

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

Tonnellerie BILLON



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.



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

TONNELLERIE

STYLISTICALLY

BEAUNE - FRANCE

SUBTI

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.



- 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)



Merrain's Jura











180 min light long toast



Optional pre-toasting technique





2021 BILLON USA PRICES

25/27 mm staves, 6/8 galvanized hoops

25/27 mm staves, 6/8 galvanized hoops

Champagne Export (200L or 205L)

For 34 mm staves, please add 77 €

Burgundy sized heads and Bordeaux

25/27 mm staves, 8 galvanized hoops

27/29 mm staves, 8 galvanized hoops

27/29 mm staves, 8 galvanized hoops

30/32 mm staves, 8 galvanized hoops

32 mm staves, 8 galvanized hoops

45 mm staves, 8 galvanized hoops

length staves, 25/27 mm staves,

6/8 galvanized hoops

300L Puncheon

350L Puncheon

400L Puncheon

500L Puncheon

Product

Product

per barrel

265L Export

Bordeaux Export (225L)

Burgundy Export (228L)

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

FRENCH OAK LATER ORDER

907€

899 €

891 €

886 €

878 €

871 €

863€

855 €

850 €

842€

948 €

939 €

931 €

926€

1,044 €

1,034 €

1,025€

1,168 €

1,157 €

1,146 €

1,321 €

1,308 €

1,296 €

1.507 €

1,493 €

1,478 €

700L

1,755€

FRENCH ACACIA

771€

763 €

755€

752€

744 €

735€

727€

719€

716€

708 €

805€

797 €.

789€

785€

911€

902€

893€

1,014€

1,004€

994€

1,178 €

1,166 €

1,154 €

1.334 €

1,321 €

1,307 €

820L

2,019€

FRENCH OAK EARLY ORDER

847 €

839 €

831 €

826€

818€

811€

803€

795€

790 €

782 €

888 €

879 €

871€

866€

984 €

974€

965€

1,108€

1,097€

1,086 €

1,261€

1,248 €

1,236 €

1.447 €

1,433 €

1,418€

Qty

1-15

16-30

31-50

51-75

76-1C

1-15

16-30

31-50

51-75

76-1C

1-15

16-50

51-75

76-1C

1-3

4-35

36-53

1-3

4-35

36-53

1-2

3-20

21-30

1-2

3-20

21-30

600L

1,611€

2,057 €

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



+150 €

A 180 minute light long toast on only small embers available on all forests and sizes. This "chauffe à coeur" style toast penetrates the entirety of the stave and resembles a very minimally toasted barrel despite being toasted on small embers for 3 hours. Aimed to offer clarity and purity to the fruit and terroir components of your wine.

Available from 225 & 228L - 820L

SUBTÎL

+15€

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.

(Available from 225L & 228L - 300L)

Select

+93 €

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

(Available from 225L & 228L - 500L) (Limited quantities available)

Richelieu

+81 €

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.

(Available from 225L & 228L - 500L) (Available in all toast levels)

BARREL OPTIONS			
Name	200-265L	300-500L	600-820L
Head Toasting (All forests)	+10 €	+14 €	+21 €
3 Year Air Dry (All forests)	+24€	+26 €	+52 €
4 Year Air Dry (Allier, Jura, Vosges)	+47 €	-	-
5 Year Air Dry (Very limited availability)	+57 €	-	-
Burgundy Batard (4 chestnut hoops)	+22€	-	-
Burgundy Château (8 chestnut hoops)	+44 €	-	-
Black Hoops	+22€	+57 €	-

FOREST ORIGIN	TOAST LEVELS	
Allier	Light	
Vosges	Light Long	
Nevers	Chauffe 180	
Jura	Medium	
Chatillon	Medium Long	
Bourgogne	Medium Plus	
Eastern European *Offered at -90€	Heavy	

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Billon

BEAUNE - FRANCE