



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.

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.



STRONG POINTS

- Proprietary toast
- 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



2020 MASTER COOPERS USA PRICES

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

Made in America

Burgundy Export (228L)

25/27 mm staves, 6 galvanized hoops

Bordeaux Export (225L)

25/27 mm staves, 6 galvanized hoops

Bordeaux Export Thin Stave (225L)

20/22 mm staves, 6 galvanized hoops

AMERICAN OAK
24 MONTHS AIR DRY

\$475

\$475

\$485

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

■ Made in America.

BARREL OPTIONS

OAK SELECTIONS

TOAST LEVEL

Name

Slow-growth American white oak of the highest quality is seasoned for a minimum of 2 years and sourced from:

Toasted heads	No Charge
Steam Bending	No Charge
3-Year Air Dry	+\$30
Tight grain Missouri Oak	+\$30
Extra-tight grain Minnesota Oak	+\$30

Missouri Missouri oak offers sweetness and vanillia 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.

Produit de Bourgogne

Qty

FRENCH OAK
36 MONTH AIR DRY

TOAST LEVEL

Burgundy Export (228L)

25/27 mm staves, 8 galvanized hoops

1-15

16-30

31-50

51+

918 €

911 €

904 €

899 €

- Slow Blue Medium
- Slow Blue Medium Long
- Slow Red Medium Long
- Slow Red Medium Plus

■ All prices above are listed in Euros (€) and include delivery to our Napa Valley warehouse.

■ Made in France.

