

BOUCHARD COOPERAGES

“A Commitment to Quality and Customer Service”

OAK PORTFOLIO:

Barrels / Puncheons / Cask / Tanks / Barrel Alternatives

NON-OAK PORTFOLIO:

Amphorae / Eggs / Jarres / Concrete Tanks

DAMY
MEURSAULT - FRANCE

TONNELLERIE
Billon
BEAUNE - FRANCE

maury&fils
TONNELIERS À BORDEAUX DEPUIS 1893


CANADELL

EUROPEAN
HUNGARY
COOPERS


SCHNECKENLEITNER
Binderei
Austria


Master
Coopers

CHÊNE-ologie
FRENCH OAK TANNIN



*Terre
à Terre*


DRUNK
TURTLE


ARTENOVA
TERRECOTTE • Impruneta

Bouchard Cooperages is an independent broker representing a group of distinctive **ultra-premium barrel, barrel alternatives and tank suppliers from France, Austria, Hungary, Italy and the USA.**

Through a **consulting and collaborative approach** with clients, Bouchard Cooperages supplies **North America (USA, Canada and Mexico), Australia and New Zealand** with premium oak barrels, casks, tanks, barrel alternatives, amphorae, eggs, jarres and concrete tanks for wine and beverage alcohol production.



The company was **founded in 1979 by Vincent Bouchard** from the Bouchard Père et Fils family in Burgundy. Vincent Bouchard is the Technical Director; Kris Conemac, the CEO / General Manager; and Paolo Bouchard, the Business Development Manager.

Through an **11 person international sales and logistics team**, Bouchard Cooperages is proud to operate in North America, Australia and New Zealand where we **strive to deliver the most high quality product** with amazing customer service to back it up.



VINCENT BOUCHARD
Founder / Technical Director



KRIS CONEMAC
CEO / General Manager



PAOLO BOUCHARD
Business Development Manager

For over 40 years, Vincent Bouchard has been at the fore front of the cooperage industry. Early in his career he **pioneered different toasting experiments** (at the time toasting was done just to bend the barrel) to illustrate how **different toasting regimes and forest origins** can release different oak based compounds into the wine.

Vincent also **invented the silicone bung** for wine barrels. With his wealth of experience, long standing relationships and good reputation, Vincent has manicured a portfolio of unique premium suppliers that abide to the common theme below:

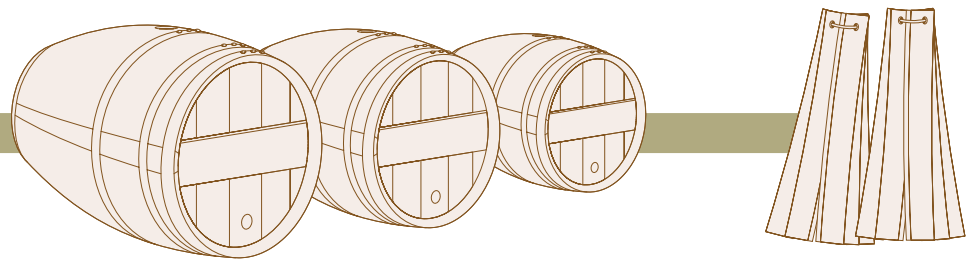


Left: Vincent Bouchard participating in toasting trials in the 1970's at Tonnellerie BILLON

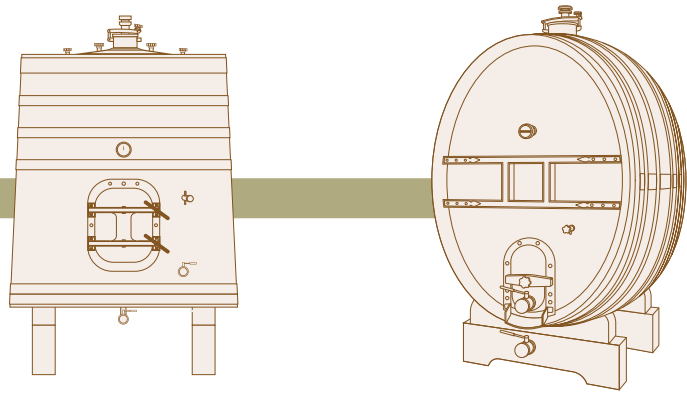
Bottom: Vincent Bouchard inspecting staves in the 1980's at Tonnellerie DAMY



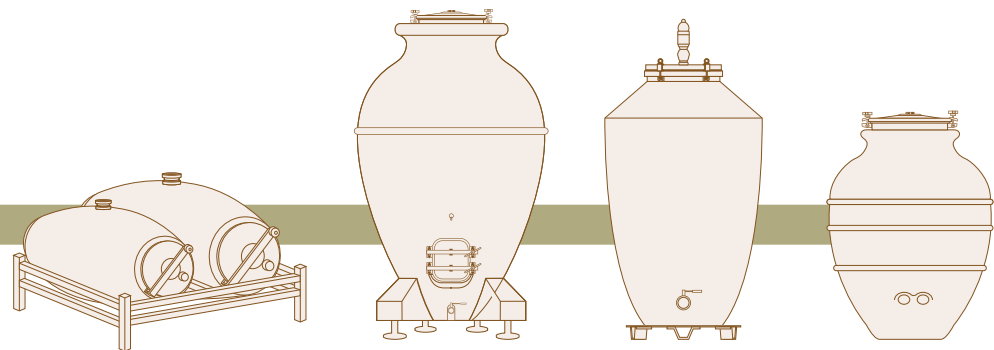
“Family owned, traditional and respectful of their roots but willing to embrace technological advances to improve their product.”



French, Hungarian, Austrian, American, Eastern European oak as well as French and Austrian Acacia **Barrels** and **Puncheons**; and French Oak **Barrel Alternatives**.



Austrian Oak **Tanks** and **Casks** (Ovals and Rounds).



Italian Terracotta **Amphora**, Italian Cocchiopesto **Eggs** and sandstone **Jarres**.

NEW FOR 2021!
Italian Concrete Tanks



COOPERAGES:



Beaune



Meursault



Bordeaux



Austria



Hungary



USA / Burgundy

AMPHORAE, EGGS, JARRES, & CONCRETE TANKS:



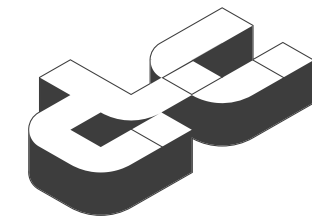
Bordeaux



Pisa



Tuscany



Padova

FRENCH OAK BARREL ALTERNATIVES & AQUEOUS TANNINS:



Southern France



Cognac

TONNELLERIE
Billon
BEAUNE - FRANCE



STYLISTICALLY:

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

VARIETAL REPUTATION:

Pinot Noir, Chardonnay, Rhône whites & reds, Nebbiolo, Sangiovese, Cabernet Franc, Cabernet Sauvignon, Merlot, Sauvignon Blanc, Tempranillo.

FRENCH REFERENCES:

Ramonet, Paul Pillot, François Carillon, Pierre Morey, Moreau-Naudet, Olivier Leflaive, Antoine Jobard, Comtes Lafon, Patrick Javillier, Bachelet Monnot, Mikulski, Comte Senard, Mortet, Duroché, Mugneret-Gibourg, Forey, Drouhin-Laroze, Dugat, Roty, Ogier, Jaboulet Ainé.

- **Founded in 1947** and located in **Beaune**, Burgundy, France.
- **Independently / family owned** and part of Les Tonnelleries de Bourgogne.
- Managed by **Vincent DAMY**; 2007 "Meilleur Ouvrier de France Award" winner.
- **French oak** and **French acacia** barrels and puncheons from **225L - 820L**.
- Partnered with Stave Mill **Merrains du Jura**.
- Staves are stacked **1x level high** in stave yard at the cooperage.

Barrels are **CTB certified** "Fûts de Tradition Française" and oak used is **PEFC (Program for the Endorsement of Forest Certification) certified**.





TRADITIONAL RANGE:

Forest Origin barrels:

Allier, Vosges, Nevers, Jura, Chatillon, Bourgogne, Eastern Europe

Exclusive Forest Origin barrels:

Tronçais, Bertranges, Jupilles, Citeaux

Air Dry:

2-Y, 3-Y – Available

4-Y, 5-Y - Limited Quantities

Toasting:

Light, Light Long, Medium, Medium Long, Medium +, Heavy
Chauffe 180



INNOVATION RANGE:

Subtil:

Proprietary pre-toasting technique with steam that can be applied to forest origin barrels for lower impact on whites and reds.

Select:

Extra tight grain selection of French oak with a Light Long or Medium toast for Pinot Noir, Chardonnay and delicate varietals.

Richelieu:

Blend of different forests with 4-Y air dry heads meant for bold, powerful and structural reds.

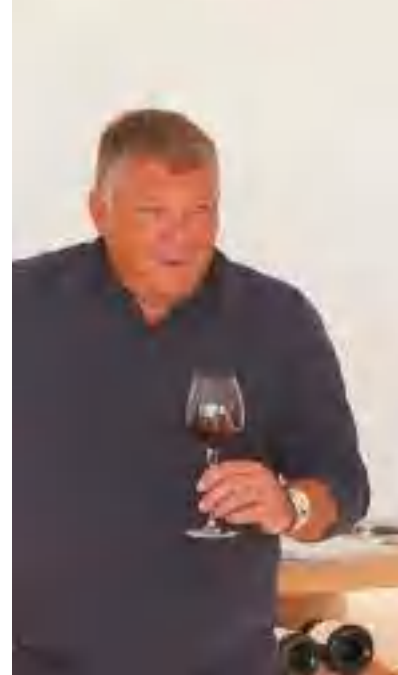
Chauffe 180:

A 180 minute light long toast on very small embers that is available on all forest origin barrels and meant for very premium terroir and fruit driven styles of wines.



DAMY

MEURSAULT - FRANCE



STYLISTICALLY:

DAMY barrels are most well known for enchancing fruit sweetness, brightness and softening tannins while providing volume and mid-palette roundness and expansion.

VARIETAL REPUTATION:

Pinot Noir, Chardonnay, Rhône whites & reds, Riesling, Chenin Blanc, Sangiovese, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Malbec, Tempranillo.

FRENCH REFERENCES:

Roulot, Coche-Dury, Ramonet, Girardin, De Montille, Rapet, Monnot, Drouhin, Rollin, Pierre Morey, Sauzet, Bouzereau, Leflaive, Jobard, Comtes Lafon, Ballot Millot, Raveneau, Jean Marc Brocard, Vocoret, De Villaine, Grossot, Leflaive, François Lumpp, Lafarge, Nicolas Rosignol, Muzard, Simon Bize, Vougeraie, Dubois, Remoissenet, Anne Gros, Raphet, Dujac, JB Boudier, Chapoutier, Courbis, Combier, Chèze, Coursodon, Ferraton, Niero, Laurent Tardieu, Calendal.

- **Founded in 1946** and located in **Meursault**, Burgundy, France.
- **Independently / family owned** and part of Les Tonnelleries de Bourgogne.
- Managed by **Jérôme DAMY** 2007 "Meilleur Ouvrier de France Award" winner.
- **French oak** barrels and **puncheons** from **225L - 860L**.
- Partnered with Stave Mill **Merrains du Jura**.
- Staves are stacked **2x levels high** in stave yard at the cooperage.

Barrels are **CTB certified** "Fûts de Tradition Française" and oak used is **PEFC (Program for the Endorsement of Forest Certification) certified**.





TRADITIONAL RANGE:

Forest Origin barrels:

Allier, Vosges, Nevers, Jura, Chatillon, Bourgogne, Eastern Europe

Exclusive Forest Origin barrels:

Tronçais, Bertranges, Jupilles, Citeaux

Air Dry:

2-Y, 3-Y – Available
4-Y, 5-Y - Limited Quantities

Toasting:

Light, Light Long, Light Long ++, Medium, Medium Long, Medium +, Heavy

INNOVATION RANGE:

Imperial:

Blend of 3x different forest origins with 3-Y air dry staves and DAMY's lightest and longest toast which is 2 hours long. Meant for very premium terroir and fruit driven styles of wines.

Délicat:

Proprietary pre-toasting technique that can be applied to forest origin barrels for minimal barrel impact on whites and reds.

Exclusive:

Extra tight grain selection of French oak with a proprietary light long plus toast for elegant Pinot Noir, Chardonnay or other whites and elegant reds.

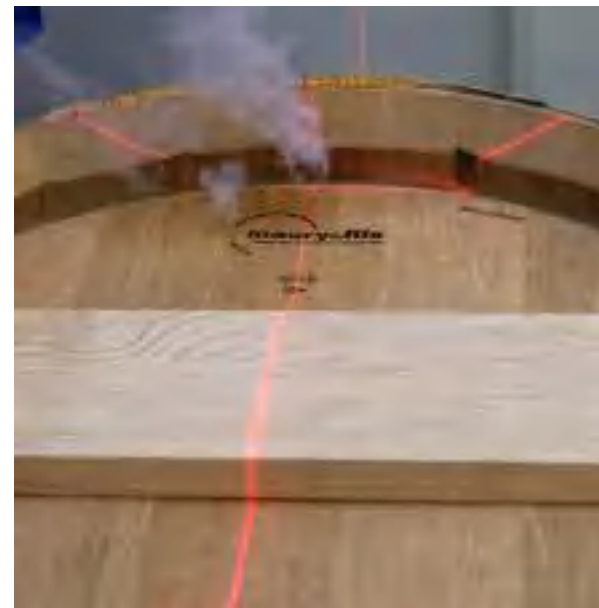
Estrella 45*:

Tight grain center of France oak with a proprietary medium toast meant for red Rhône varietals.

Rouge (R1 or R2):

Blend of different tight grain French oak forests with a proprietary medium long toast for masculine expressions of Pinot Noir in the case of the R1 and bold structural Bordeaux reds in the case of the R2.





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.

VARIETAL REPUTATION:

Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Sauvignon Blanc, Chenin Blanc, Carignane.

FRENCH REFERENCES:

Léoville-Barton, Langoa-Barton, D'Issan, Lynch-Bages, Kirwan, Rauzon-Gassières, Dauzac, Du Glana, Grand Corbin, Pin de Fleur, Samion, Haut Marbuzet, Pabus, Tronquoy-Lalande

- **Founded in 1893** and located in **Bordeaux, France**.
- Managed by the **fourth generation family cooper: Mathieu Maury**.
- **French Oak** barrels and **puncheons** from **225L - 500L**.
- All oak for **wine** production is sourced from a stave mill in the **center of France** and oak for **spirit barrels** is sourced from production from the **Limousin** area of France.
- All oak used is **PEFC (Program for the Endorsement of Forest Certification) certified**.





TRADITIONAL RANGE:

Barrels from center of France oak based on grain tightness:

Open Grain (Limousin for spirit barrels), Tight Grain and Extra Tight Grain Center of France French Oak

Air Dry:

Options 2-Y or 3-Y Air Dry

Toasting:

Medium, Medium Long, Medium +

INNOVATION RANGE:

mc² toast:

Unique extended light long double toasting technique that caters to an elegant, fresh and transparent expression of the varietal for reduced minimal barrel impact.



$$\sqrt{\text{Barrel Icon}} = mc^2$$

EUROPEAN HUNGARY COOPERS



STYLISTICALLY:

European Coopers Hungary barrels are either coopered exclusively with oak from the forests of Tokay or Mecsek or a blend of the two. Tokay offers elegance and a fine tannin profile while Mecsek offers phenolic richness and palate weight.

VARIETAL REPUTATION:

Bordeaux varietals, San Giovese, Tempranillo, Touriga Nacional, and bold rich structured reds.

ITALIAN REFERENCES:

Antinori (Tignanello), Mazzei.

- **Founded in 1997** and located in the **southern** region of **Hungary**.
- **Co-founded** by three respected Italian wine-making families including the **Antinori family** that were looking for a **premium, consistent, high quality** source of Hungarian oak barrels.
- Managed by **Master Cooper: Kristof Flodung**.
- **Hungarian Oak** barrels and **puncheons** from **225L - 500L**.
- Only **100% Hungarian Oak** that is directly processed at their own stave mill.
- All oak used is **FSC certificate which promotes sustainable forest management**.



EUROPEAN HUNGARY COOPERS

TRADITIONAL RANGE:

Forest Origin barrels:

Tokay (N. Hungary) - Tight - Extra Tight Grain Oak

Tokay Blend - 2/3 Tokay, 1/3 Mecsek

Hungarian - 1/2 Tokay, 1/2 Mecsek

Mecsek Blend - 1/3 Tokay, 2/3 Mecsek

Mecsek (S. Hungary) - Open - Medium Grain Oak

Air Dry:

3-Y - Air Dry

Toasting:

Light, Light Long, Medium, Medium Long, Medium +, Heavy



INNOVATION RANGE:

Kristof:

Named after Master Cooper Kristof Flodung, blend of extra tight grain Tokay Oak (2/3) and medium to tight grain Mecsek Oak (1/3). 3-Y Air Dry staves with 4-Y and 5-Y Air Dry heads. Toasting options are finished with a proprietary process developed for deeper penetration, subtlety, and elegance.





STYLISTICALLY:

Subtle oak nuances that lift the fruit and broaden the palate and less aggressive lactones with no overt oakiness, plankiness or dill.

VARIETAL REPUTATION:

Bordeaux varietals, Tempranillo, Touriga Nacional, Zinfandel, bold tannic reds.



- Vincent Bouchard's **Made in the USA American Oak barrels.**
- Premium **225L and 228L American oak** barrels sourced from **Missouri and Minnesota White American Oak.**

Forest Origin USA barrels:

Missouri - Medium and tight grain. Sweetness and Vanilla characteristics.

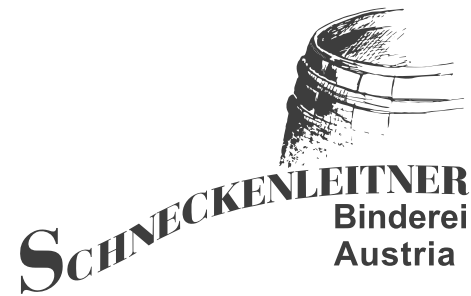
Minnesota - Tight and extra tight grain. Elegance and depth characteristics.

Air Dry:

2-Y and 3-Y Air Dry

Options:

Steam bending option for lower impact. Proprietary toast or standard toast.



STYLISTICALLY:

Incredibly light, long and low toast, long air drying and large format results in minimal oak and toast impact on the wine revealing fruit, freshness and true varietal characteristics.

VARIETAL REPUTATION:

Aromatic Whites (Riesling, Pinot Gris, Pinot Blanc, Grüner Veltliner), Chardonnay, Sauvignon Blanc, extended aging on delicate or bold reds with a slow rate of micro-oxidation.

EUROPEAN REFERENCES:

Hirtzberger Franz, Schloss Gobelsburg, Bründlmayer, Knebel, Dautel, Franz Gojer, Falkenstein, Peter Dipoli, Anstitz Waldgries, Niedrist, Loacker, Cesconi, Foradori, Oddero, Ettore, Luigi Pira, Giovanni Manzone, Ca del Baio, Agricola Pietroroso, Pian dell'Orino, Isole e Olena, Ulysse Colin, Des Marronniers.

- **Fifth generation** Austrian artisan family run coooperage **founded in 1628** and located in **Waidhofen/Ybbs, Austria.**
- Produces **500L - 800L puncheons** and **10HL - 60HL+ casks and tanks** from Austrian oak and Austrian acacia.
- Stave mill for processing and milling oak is located on site. **Process is controlled from start to finish.**

Weilding - Extra tight grain Austrian oak for puncheons and casks.

Mann/Ybbs - Medium Grain Austrian oak for casks and tanks.

Toasts:

AOE - Austrian Oak Elegance

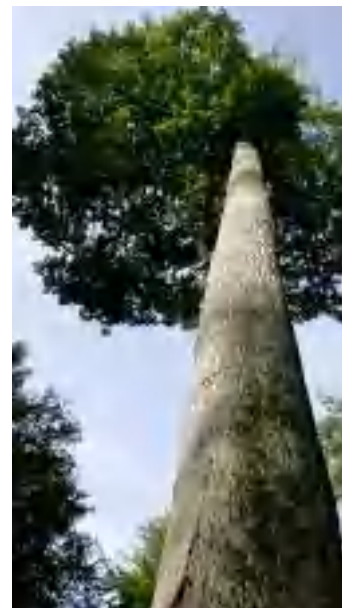
AOE - Austrian Oak Complex

Options:

45 mm thick stave available on puncheons 500L - 800L.



CANADELL



STYLISTICALLY:

Product line includes fermentation chips, aging chips, dominos, barrel inserts and staves, which best showcase the qualities of French oak and show characters remarkably similar to barrel aging.

VARIETAL REPUTATION:

All varieties where you are looking for oak barrel quality oak and toast impact that bridges the gap between barrels and oak alternatives.

- **Merrandier Canadell** was founded in **1940** to supply the French cooperage industry with premium French cooperage grade oak. Canadell is located in **Trie-Sur-Baïse, Southern France** and managed by **Jacques Canadell and his son Frédéric Canadell**
- Canadell **controls the entire process** from cutting the oak, milling of the log, air drying the staves, and toasting **in house** which makes them **unique** in the industry.
- In **2000**, Canadell launched their own line of **French oak barrel alternatives** for winemaking which include the following products: **fans, chips, dominos, barrel inserts, and staves.**
- All oak used is **PEFC (Program for the Endorsement of Forest Certification) certified.**





CANADELL

BARRELL ALTERNATIVES PRODUCTION:

Cooperage grade 100% French Oak Quercus SP duramen with full traceability.

Traditional expertise in selecting, cutting and splitting with special attention to log storage & controlling each step of the manufacturing and aging process.

Mills in Southwest and Central region of France that have optimal climate conditions for ideal stave seasoning, maturation and consistency.



MINI-CHIPS, CHIPS, CHIPS MATRIX, HI-IMPACT CHIPS AND DOMINOS:

Convection Toasting Options:

Fresh / Untoasted, Light, Medium, M+, Medium Long

BARREL INSERTS:

Convection Toasting Options:

Medium, Medium Long

Fire Toasting Options:

Medium, Medium +

STAVES:

Convection Toasting Options:

Fresh / Untoasted, Light, Medium, M+, Medium Long

Fire Toasting Options:

Fire Medium, Fire Medium +



CHÊNE-*oologie*

FRENCH OAK TANNIN

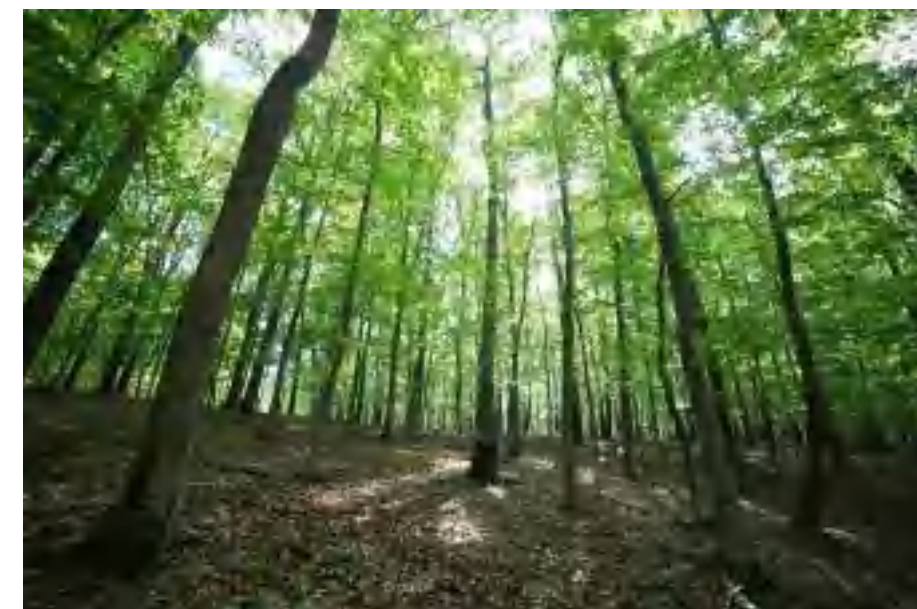


STYLISTICALLY:

Chêne-oologie French oak aqueous tannin acts on the palate with regards to an alcoholic beverage's integration and structure profile. Chêne-oologie is offered under two product lines: "Structure" which is untoasted French oak tannin and "Excellence" which is toasted French oak tannin.

VARIETAL REPUTATION:

Chêne-oologie can be used to treat or add complexity to any wine, spirit or beer. However, in regards to wine, "Structure" performs best on thin wines that would benefit from tannin structure, the frameworking of fruit and palate length. "Excellence" helps soften the wine's structure and performs on brighter, more elegant and complex wines while adding sweetness and roundness.



- Chêne-oologie is a partnership between Vincent Bouchard from Bouchard Cooperages and Mikael Reduil from First Oak in **Cognac, France**.
- Chêne-oologie French oak tannin is 100% water soluble and is made from two natural products: **French oak and demineralized water**.
- Both the "Excellence" and "Structure" product lines have up to **2 year shelf life**.



STYLISTICALLY:

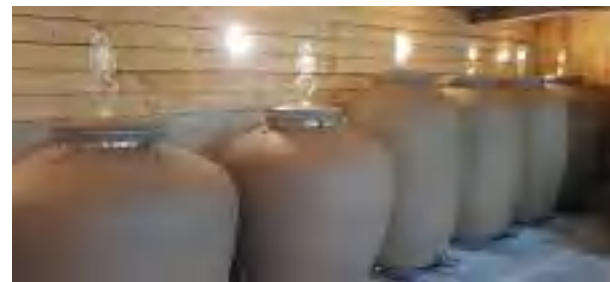
Jarres allow wine to express varietal characteristics. Showcasing their crystalline and mineral components resulting in very pure, linear, fresh and high tension wines.

VARIETAL REPUTATION:

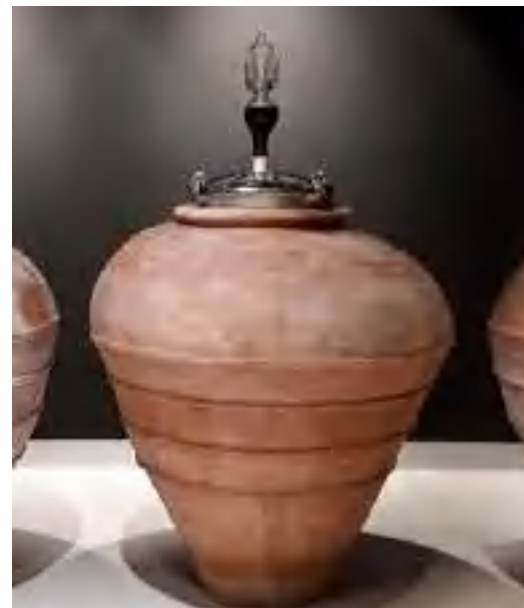
Aromatic and textural whites, orange wines or elegant, thin skinned varietals, and bright reds.

FRENCH REFERENCES:

De Chevalier, Vignoble Lacoste, Pabus, Michelot, Bonneau de Martray, Roulot, Morey Coffinet, Bouzereau, Drouhin, Eric Forest, Collet, La Meulière, Jean Foillard, Ganevat, Ratte, Champagne Sélèque, Billecart Salmon, Piot Sevelliano, Veuve Clicquot, Jamet, Ogier, St. Ser, De L'Ou, Le Mont Blanc, Trapet, Pierre Frick, Marcel Diess, Ostertag, Richou, Loic Mahé, Amirault Yannick, Le Sot de l'Ange, Tue Boeuf.



- Located in **Bordeaux**, France and founded by **Patrick Lalanne**.
- Produces different styles of jarres made of **“grés” or sandstone/stoneware** for the fermentation and aging of wines and beverage alcohol.
- Different shapes of jarres have **different fluid dynamic qualities**.
- Clay used in the production of the jarres is composed of **65.04% silica** (also known as quartz) and cooked at a very high temperature of **1300 degrees Celsius**.
- Jarres are assembled by hand and in layers.
- Jarres have a very **low porosity** that is **less than 2.5%**.
- Jarres range from **230L - 1200L**.



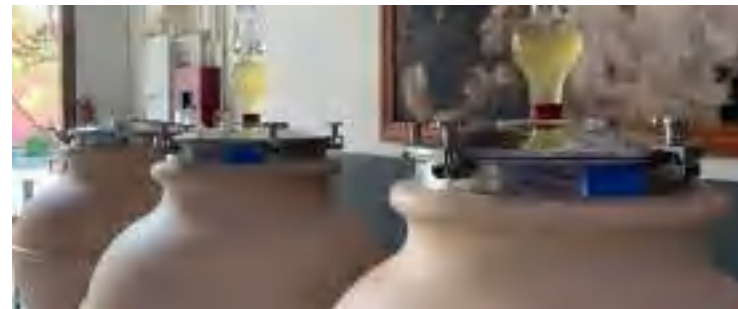
STYLISTICALLY:

Due to Impruneta terracotta's high porosity and heat sink qualities, it will microoxygenate the wine faster than oak barrels and if fermented in, will allow for a constant extended ferment without temperature spikes, which adds aromatic complexity to the wine.

VARIETAL REPUTATION:

Bold, tannic reductive reds (red Rhône and Bordeaux varieties) or oxidized styles of white or orange wines.

- Located in **Impruneta, Tuscany, Italy** and family owned.
- Produces different styles of winemaker friendly **Impruneta terracotta amphora** for fermenting and ageing wine and beverage alcohol production.
- Clay sourced from the **Impruneta region of Tuscany** are low in heavy metal content and contain high levels of a calcareous residual called "galestro" which makes it a **natural heat sink**. Cooked at **1020 degrees Celsius**.
- Amphora are assembled by hand via the "**colombino**" technique or placed in **molds**.
- Amphora have a high level of porosity (**6%-12%**).
- Amphora range from **220L - 1000L**.



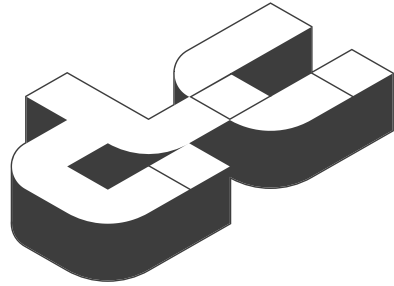
STYLISTICALLY:

Cocciopesto's thermal inertia characteristics make the vessels especially good for fermentation. The egg shape of the vessel also keeps the lees suspended and in motion which adds texture and roundness to the wine.

VARIETAL REPUTATION:

Due to a lower porosity than oak barrels and terracotta amphora, cocciopesto opuses cater to bright, high tension and elegant styles of white and red wines.

- Located in **Pisa, Italy** and founded by a group of wine professionals that discovered the use of an **ancient Roman material** for egg shaped wine production vessels: **Cocciopesto Opuses**.
- Produce Opuses out of **Cocciopesto** which is a blend of **crushed Italian stones, Impruneta terracotta, clay, marl, and sand** all brought together with a small amount of cement binding agent.
- Opuses are produced in molds and then air dried. Production gives **off less CO2** and require a **lighter tartaric acid** preparation than concrete tanks.
- Opuses have a **lower porosity** than traditional oak barrels and Impruneta terracotta.
- Opuses range from **350L - 2,500L**.
- Less heavy metal content than concrete and alimentary food certification for cocciopesto.



STYLISTICALLY:

Concrete's unique thermal inertia characteristics and the winemaker friendly feature of the tanks make them excellent fermentation and ageing vessels.

VARIETAL REPUTATION:

Very strong references and reputation in Bordeaux, the Rhône and Northern Italy where their production is based.

FRENCH REFERENCES:

Matthieu Barret, Ferrotin, La Bouissière Faravel, Clos St Jean, Ferrière, Corbin, Réaut, D'espérance, Le Roc, Clos Marie, Ermitage Pic St. Loup

- Located next to **Padova in Northern Italy** and founded by the **Rulli family in 1955 as C.L.C.** (Cooperativa Lavorazione Cementi)
- Leading manufacturer for **standard and custom tailor made concrete and reinforced concrete wine tanks** for wineries in Italy, France and throughout the world.
- Has built strong reputation on standard tanks but even more so on custom tanks unique to your winery's space and volume constraints.
- **Stone aggregates** used in CLC's concrete mix are sourced from the neighboring **Dolomites** run off.
- For large format tanks, reinforced steel is used in the structure.
- Vessels can either be prepared with tartaric acid or coated with epoxy.

Thanks For Your Interest!

For more information reach out to
your local Bouchard Cooperages
contact or visit:

www.bouchardcooperages.com

sales@bouchardcooperages.com

+1 707-257-3582

Follow us on Facebook & Instagram