

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

BILLON/DAMY EXCLUSIVE 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.

- \* Available upon request and for a surcharge*
- 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  
*\*4Y and 5Y available upon request*

- 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  
*\*4Y and 5Y available upon request*

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** Blend of three forests and proprietary seasoning for big, bold, powerful red wines.  
*\* available in all toasts*

- 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 TONNELLERS 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*

