



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 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 EARLY ORDER	FRENCH OAK LATER ORDER
Bordeaux Export (225L)	1-15	847 €	907 €
	16-30	839 €	899 €
	31-50	831 €	891 €
	51-75	826 €	886 €
	76-1C	818 €	878 €
Burgundy Export (228L)	1-15	811 €	871 €
	16-30	803 €	863 €
	31-50	795 €	855 €
	51-75	790 €	850 €
	76-1C	782 €	842 €
Champagne Export (200L or 205L)	1-15	811 €	871 €
	16-30	803 €	863 €
	31-50	795 €	855 €
	51-75	790 €	850 €
	76-1C	782 €	842 €
265L Export	1-15	888 €	948 €
	16-50	879 €	939 €
	51-75	871 €	931 €
	76-1C	866 €	926 €
300L Puncheon	1-3	984 €	1,044 €
	4-35	974 €	1,034 €
	36-53	965 €	1,025 €
350L Puncheon	1-3	1,108 €	1,168 €
	4-35	1,097 €	1,157 €
	36-53	1,086 €	1,146 €
400L Puncheon	1-2	1,261 €	1,321 €
	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