



BOUCHARD COOPERAGES

OAK PRICING & PORTFOLIO 2021 PACIFIC NORTHWEST USA

Barrels / Puncheons / Casks / Ovals / Alternatives / Tannins

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

*French Oak / Hungarian Oak / Austrian Oak / American Oak
Eastern European Oak / French Acacia / Austrian Acacia*

DAMY
MEURSAULT - FRANCE

TONNELLERIE
Billon
BEAUNE - FRANCE

maury&fils
TONNELIERS À BORDEAUX DEPUIS 1893


CANADELL


**Master
Coopers**

CHÊNE-oelogie
FRENCH OAK TANNIN


SCHNECKENLEITNER
Binderei
Austria

**EUROPEAN
HUNGARY
COOPERS**

A commitment to quality and customer service

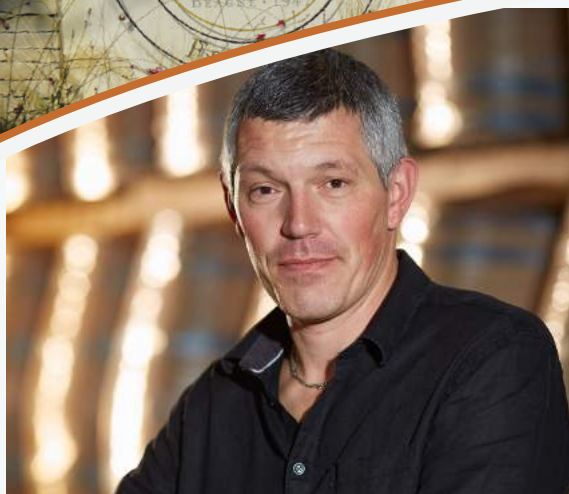
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bouchardcooperages



Bouchard Cooperages



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

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 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 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).



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

SUBTIL

Optional pre-toasting technique

2021 BILLON USA PRICES

PLACE YOUR ORDER BY MAY 15 AND TAKE DELIVERY
BY AUGUST 1 SAVE: 60 € PER FRENCH OAK BARREL

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

Product	Qty	FRENCH OAK EARLY ORDER	FRENCH OAK LATER ORDER	FRENCH ACACIA	 +150 €
Bordeaux Export (225L)	1-15	847 €	907 €	771 €	
	16-30	839 €	899 €	763 €	
Burgundy Export (228L)	31-50	831 €	891 €	755 €	
25/27 mm staves, 6/8 galvanized hoops	51-75	826 €	886 €	752 €	
	76-1C	818 €	878 €	744 €	
Champagne Export (200L or 205L)	1-15	811 €	871 €	735 €	
25/27 mm staves, 6/8 galvanized hoops	16-30	803 €	863 €	727 €	
For 34 mm staves, please add 77 € per barrel	31-50	795 €	855 €	719 €	
	51-75	790 €	850 €	716 €	
	76-1C	782 €	842 €	708 €	
265L Export	1-15	888 €	948 €	805 €	
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	16-50	879 €	939 €	797 €	
	51-75	871 €	931 €	789 €	
	76-1C	866 €	926 €	785 €	
300L Puncheon	1-3	984 €	1,044 €	911 €	
25/27 mm staves, 8 galvanized hoops	4-35	974 €	1,034 €	902 €	
	36-53	965 €	1,025 €	893 €	
350L Puncheon	1-3	1,108 €	1,168 €	1,014 €	
27/29 mm staves, 8 galvanized hoops	4-35	1,097 €	1,157 €	1,004 €	
	36-53	1,086 €	1,146 €	994 €	
400L Puncheon	1-2	1,261 €	1,321 €	1,178 €	
27/29 mm staves, 8 galvanized hoops	3-20	1,248 €	1,308 €	1,166 €	
	21-30	1,236 €	1,296 €	1,154 €	
500L Puncheon	1-2	1,447 €	1,507 €	1,334 €	
30/32 mm staves, 8 galvanized hoops	3-20	1,433 €	1,493 €	1,321 €	
	21-30	1,418 €	1,478 €	1,307 €	
FRENCH OAK CASKS					
Product	600L	700L	820L	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)	
32 mm staves, 8 galvanized hoops	1,611 €	1,755 €	2,019 €		
45 mm staves, 8 galvanized hoops	2,057 €	-	-		
BARREL OPTIONS					
Name	200-265L	300-500L	600-820L	FOREST ORIGIN	TOAST LEVELS
Head Toasting (All forests)	+10 €	+14 €	+21 €	Allier	Light
3 Year Air Dry (All forests)	+24 €	+26 €	+52 €	Vosges	Light Long
4 Year Air Dry (Allier, Jura, Vosges)	+47 €	-	-	Nevers	Chauve 180
5 Year Air Dry (Very limited availability)	+57 €	-	-	Jura	Medium
Burgundy Batard (4 chestnut hoops)	+22 €	-	-	Chatillon	Medium Long
Burgundy Château (8 chestnut hoops)	+44 €	-	-	Bourgogne	Medium Plus
Black Hoops	+22 €	+57 €	-	Eastern European	Heavy
				*Offered at -90€	

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

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TONNELLERIE
Billion
BEAUNE - FRANCE

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

All prices above are listed in Euros (€) and include delivery to our Portland, OR warehouse.

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

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

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 (225L - 860L) 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.

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 (Programme 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 a stunning ability to soften tannins and provide a creamy, rounded mid-palate, while supporting and enhancing fruit sweetness to complement both white and red wines with 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 on a 400L puncheon.

STRONG POINTS

- Forest origin and special barrels
 - Special barrels: Rouge, R2, Estrella and Exclusive
- 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 finishing technique

• Light Long Plus Plus Toast



Merrains du Jura



2021 DAMY USA PRICES

PLACE YOUR ORDER BY MAY 15 AND TAKE DELIVERY
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265L Export	1-15	888 €	948 €
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300L Puncheon	1-3	984 €	1,044 €
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	3-20	1,248 €	1,308 €
	21-30	1,236 €	1,296 €
500L Puncheon	1-2	1,447 €	1,507 €
	3-20	1,433 €	1,493 €
	21-30	1,418 €	1,478 €

FRENCH OAK CASKS

Product	600L	700L	860L
32 mm staves, 8 galvanized hoops	1,611 €	1,755 €	2,069 €
45 mm staves, 8 galvanized hoops	2,057 €	2,201 €	2,515 €

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

- Allier
 - Vosges
 - Nevers
 - Jura
 - Chatillon
 - Bourgogne
 - Eastern European
- *Offered at -90€

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

IMPERIAL

Imperial
+150 €

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.

(Available in 225L, 228L, 500L & 600L)

Délicat

Délicat
+15 €

A proprietary barrel finishing technique unique to Tonnellerie DAMY that aims to soften the initial presence of the oak and elevate the integration and harmony between the fruit, oak and toast. This technique maintains DAMY's signature mid-palate volume and roundness.

(Available from 225L & 228L - 500L)

EXCLUSIVE

Exclusive
+93 €

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.

(Available from 225L & 228L - 500L)



Estrella 45*
+22 €

Specifically developed to honor the character of Rhône varieties (red and white). Extra 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.

(Available from 225L & 228L - 500L)



Rouge (R or R2)
+62 €



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 to help develop structure in bolder red wines.

(Available from 225L & 228L - 500L)

TOAST LEVELS

- Light
- Light Long
- Light Long Plus Plus
- Medium
- Medium Long
- Medium Plus
- Heavy



Mathieu Maury explaining about the seasoning of staves.

Mathieu's proximity to Bordeaux has allowed the brand to position itself as a preferred partner rather than a mere provider to Bordeaux's greatest Châteaux.

Tonnellerie Maury 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

Maury barrels focus on fruit purity, expression, aromatics and structure. The barrels allow the fruit to remain in focus while providing lift and fullness. They are delicate enough for a lighter vintage but have enough personality and impact to excel in warmer vintages and richer wine styles.



Barrels toasting at the cooperage in Bordeaux.



Row of Maury medium toast Bordeaux Chateau barrels at Château Léoville-Barton in St. Julien.

HISTORY

Tonnellerie Maury & Fils is a traditional fourth generation cooperage that originated along the "quai des chartrons quartier" of Bordeaux in 1893. It is in this area of the city along the Garonne river that wine barrels were loaded onto ships and exported to Britain and soon after, around the world.

Tonnellerie Maury specializes in the 225L Bordeaux barrel but also makes sizes up to 500L puncheons based on different oak grain tightnesses originating from different French oak forests from the center of France.

TODAY

Tonnellerie Maury is now managed by Mathieu Maury who is a fourth generation cooper. Mathieu has a very strong reputation and image in the local Bordeaux market where 90% of his barrels are sold to Grand Cru Classé Châteaux in the region.

STRONG POINTS

- Reputation is built on 225L Bordeaux style barrels
- Barrels are categorized on grain tightness and all of the oak comes from the center of France
- Offers barrels made with Limousin open grain oak
- Special Toast, mc^2

$$\sqrt{\text{OAK}} = mc^2$$

- Fire bent and fire toasted barrels
- Offers French oak barrels and puncheons (225L - 500L)



2021 MAURY USA PRICES

PLACE YOUR ORDER BY MAY 15 AND TAKE DELIVERY
BY AUGUST 1 SAVE: 52 € PER FRENCH OAK BARREL

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

Product	Qty	FRENCH OAK 24 MONTHS AIR DRY EARLY ORDER	FRENCH OAK 24 MONTHS AIR DRY LATE ORDER
Bordeaux Export (225L)	1-11	914 €	966 €
	12-49	904 €	956 €
25/27 mm staves, 8 galvanized hoops	50-149	893 €	945 €
	150+	883 €	935 €
Bordeaux Export Thin Stave (225L)	1-11	925 €	977 €
	12-49	915 €	967 €
20/22 mm staves, 8 galvanized hoops	50-149	905 €	957 €
	150+	895 €	947 €
Bordeaux Château Ferré (225L)	1-11	960 €	1,012 €
	12-49	950 €	1,002 €
Barre crossing heads, no chestnut hoops, 22mm staves, 8 galvanized hoops	50-149	940 €	992 €
	150+	929 €	981 €
Bordeaux Château (225L)	1-11	995 €	1,047 €
	12-49	985 €	1,037 €
Barre crossing heads, chestnut hoops, 22mm staves, 8 galvanized hoops	50-149	974 €	1,026 €
	150+	963 €	1,015 €
265L Export	1-11	984 €	1,036 €
Burgundy sized heads and Bordeaux length staves	12-69	962 €	1,014 €
25/27mm staves, 8 galvanized hoops	70+	952 €	1,004 €
300L Hogshead	1-11	1,012 €	1,064 €
	12-53	1,002 €	1,054 €
25/27mm staves, 8 galvanized hoops	54+	991 €	1,043 €
350L Hogshead	1-11	1,081 €	1,133 €
	12-53	1,071 €	1,123 €
25/27mm staves, 8 galvanized hoops	54+	1,060 €	1,112 €
400L Puncheon	1-5	1,210 €	1,262 €
25/27mm staves, 8 galvanized hoops	6+	1,193 €	1,245 €
500L Puncheon	1-5	1,436 €	1,488 €
25/27mm staves, 8 galvanized hoops	6+	1,414 €	1,466 €

BARREL OPTIONS	MC ²	TOAST LEVELS
Name 3 Year Air Dry +33 € Extra Tight Grain +40 € Head Toasting No Charge Black Hoops +23 € ■ 600L Demi-Muid available upon request ■ Limousin or open grain French oak for spirits and wine available upon request	 $\sqrt{\text{Barrel}} = mc^2$ +40 € A unique extended light long double toasting technique that caters to an elegant and fresh expression of the varietal and promotes the vineyard's typicities and complexities. (Available on all barrel sizes)	 ■ Medium ■ Medium Long ■ Medium Plus

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EUROPEAN HUNGARY COOPERS

EUROPEAN COOPERS HUNGARY

HUNGARY

1



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

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.



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



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

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)



2021 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	594 €		Bordeaux Château (225L) +60 € 4 chestnut hoops, barre crossing heads, 20/22 mm staves, 6/8 galvanized hoops
Burgundy Export (228L)		11-30	585 €		
		31-67	579 €		
25/27 mm staves, 6/8 galvanized hoops		68-1C	570 €		
		1-10	569 €		Bordeaux Château Ferré (225L) +30 € Barre crossing heads, no chestnut hoops 20/22 mm staves, 6/8 galvanized hoops
Bordeaux Export Thin Stave (225L)		11-30	558 €		
20/22 mm staves, 6/8 galvanized hoops		31-67	552 €		
		68-1C	544 €		
265L Export		1-10	646 €		 +50 € 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. (Available from 225L & 228L - 500L)
Burgundy sized heads and Bordeaux		11-30	636 €		
length staves, 25/27 mm staves, 6/8		31-50	629 €		
galvanized hoops		51-1C	615 €		
		1-10	678 €		
300L Hogshead		11-30	671 €		
25/27 mm staves, 6/8 galvanized hoops		31-50	665 €		
		51-1C	655 €		
		1-10	731 €		
350L Puncheon		11-30	724 €		
27 mm staves, 8 galvanized hoops		31-50	717 €		
		51-1C	712 €		
		1-8	860 €		
400L Puncheon		9-16	849 €		
27 mm staves, 8 galvanized hoops		17-25	844 €		
		26-1C	836 €		
		1-8	1,028 €		
500L Puncheon		9-16	1,015 €		
27 mm staves, 8 galvanized hoops		17-25	1,010 €		
		26-1C	1,005 €		
OAK SELECTIONS					SPECIAL SIZES
Name	Forest Origin	Grain Width	Air Dry		Price
Tokay	Tokay Mountains	< 1.5 mm	36 months	60L	284 €
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	367 €
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	1,114 €
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 €			
			■ Light ■ Light Long ■ Medium ■ Medium Long ■ Medium Plus ■ Heavy		



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

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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 Toasted Heads (TH) No Charge Steam Bending (SB) No Charge 3-Year Air Dry (3Y) +\$30 Tight Grain Missouri Oak (TG) +\$30 Extra-Tight Grain Minnesota Oak (ETG) +\$30	Slow-growth American white oak of the highest quality is seasoned for a minimum of 2 years and sourced from: Missouri Missouri oak offers sweetness and vanilla notes. Minnesota Minnesota oak is the tightest grained, providing elegance and depth.	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. 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.
		TOAST LEVEL FOR SPIRITS ■ Char 1 - Darkened ■ Char 2 - Industry ■ Char 3 - Industry Standard ■ Char 4 - Alligator Skin

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)	1-15	924 €	984 €	■ Slow Blue Medium
	16-30	915 €	975 €	■ Slow Blue Medium Long
25/27 mm staves, 8 galvanized hoops	31-50	906 €	966 €	■ Slow Red Medium Long
	51+	899 €	959 €	■ Slow Red Medium Plus

■ To qualify for an early delivery price, your order must be confirmed by May 15 and delivered by August 1.

■ All prices above are listed in EUROS (€) and include delivery to our Portland, OR 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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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 puncheons and 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) are either sourced 100% in Austria or are made from a mix of Austrian oak.

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. Because of the large format, the incredibly long and 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 large format vessels work both on white and red wines.



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

- Independently 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
- 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
- Long air drying time for wood preparation
- House toasts are the: AOC (Austrian Oak Complex) and AOE (Austrian Oak Elegance)

2021 SCHNECKENLEITNER USA PRICES

PUNCHEONS

Product	500L	600L	700L	800L
29 mm thick Staves	1,725 €	2,030 €	2,435 €	2,740 €
45 mm thick Staves	2,230 €	2,535 €	2,945 €	3,250 €

ROUNDS

Product	LITRES (L)	GALLON (G)	BILGE HEIGHT (IN)	BILGE DIAMETER (IN)	HEAD HEIGHT (IN)	HEAD DIAMETER (IN)	LENGTH OF STAVES (IN)	STAVE THICKNESS (IN)	MANN/YABBS OR ACACIA	WEIDLING OAK
10HL	1,000	264	49.2	49.2	42.9	47	51.2	47	9,075 €	9,285 €
13HL	1,250	330	53.5	53.5	46.1	47	54.7	47	10,270 €	10,545 €
15HL	1,500	396	55.1	55.1	48.4	50	59.1	50	11,020 €	11,335 €
20HL	2,000	528	60.6	60.6	53.5	52	63.4	52	12,905 €	13,325 €
25HL	2,500	660	65.7	65.7	57.9	57	68	57	14,820 €	15,345 €
30HL	3,000	793	69.6	69.6	61.4	60	72	60	16,620 €	17,250 €

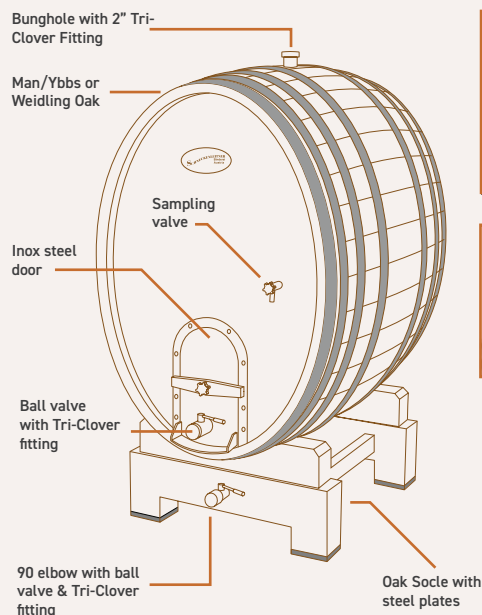
OVALS

10HL	1,000	264	57.8	41.7	53.1	48	51.2	48	9,255 €	9,465 €
13HL	1,250	330	61	43.3	56.3	48	53.5	48	10,235 €	10,495 €
15HL	1,500	396	66	46.8	62.2	50	55.5	50	11,260 €	11,575 €
20HL	2,000	528	74	50.7	68.9	53	60.2	53	13,305 €	13,725 €
25HL	2,500	660	80.3	56.3	74.4	55	62.2	55	15,315 €	15,840 €
30HL	3,000	793	84.3	58.3	78	57	67.7	57	17,310 €	17,940 €

OVAL WITH STANDARD ACCESSORIES

CASK & OVAL OPTIONS

OAK SELECTIONS



500L - 800L OPTIONS

Outlet Connection 1" With Cap	105 €
Wooden Cradle	495 €

10HL - 60HL OPTIONS

Top Manhole with TC fitting and pressure compensating valve	Varies on size
Painted Hoops	489 €
Cooling Plate	Varies on size
Colmatore	188 €
Laser Engraving	390 €
Thermometer with immersion sleeve	390 €
Thermowell	165 €
1x Oak Support Bar on Head	495 €
2x Oak Support Bar on Head	950 €

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

AOC

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

AOE

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

- Oval vertical/horizontal door available upon request.
- Partial or full discharge valves, sample port and manhole available on 5, 6, 7 or 8 HL casks. Available on request.
- Additional sizes up to 60HL available on request, as well as conical upright tanks for aging and maturation.

CANADELL

CANADELL

FRANCE

1

HISTORY

Merrandier Canadell was established in 1940 by Lauriano Canadell in Trie-sur-Baïse in France's Hautes Pyrénées department. For four generations and over sixty years, Canadell has been providing staves of the highest quality to the largest and most prestigious cooperages around the world for barrel making. In 2000 Canadell launched their own line of fine oak alternative products for winemaking which include fans, chips, dominos and barrel inserts.

TODAY

Canadell is currently managed by Jacques Canadell and his son Frédéric. Canadell is one of the oldest and largest customers of France's Office National des Forêts (ONF).



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 powder and 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 dominos.



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
- Staves are evenly spaced and air dried outside in the elements for optimal ventilation and seasoning
- Fire toasted and convection toasted staves
- Chips • Dominos
- Barrel inserts (through head of barrel)



2021 CANADELL USA PRICES

FRENCH OAK TANK STAVES			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
Standard Staves 23.5 ft² per fan 20 staves per fan 2 fans per bag 120 bags per pallet	Toasted (L, M , M+)	Per bag	\$198.00	\$193.00	\$191.00	\$189.00
		Per fan	\$99.00	\$96.50	\$95.50	\$94.50
	Long Toast	Per bag	\$214.00	\$209.00	\$207.00	\$204.00
		Per fan	\$107.00	\$104.50	\$103.50	\$102.00
Thick Staves 16.4 ft² per fan 12 staves per fan 2 fans per bag 100 bags per pallet	Fire Toasted (M , M+)	Per bag	\$305.00	\$300.00	\$295.00	\$289.00
		Per fan	\$152.50	\$150.00	\$147.50	\$144.50
	Thick Staves (Long Toast)	Per bag	\$287.00	\$281.00	\$278.00	\$274.00
		Per fan	\$143.50	\$140.50	\$139.00	\$137.00
BARREL INSERTS (THROUGHT THE HEAD)			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
11.8 ft² each, sold individually 20 half-staves per system (installation not included)	Toasted (L, M , M+)	Per barrel	\$85.00	\$84.00	\$82.00	\$79.00
	Long Toast	Per barrel	\$91.00	\$89.00	\$87.00	\$85.00
	Fire Toasted (M , M+)	Per barrel	\$111.00	\$110.00	\$106.00	\$102.00
FRENCH OAK DOMINOES			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
6.4 in² each 22 lbs per bag 60 bags per pallet	Toasted (L, M , M+)	Per bag	\$189.00	\$184.00	\$182.00	\$179.00
		Per lb	\$8.59	\$8.36	\$8.27	\$8.14
	Long Toast	Per bag	\$211.00	\$205.00	\$202.00	\$201.00
		Per lb	\$9.59	\$9.32	\$9.18	\$9.14
FRENCH OAK CHIPS			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
French Oak CHIPS 22 lbs per bag 60 bags per pallet	Toasted (L, M , M+)	Per bag	\$88.00	\$85.00	\$82.00	\$80.00
		Per lb	\$4.00	\$3.86	\$3.73	\$3.64
	Long Toast	Per bag	\$98.00	\$94.00	\$91.00	\$89.00
		Per lb	\$4.45	\$4.27	\$4.14	\$4.05
French Oak CHIPS HIGH IMPACT Made from Toasted Staves / 22 lbs per bag 60 bags per pallet	Fresh / Untoasted	Per bag	\$84.00	\$80.00	\$78.00	\$75.00
		Per lb	\$3.82	\$3.64	\$3.55	\$3.41
	Toasted (L, M , M+)	Per bag	\$88.00	\$85.00	\$82.00	\$80.00
	Per lb	\$4.00	\$3.86	\$3.73	\$3.64	
French Oak CHIPS MATRIX Proprietary Blend of Chips & Mini-Chips / 22 lbs per bag / 60 bags per pallet	Toasted (L, M , M+)	Per bag	\$82.00	\$79.00	\$76.00	\$74.00
		Per lb	\$3.73	\$3.59	\$3.45	\$3.36
	Fresh / Untoasted	Per bag	\$78.00	\$74.00	\$72.00	\$70.00
	Per lb	\$3.55	\$3.36	\$3.27	\$3.18	
French Oak MINI-CHIPS 22 lbs per bag 60 bags per pallet	Toasted (L, M , M+)	Per bag	\$89.00	\$86.00	\$84.00	\$81.00
		Per lb	\$4.05	\$3.91	\$3.82	\$3.68
	Fresh / Untoasted	Per bag	\$85.00	\$81.00	\$79.00	\$77.00
	Per lb	\$3.86	\$3.68	\$3.59	\$3.50	

- All Canadell products can be combined for volume price discounts.
- Bulk pricing available upon request.



CHÊNE-oelogie

FRENCH OAK TANNIN

By:



CHÊNE-OEOLOGIE



HISTORY

Chêne-oelogie French Oak Tannin is a partnership between Vincent Bouchard from Bouchard Cooperages and Mikael Reduil from First Oak. Mikael Reduil is a 6th generation Cognac producer, viticulturer and consulting oenologue and produces a wide array of oenological products under his brand First Oak, which was founded in 2008 and is based right outside of Cognac.

Due to Mikael's close proximity and connections with France's Cognac and Bordeaux based cooperages, he is able to source pieces of French oak left from cooperages' stave production for a premium, 100% French Oak tannin product line. As a result, Mikael's raw ingredients for French Oak tannin production is of the highest quality.

TODAY

Chêne-oelogie French Oak Tannin by First Oak is a premium toasted and untoasted French oak tannin product line that is produced in Cognac and is applicable to treating a wide variety of alcoholic beverages. The addition of the French oak tannins can be done at different stages of the alcohol's production process.



"Excellence" untoasted French oak tannin and "Structure" toasted French oak tannin sample bottles.

STYLISTICALLY

Chêne-oelogie French Oak tannin acts on the palate with regard to a beverage's integration and structure profile. It does NOT take the place of oak alternatives or barrels and does NOT impact the beverage's aromatic or color profile.

STRUCTURE

Untoasted French oak tannin that can be used on thin wines that would benefit from tannin structure, the frameworking of fruit and palate length.

EXCELLENCE

Toasted French oak tannin that helps soften the wine's structure. It performs on brighter more elegant and complex wines and adds sweetness and roundness.



STRONG POINTS

- 100% water soluble Premium French oak tannin for alcoholic beverage production
- Made from two natural products:
 - French Oak
 - Demineralized water
- Chêne-oelogie Excellence Tannin: Toasted French oak tannin
- Chêne-oelogie Structure Tannin: Untoasted French oak tannin
- Up to 2 years shelf life
- Chêne-oelogie French Oak tannin is suitable for use in beverage production and complies with 27 CFR 24.246 of the Alcohol, Tobacco Tax & Trade Bureau (TTB) Electronic Code of Federal Regulations e-CFR when used at our recommended dosage rates.

2021 CHÊNE-OEOLOGIE USA PRICES

CAN BE USED AS A SOLUTION TO HELP MITIGATE
THE NEGATIVE IMPACTS OF SMOKE TAIN

PRODUCTS	PRICE	UNITS	PACKAGING
Excellence Tannin has been extracted from oak that has been toasted. Helps soften the wine's structure. Performs on brighter, more elegant and complex wines and adds sweetness and roundness.	\$495.00 \$247.50	1 kg 0.5 kg	
Structure Tannin has been extracted from oak that is untoasted. Can be used for wines that are thin and would benefit from tannin structure, the frameworking of fruit and palate length.	\$345.00 \$172.50	1 kg 0.5 kg	

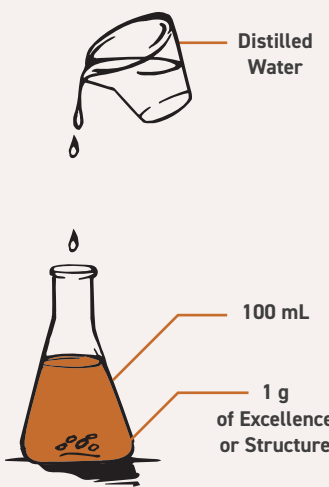
PRICE COMPARISON SCENARIO

Chêne-oologie Dosages = 2 g/HL:	Excellence	Structure
1kg of French oak tannin	\$495.00	\$345.00
Costs per lb	\$225.00	\$156.80
HL of wine that can be treated	500 HL	500 HL
L of wine that can be treated	50,000 L	50,000 L
Gallons of wine that can be treated	13,208.6 Gal	13,208.6 Gal
Cost per HL of wine	\$0.99	\$0.69
Cost per Gallon of wine	\$0.037	\$0.026
Cost per L of wine	\$0.01	\$0.0069

USAGE

STEP 1

Prepare a 10 g/L French oak tannin extract solution by mixing 100mL of pure dissolved water or wine to 1g of Excellence or Structure French oak tannin.



Distilled Water

100 mL

1 g of Excellence or Structure

1 HL — 100 L

1 HL — 26.4 Gallons

1 L — 0.264 Gallons

1 L — 1000 ml

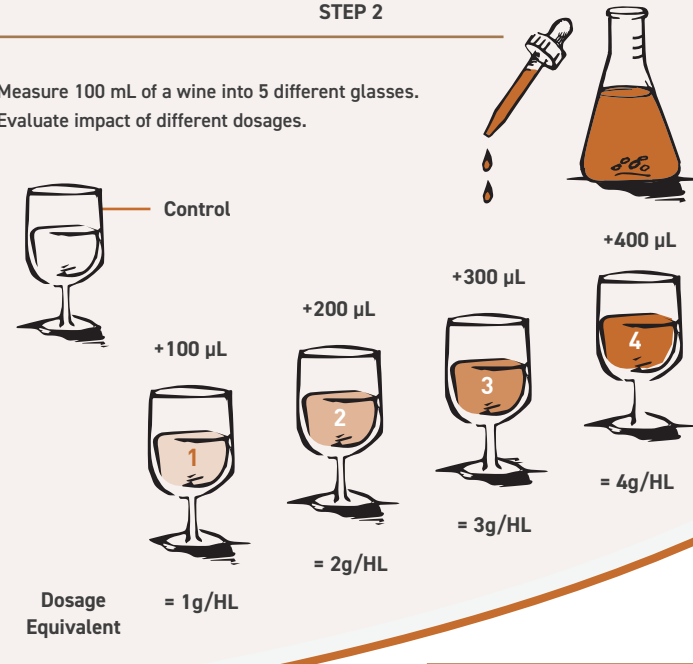
1 mL — 1000 µL, ppm or microliter

1 kg — 2.2 lbs

*For mixing purposes, the dry oak tannin can be mixed into an aqueous or wine based solution (1 kg per 20L) to facilitate the mixing of the product into wine tanks or other holding vessels.

STEP 2

Measure 100 mL of a wine into 5 different glasses. Evaluate impact of different dosages.



Control

+100 µL = 1g/HL

+200 µL = 2g/HL

+300 µL = 3g/HL

+400 µL = 4g/HL

Dosage Equivalent

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CHÊNE-oologie

FRENCH OAK TANNIN

By:



GRUPE OENOLOGIQUE

All prices above are listed in \$USD and include delivery to our Napa Valley warehouse.

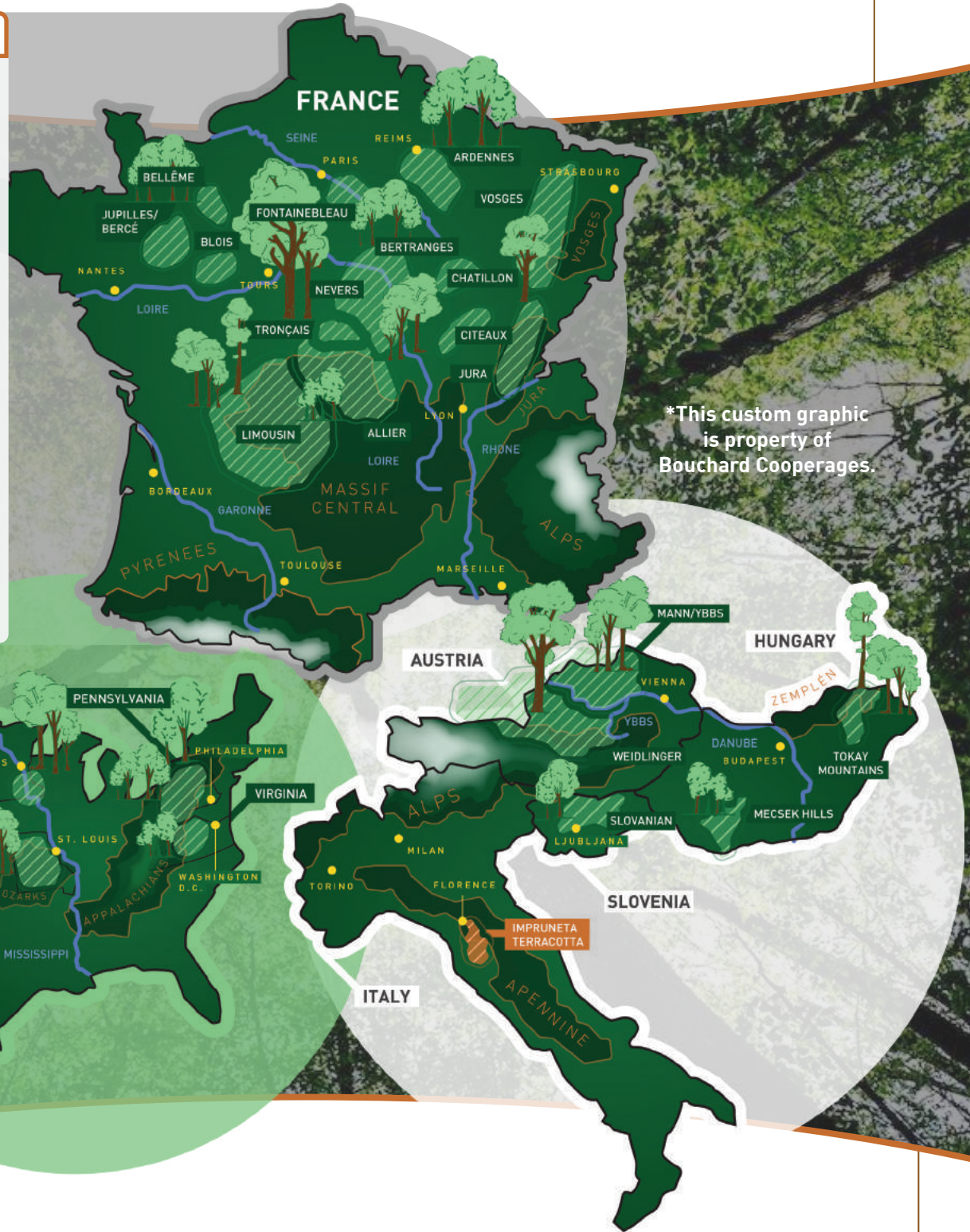
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FOREST ORIGINS

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. **Fountainebleau** 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

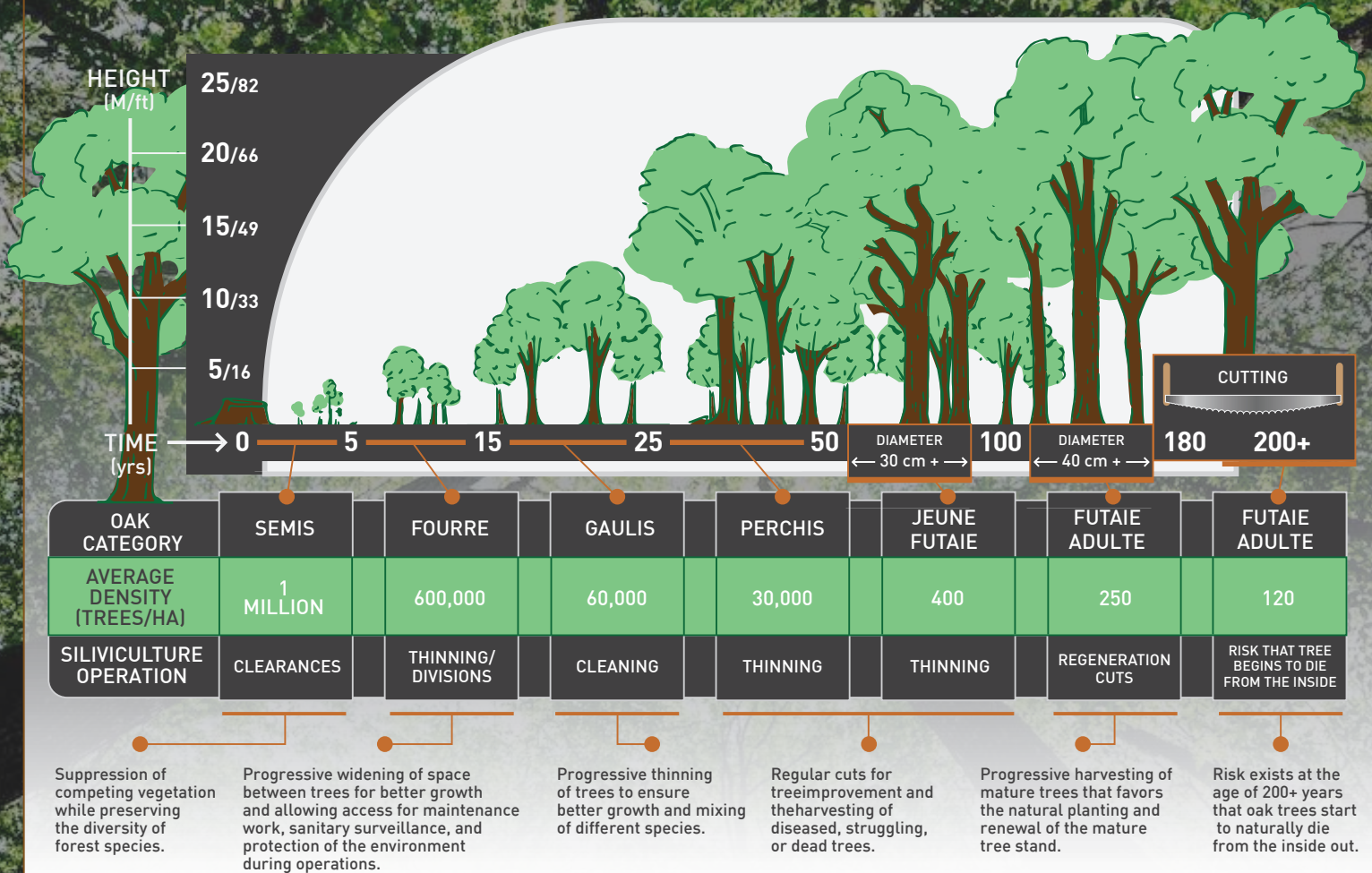
*ha = generalized hectares of forest that includes other trees besides oak.



FUTAIE GROWTH MAP

OAK TREE CATEGORIES AND LIFE STAGES

*This custom graphic is property of Bouchard Cooperages.





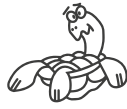
TONNELLERIE
Billon
BEAUNE - FRANCE

DAMY
MEURSAULT - FRANCE

maury&fils
TONNELIERS À BORDEAUX DEPUIS 1893


CANADELL

*Pin
de Ferre*


**DRUNK
TURTLE**


ARTENOVA
TERRECOTTE - Impruneta




**Master
Coopers**

CHÊNE-ologie
FRENCH OAK TANNIN


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