



### HISTORY

European Coopers Hungary is a premium Hungarian cooperage that produces Hungarian oak barrels (225L - 500L). 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 (225L - 500L)



## 2020 EUROPEAN COOPERS USA PRICES

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

Product		Qty	HUNGARIAN OAK 36 MONTHS AIR DRY		
Bordeaux Export (225L)		1-10	586 €		Bordeaux Château (225L) +60 € 4 chestnut hoops, barre crossing heads, 20/22 mm staves, 6/8 galvanized hoops
Burgundy Export (228L)		11-30	577 €		
		31-67	571 €		
25/27 mm staves, 6/8 galvanized hoops		68-1C	562 €		
Bordeaux Export Thin Stave (225L)		1-10	561 €		Bordeaux Château Ferré (225L) +30 € Barre crossing heads, no chestnut hoops 20/22 mm staves, 6/8 galvanized hoops
20/22 mm staves, 6/8 galvanized hoops		11-30	551 €		
		31-67	545 €		
		68-1C	537 €		
265L Export		1-10	637 €		<div></div> <div>+50 €</div> <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 &amp; 228L - 500L)</p>
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops		11-30	627 €		
		31-50	621 €		
		51-1C	607 €		
300L Hogshead		1-10	669 €		
25/27 mm staves, 6/8 galvanized hoops		11-30	662 €		
		31-50	656 €		
		51-1C	646 €		
350L Puncheon		1-10	721 €		
27 mm staves, 8 galvanized hoops		11-25	714 €		
		26-45	708 €		
		46-1C	703 €		
400L Puncheon		1-8	849 €		
27 mm staves, 8 galvanized hoops		9-16	838 €		
		17-25	833 €		
		26-1C	826 €		
500L Puncheon		1-8	1,015 €		
27 mm staves, 8 galvanized hoops		9-16	1,002 €		
		17-25	997 €		
		26-1C	992 €		
OAK SELECTIONS					SPECIAL SIZES
Name	Forest Origin	Grain Width	Air Dry		Price
Tokay	Tokay Mountains	< 1.5 mm	36 months	60L	280 €
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	110L	362 €
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	600L	1,099 €
BARREL OPTIONS			TOAST LEVELS		
Name	200-265L	300-500L			
Head Toasting	+10 €	+13 €			
Tokay Oak (extra fine grain)	+22 €	+30€			
2/3 Tokay Oak Selection	+11 €	+13 €			
			<div><div><div>■ Light</div><div>■ Light Long</div><div>■ Medium</div></div><div><div>■ Medium Long</div><div>■ Medium Plus</div><div>■ Heavy</div></div></div>		