



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.



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).



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

2020 BILLON USA PRICES

PLACE YOUR ORDER BY APRIL 15 AND TAKE DELIVERY BY JULY 1 TO
SAVE 60 € PER FRENCH OAK BARREL

ALL BARRELS FROM BOUCHARD COOPERAGES
CAN BE COMBINED FOR VOLUME PRICE DISCOUNTS

| Product | Qty | FRENCH OAK | FRENCH ACACIA | <div>SUBTIL</div> <div>+15 €</div> <div>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.</div> <div>(Available from 225L & 228L - 300L)</div> | | |
|--|---|------------|---------------|--|--------------|-------|
| Bordeaux Export (225L) | 1-15 | 902 € | 766 € | | | |
| | 16-30 | 894 € | 756 € | | | |
| | 31-50 | 887 € | 751 € | | | |
| | 51-75 | 882 € | 744 € | | | |
| 25/27 mm staves, 6/8 galvanized hoops | 76-1C | 874 € | 739 € | | | |
| Champagne Export (200L or 205L) | 1-15 | 866 € | 730 € | <div>Select</div> <div>+93 €</div> <div>Special selection of Extra Tight Grain from a blend of French forests, minimum of 30 months air dry, intended for longer aging.</div> <div>(Limited quantities available)</div> <div>(Available from 225L & 228L - 500L)</div> | | |
| | 16-30 | 858 € | 720 € | | | |
| | 25/27 mm staves, 6/8 galvanized hoops | 31-50 | 851 € | | | 715 € |
| | For 34 mm staves, please add 77€ per barrel | 51-75 | 846 € | | | 708 € |
| | 76-1C | 838 € | 703 € | | | |
| 265L Export | 1-15 | 943 € | 800 € | <div>Richelieu</div> <div>+81 €</div> <div>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.</div> <div>Its proprietary toasting was developed specifically for bolder red varietals and blends.</div> <div>Minimum of 3 year air-dried staves, and 4 year air-dried heads.</div> <div>(Available from 225L & 228L - 500L)</div> | | |
| Burgundy sized heads and Bordeaux | 16-50 | 933 € | 793 € | | | |
| length staves, 25/27 mm staves, | 51-75 | 923 € | 787 € | | | |
| 6/8 galvanized hoops | 76-1C | 913 € | 779 € | | | |
| 300L Puncheon | 1-3 | 1,038 € | 905 € | | | |
| 25/27 mm staves, 8 galvanized hoops | 4-35 | 1,028 € | 894 € | | | |
| | 36-53 | 1,020 € | 887 € | | | |
| | 350L Puncheon | 1-3 | 1,162 € | 1,008 € | | |
| 27/29 mm staves, 8 galvanized hoops | 4-35 | 1,156 € | 1,005 € | | | |
| | 36-53 | 1,145 € | 993 € | | | |
| | 400L Puncheon | 1-2 | 1,314 € | 1,171 € | | |
| 27/29 mm staves, 8 galvanized hoops | 3-20 | 1,301 € | 1,165 € | | | |
| | 21-53 | 1,292 € | 1,154 € | | | |
| | 500L Puncheon | 1-2 | 1,499 € | 1,327 € | | |
| 30/32 mm staves, 8 galvanized hoops | 3-20 | 1,484 € | 1,313 € | | | |
| | 21-53 | 1,479 € | 1,306 € | | | |
| | FRENCH OAK CASKS | | | | | |
| Product | 600L | 700L | 820L | | | |
| 32 mm staves, 8 galvanized hoops | 1,602 € | 1,746 € | 2,008 € | | | |
| 45 mm staves, 8 galvanized hoops | 2,048 € | 2,192 € | 2,454 € | | | |
| BARREL OPTIONS | | | | FOREST ORIGIN | TOAST LEVELS | |
| Name | 200-265L | 300-500L | 600-820L | Allier | Light | |
| Billon Subtil | +15 € | +18 € | - | Vosges | Light Long | |
| Head Toasting (All forests) | +10 € | +14 € | +21 € | Nevers | Medium | |
| 3 Year Air Dry (All forests) | +22 € | +24 € | +52 € | Jura | Medium Long | |
| 4 Year Air Dry (Allier, Jura, Vosges) | +47 € | - | - | Chatillon | Medium Plus | |
| 5 Year Air Dry (Very limited availability) | +57 € | - | - | Bourgogne | Heavy | |
| Burgundy Batard (4 chestnut hoops) | +22 € | - | - | Eastern European | | |
| Burgundy Château (8 chestnut hoops) | +44 € | - | - | *Offered at -90€ | | |
| Black Hoops | +22 € | +57 € | - | | | |

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

TONNELLERIE
Billon
BEAUNE - FRANCE

To qualify for an early delivery price, your order must be confirmed by April 15 and delivered by July 1.

All prices above are listed in Euros (€) and include delivery to our Napa Valley warehouse.

Free winery delivery and price discounts are available for full container purchases. Please inquire.

www.bouchardcooperages.com
sales@bouchardcooperages.com • (707)257-3582