



Barrel Program Highlights

TONNELLERIE
Billon
BEAUNE - FRANCE

Billon barrels from Beaune are most well known for respecting the fruit and varietal and offering tremendous palette length, linearity and lift.

FRANCE



DAMY
MEURSAULT - FRANCE

Damy barrels from Meursault are most well known for enhancing fruit sweetness, brightness and softening tannins while providing volume and mid-palette roundness and expansion.

BILLON/DAMY STANDARD FORESTS

Allier	Tight grain oak with baking spice characteristics.
Vosges	Medium and tight grain oak with floral and mineral characteristics.
Jura	Medium and tight grain oak that shares similarities to both Allier and Vosges but is more herbaceous and savory.
Nevers	Medium grain forest in the center of France.
Bourgogne	Mix of several local Burgundy forests that give texture and weight to the wine.
Acacia	Used mainly on whites to accent blossom and flower aromas and add texture.

BILLON/DAMY EXCLUSIVE FORESTS

	<i>* Available upon request and for a surcharge</i>
Jupilles	Dense tight grained forest located on calcareous soils.
Bertranges	Forest located inside of the Nevers forest with higher percentage of Quercus Patraea tight grained oak.
Cîteaux	Famous Burgundy forest named after the famous Abbaye de Cîteaux. Oak has a very "bright" flavour profile.
Chatillon	Forest is located in Burgundy next to the Vosges and has mineral characteristics.
Tronçais	Most centrally located forest in France and offers very tight grained sometimes rose color oak with very subtle baking spice qualities.

PRE/POST TOASTING OPTIONS

Billon Subtil	Pre-toasting technique to remove the harsher tannins and organoleptic material from the wood and have faster integration between fruit, toast and oak.
Sizes	56L - 820L
Toasts	L, LL, M, ML, M+, Heavy
Air Dry	2Y - 3Y <i>*4Y and 5Y available upon request</i>

DAMY Dèlicat	Post-toasting barrel finishing technique that aims to soften the initial presence of the oak and elevate the integration and harmony between the fruit, toast and oak.
Sizes	56L - 820L
Toasts	L, LL, LL++, M, ML, M+, Heavy
Air Dry	2Y - 3Y <i>*4Y and 5Y available upon request</i>

SPECIAL BARREL SELECTIONS

Select	Extra tight grain staves with a proprietary light long toast for very precise, tension driven and focused styles of wine.
Richelieu <i>* available in all toasts</i>	Blend of three forests and proprietary seasoning for big, bold, powerful red wines.

Exclusive	Extra tight grain staves with a proprietary light long toast for very precise, tension driven and focused styles of wine.
Rouge	Proprietary forest blend, proprietary air dry and toasting for powerful expressions of Pinot Noir.
Estrella 45	Proprietary forest blends, proprietary air dry and toasting for powerful reds and Rhône wines.

EUROPEAN
HUNGARY
COOPERS

HUNGARY



European Coopers Hungary barrels coopered with exclusively Hungarian oak in Hungary offer elegance and a unique spice and tannin profile that is different than French oak.

maury&fils
TONNELIERS À BORDEAUX DEPUIS 1893

FRANCE



Maury barrels from Bordeaux focus on providing a supportive role to fruit purity while enhancing aromatics, structure and texture.

Master Coopers

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

SELECTIONS

Tokay	Extra tight grain Hungarian oak that is very delicate and supportive of the varietal.
Hungarian	Blend of extra tight grain Tokay and medium grain Mecsek oak that offers elegance but also palette weight, richness and fullness.
Kristof	High end premium barrel with proprietary extra tight grain Tokay and Mecsek oak and proprietary toasting regime for extended ageing wine.
Sizes	60L - 500L
Toasts	L, LL, M, ML, M+
Air Dry	3Y

COF	Tight grain center of France oak naturally seasoned in optimal air drying conditions.
MC2	A proprietary unique extended light double toasting technique that caters to an elegant and fresh expression of the varietal.
Sizes	225L - 500L
Toasts	M, ML, M+, MC2
Air Dry	2Y - 3Y

Produit de Bourgogne	Vincent Bouchard's signature French oak barrel.
Missouri	Offers sweetness and vanilla notes.
Minnesota	Tightest grained American oak and provides elegance and depth.
Sizes	225L/228L/265L
Air Dry	2Y - 3Y

** Custom Master Coopers USA barrels can be made locally on demand*

