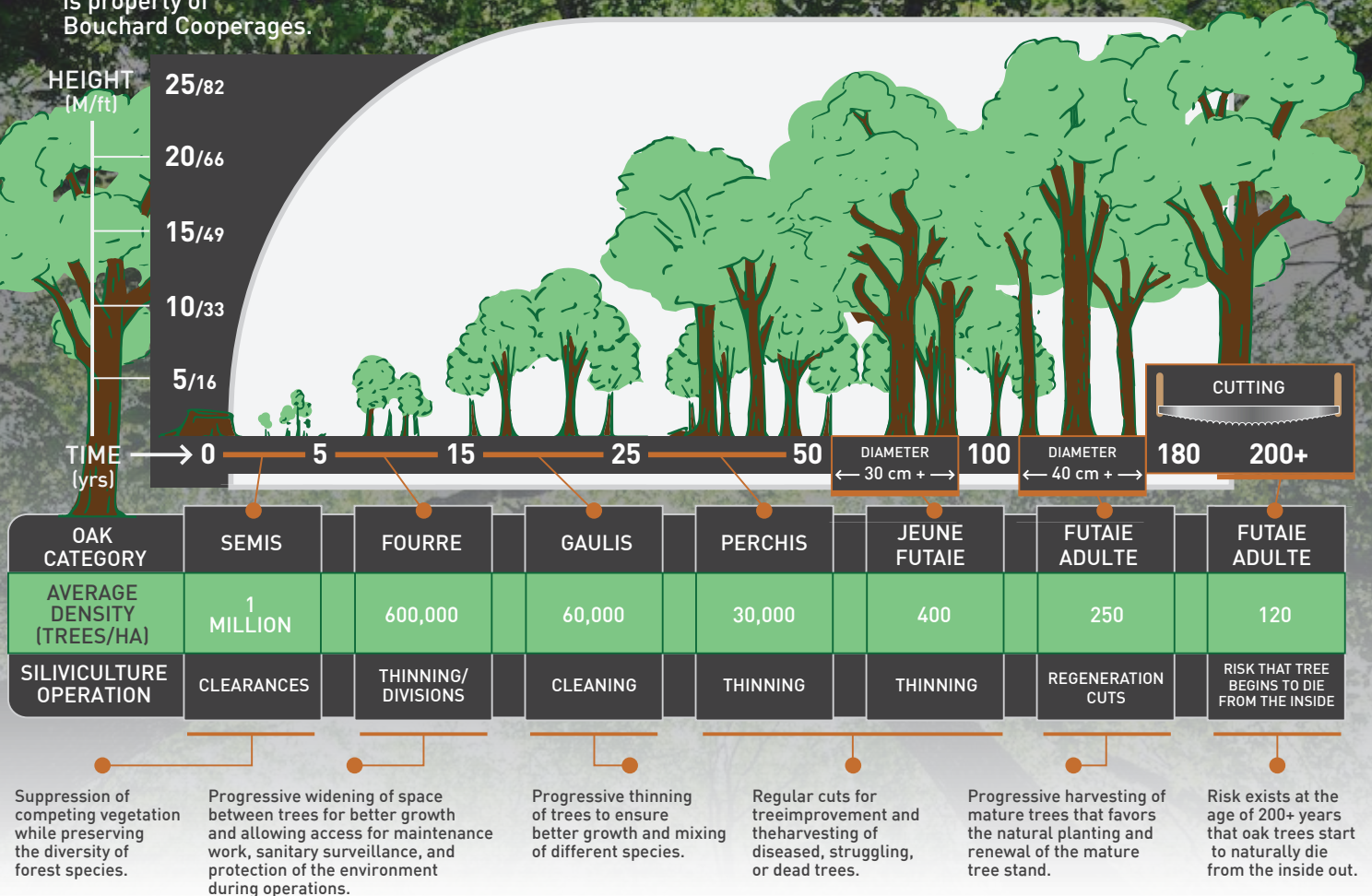
-  Please order these products, and any other customer orders, no later than 24 September to assure delivery.
-  All Canadell products are sold and invoiced in \$NZD, and are sold per bag or per packet.
-  The prices listed above are DDP Cromwell warehouse and are exclusive of GST. Multiple container discounts are available.
-  For further information on trials, specifications or dosages, please contact Roberta at Bouchard Cooperages.
-  Samples available.



FUTAIE GROWTH MAP

Oak Tree Categories and Life Stages

*This custom graphic is property of Bouchard Cooperages.

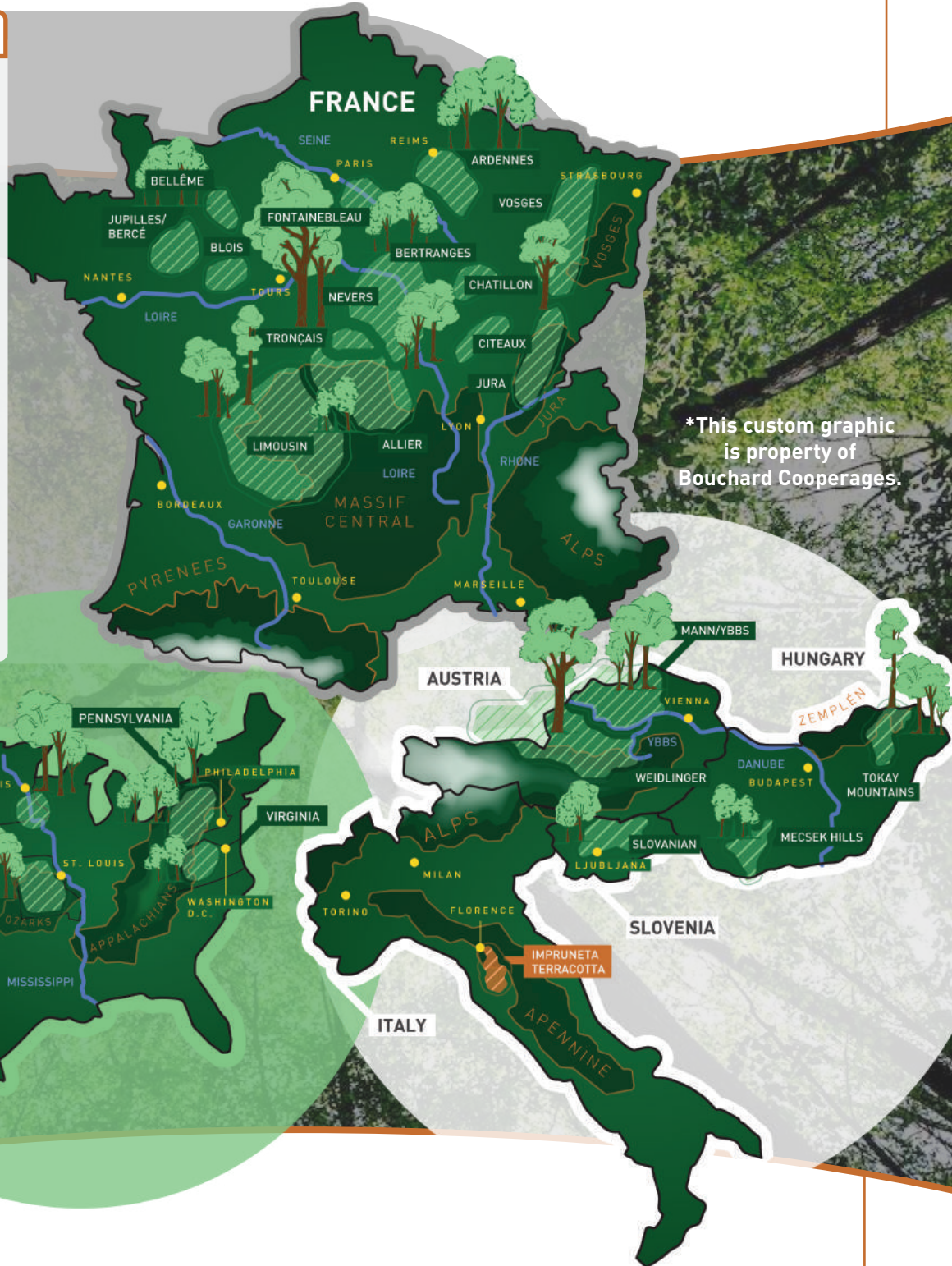


FOREST ORIGINS

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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