



FRENCH OAK  
2021 PRICING

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**At Tonnellerie Ô**, all the wood used to build our French oak barrels comes from nationally or locally owned public forest parcels that have been carefully cultivated for centuries to produce oak of the highest quality. Our 225L barrels are made from a blend of wood from four regions within Northern France (Hauts-de-France, Ile-de-France, Normandy and Grand Est), which includes the forests of Halatte, Chantilly, Fontainebleau, Darney and Bellême, among others. Our Burgundy Export Barrels are produced from a blend of wood from four regions in the Center of France (Auvergne-Rhône-Alpes, Bourgogne-Franche-Comté, Val de Loire and Centre-Val de Loire), which includes the forests of Orléans, Saint-Palais, Tronçais, Bercé and Bertranges, among others. All staves are seasoned for at least 36 months at the mill where they are made before shipment to our cooperage in Benicia, California.

## EXPORT SELECTIONS

Tonnellerie Ô produces two different formats for our Export barrels – a Bordeaux Export and a Burgundy Export – and offers four basic toast profiles (Blonde, Medium, Medium Plus and Heavy).

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Bordeaux Export / Burgundy Export</b>	36 months	225L / 228L / 27mm	<b>\$ 995</b>	<b>979</b>	<b>949</b>	<b>919</b>

## BESPOKE SELECTIONS

Bespoke Selections are customized versions of our Export Selections. When you choose to work with our Bespoke Selections, you have the option to customize your toast profile, select nonstandard sizes including 200L and 265L formats, adjust stave thickness, add toasted heads and add your logo to the barrel head. For additional costs, you also may order Château formats, specific forest (when available) and American oak heads (Hybrid).

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Bordeaux Export / Burgundy Export / Specialty</b>	36 months	200L / 225L / 228L / 265L 27mm / 22mm	<b>\$ 1,010</b>	<b>995</b>	<b>965</b>	<b>935</b>

### Bespoke Selection Additions\*

Château Ferré / Château Tradition	\$ 210 / 265	Tronçais/Jupilles/Futaie	\$ 250
48-Month Seasoning ( <i>Forest Specific not available</i> )	140	Extra Fine Grain	290
Forest Specific ( <i>Tronçais &amp; Jupilles not included</i> )	200	Hybrid (American Oak Heads)	(100)

\* Based on availability. Costs are additional per barrel.

## PRESTIGE SELECTIONS

### FUTAIE

Tonnellerie Ô produces two different barrel formats from premium oak staves chosen exclusively from trees grown and harvested in accordance with the Futaie system of forest management. Under the strict direction of the French National Office of Forestry (ONF), Futaie forests have become the source of some of the highest-quality oak found anywhere in the world, prized for its fine grain and rare uniformity. Designed to help sharpen focus on vivid fruit and floral characters, our proprietary toasting process helps create lifted, delicate aromas; energy and nerve on the palate; and a bright, focused finish.

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Pur Blanc</b>	36 months	225L/22mm & 228L/27mm	<b>\$ 1,275</b>	<b>1,220</b>	<b>1,169</b>	<b>1,069</b>
<b>Pur Noir</b>	36 months	225L/22mm & 228L/27mm	<b>1,275</b>	<b>1,220</b>	<b>1,169</b>	<b>1,069</b>

### SOUS L'EAU

An overnight “cold soak” of staves in pure, filtered water washes away tannin and woody aromatic compounds, leaving a uniquely clean, elegant sensory profile. This process creates a balance of clear varietal expression and refined oak influence.

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Elegance</b>	36 months	225L / 228L / 27mm / 22mm	<b>\$ 1,275</b>	<b>1,220</b>	<b>1,169</b>	<b>1,069</b>
<b>Purity</b>	36 months	225L / 228L / 27mm / 22mm	<b>1,275</b>	<b>1,220</b>	<b>1,169</b>	<b>1,069</b>

### CRÈME DLC

To build this limited-production barrel, our coopers select only the finest grain staves milled from the most renowned forests of central France. Long, controlled toasting brings greater definition to the aromatic and textural elements of the finest oak: complex aromas, richer mouthfeel, extended finish.

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Ôr</b>	36 months	228L / 27mm	<b>\$ 1,335</b>	<b>1,285</b>	<b>1,230</b>	<b>1,130</b>
<b>Ôr Rouge</b>	36 months	228L / 27mm	<b>1,335</b>	<b>1,285</b>	<b>1,230</b>	<b>1,130</b>

### ÉLEVAGE

Our expert craftsmen choose only fine-grained, flawless staves – the fruit of the labor of generations of foresters – to create a barrel made for exceptional wines of great depth and presence. A deep, slow toast helps amplify ripe dark fruit, a velvety texture and a lush, sweet finish.

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Luxe</b>	36 months	225L / 22mm	<b>1,335</b>	<b>1,285</b>	<b>1,230</b>	<b>1,130</b>

### Ô CHÂTEAU

A blend of oak from the jewels of the French national forest system: the Forêt Domaniale de Tronçais and the Forêt Domaniale de Bercé. A time-honored toasting method brings out the most natural expression of this exquisite oak to contribute complexity, structure and finesse.

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Ferré</b>	36 months	225L / 22mm	<b>\$ 1,405</b>	<b>1,345</b>	<b>1,295</b>	<b>1,230</b>
<b>Tradition</b>	36 months	225L / 228L / 22mm / 27mm	<b>1,460</b>	<b>1,400</b>	<b>1,345</b>	<b>1,279</b>

## SINGLE FOREST SELECTIONS

Tonnellerie Ô invites you to explore the complexity of forest terroir. Each year we reserve small quantities of wood from some of the most renowned forests of France and season them four years for customers who wish to apply the principles of fine winegrowing to make a more discriminating choice of oak. Our selections consist of the Forêt Domaniale de Bercé, Forêt Domaniale des Bertranges, Forêt Domaniale d'Halatte, Forêt Domaniale de Saint-Palais, Forêt Domaniale de Tronçais and Forêt Domaniale de Darney (Vosges).

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Bercé</b>	48 months	200L / 225L / 228L / 265L / 27mm / 22mm	\$ 1,330	1,315	1,285	
<b>Bertranges</b>	48 months	200L / 225L / 228L / 265L / 27mm / 22mm	1,330	1,315	1,285	
<b>Halatte</b>	48 months	200L / 225L / 228L / 265L / 27mm / 22mm	1,330	1,315	1,285	
<b>Saint-Palais</b>	48 months	200L / 225L / 228L / 265L / 27mm / 22mm	1,330	1,315	1,285	
<b>Tronçais</b>	48 months	200L / 225L / 228L / 265L / 27mm / 22mm	1,330	1,315	1,285	
<b>Darney</b>	48 months	200L / 225L / 228L / 265L / 27mm / 22mm	1,330	1,315	1,285	

## RESERVE

Each year our Master Cooper travels to France to hand-select the finest grain staves available from the prized forests of Tronçais and Bercé and set them out to season for five years for the production of our Reserve barrel. Tonnellerie Ô is proud to offer winemakers the rare opportunity to experience the combined influence of meticulous forest and grain selection, extended seasoning, and delicate toasting on their finest wines.

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>L'Étoile</b>	60 months	200L / 225L / 228L / 265L / 27mm / 22mm	\$ 2,000	2,000	2,000	2,000

## MASTER COOPER SELECTION

Master Cooper Quinn Roberts and Tonnellerie Ô are excited to offer you a rare forest-to-barrel experience that begins in the ancient oak forests of France and ends in our Benicia, California, cooperage. By joining the Master Cooper program, you will have the unique opportunity for an in-depth forest education from artisans who have been crafting premium-quality staves for generations. Quinn will also host a tour of the family-owned stave mills for a front-row view of the entire process, from cutting to sorting to seasoning. You will be able to set aside wood in the stave yard that will be used to make your barrels anywhere from three to five years in the future, depending on the preferred seasoning time. After the oak staves have been delivered to the cooperage in Benicia, you will follow the barrel-making process from beginning to end and determine your own custom formats and barrel toasting.

The Master Cooper Program includes the following annually:

- An all-expense-paid trip to Paris, France, and the surrounding forests and villages
- Private tours of our stave mill partners' facilities surrounding Paris
- Fine dining in top restaurants as well as the authentic experience of dining "en famille" with our hosts, enjoying local wines and regional cuisine
- Visits to wineries in some of France's most renowned AOCs
- Walking the oak forests with experts to receive an in-depth education on the history, biodiversity and sustainability of this precious natural resource
- The opportunity to observe "l'abattage de chêne," or the harvesting of the ancient, majestic trees that are the fruit of the "Futaie" system of silviculture
- Visits to some of France's most beautiful national forests

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Custom Style</b>	Custom	Custom	\$ 1,800	1,800	1,800	1,800

## PUNCHEONS

Tonnellerie Ô offers Puncheons in 500L with 27mm staves and 600L with 27mm or 40mm staves. Medium, Medium Slow, Medium Plus, Medium Plus Slow and Heavy toast profiles are available.

Selections	Seasoning	Format	1-19	20+	75+	150+
<b>Puncheons</b>	24 months	500L/27mm & 600L/27mm/40mm	\$ 1,890	1,890	1,890	1,890