



MASTER COOPERS



HISTORY

After 36 years of passion and dedication to the cooperage business, Vincent Bouchard put his signature on a barrel under his Master Coopers brand.

Master Coopers strives for the integration of wood and wine throughout the 5 stages of tasting: the nose, the front palette, the mid palette, the finish and what in Italy is called the "retro-gusto" where the wine comes back after drinking or spitting. The integration is balanced in a way that shows a reverence for fruit and terroir.

What distinguishes the Master Coopers brand is the unique proprietary way the barrels are toasted.

MADE IN AMERICA

Vincent Bouchard partnered with one of North America's premier cooperages to cooper the "Made in America" American Oak barrels.



Vincent Bouchard; Founder of Master Coopers.

The proprietary toasting process is much longer than the traditional toasting time and done at a lower flame, designed to optimize the essence of American oak while minimizing its undesirable characteristics. That means more subtle oak nuances that lift the fruit and broaden the palate; and less aggressive lactones with no overt oakiness, plankyness or dill.

STYLISTICALLY

Proprietary toast deepens and enhances finesse, elegance and length on French oak and decreases presence of whiskey lactones on American oak.

PRODUIT DE BOURGOGNE

Working closely with a selected Burgundian Cooper with whom he has had the longest relationship, the barrels feature 100% 3-year air dry French oak from specially selected premier forests, and are available in both Slow Blue and Slow Red toasts:

- Slow Blue for Chardonnay and other whites
- Slow Red for Pinot Noir and other delicate/aromatic reds.



Master Coopers Produit de Bourgogne barrel getting its finishing touches.



Master Coopers USA barrel destined for a cellar in Mexico.

STRONG POINTS

- Proprietary toast for wines and different char levels for spirits
- Special Barrel: Unity
- Blending of different French forests for the Slow Red and Slow Blue French oak barrels
- State specific forests used for American oak barrels:
 - Minnesota
 - Missouri
- Available in 225L or 228L
- Fire & steam bent barrels
- 3-year air dry and tight grain available upon request

2021 MASTER COOPERS 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

Made in America

AMERICAN OAK 24 MONTHS AIR DRY

Burgundy Export (228L)
25/27 mm staves, 6 galvanized hoops

\$ 475

Bordeaux Export (225L)
25/27 mm staves, 6 galvanized hoops

\$ 475

Bordeaux Export Thin Stave (225L)
20/22 mm staves, 6 galvanized hoops

\$ 485



\$575

The Unity barrel is a fine selection of tight grain Missouri and Minnesota oak that has been naturally aged in the elements between three to four years with four year air dry heads and a proprietary steam bending and toasting technique that aims to showcase the most subtle nuances of fine American oak to elevate your wine.

- The prices above are listed in USD (\$) and include delivery to our Napa Valley warehouse.
- Made in America.

BARREL OPTIONS		OAK SELECTIONS		TOAST LEVEL FOR WINE	
Name		Slow-growth American white oak of the highest quality is seasoned for a minimum of 2 years and sourced from:		The proprietary toasting process, developed personally by Vincent Bouchard, is much longer than the traditional toasting time and done at a lower flame, designed to optimize the essence of American oak while minimizing its undesirable characteristics.	
Toasted Heads (TH)	No Charge				
Steam Bending (SB)	No Charge				
3-Year Air Dry (3Y)	+\$30				
Tight Grain Missouri Oak (TG)	+\$30	Missouri	Missouri oak offers sweetness and vanillia notes.	That means more subtle oak nuances that lift the fruit and broaden the palate and less aggressive lactones with no overt oakiness, plankiness or dill. Heads are toasted.	
Extra-Tight Grain Minnesota Oak (ETG)	+\$30				
		Minnesota	Minnesota oak is the tightest grained, providing elegance and depth.	TOAST LEVEL FOR SPIRITS	
				<div><div></div> Char 1 - Darkened</div> <div><div></div> Char 2 - Industry</div> <div><div></div> Char 3 - Industry Standard</div> <div><div></div> Char 4 - Alligator Skin</div>	

Produit de Bourgogne

Product	Qty	FRENCH OAK 36 MONTHS AIR DRY EARLY ORDER	FRENCH OAK 36 MONTHS AIR DRY LATE ORDER	TOAST LEVEL
Burgundy Export (228L) 25/27 mm staves, 8 galvanized hoops	1-15	924 €	984 €	<ul style="list-style-type: none"> ■ Slow Blue Medium ■ Slow Blue Medium Long ■ Slow Red Medium Long ■ Slow Red Medium Plus
	16-30	915 €	975 €	
	31-50	906 €	966 €	
	51+	899 €	959 €	

- 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.
- Made in France.

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

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