



OAK PRICING & PORTFOLIO
2025 WEST CANADA

Wineglobes / Barrels / Barrel Alternatives / Puncheons / Casks / Ovals



*Glass / French Oak / Hungarian Oak / Austrian Oak / American Oak
Eastern European Oak / French Acacia / Austrian Acacia*

A commitment to quality and customer service since 1979

WINEGLOBE

DAMY
MEURSULT - FRANCE

TONNELLERIE
Billon
BEAUNE - FRANCE

maury&fils
TONNELLERS A BORDEAUX DEPUIS 1883

CANADELL

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TONNELLERIE
Billon
BEAUNE - FRANCE

Tonnellerie
BILLON



Vincent DAMY, Billon manager and 2007 meilleur ouvrier de France.

This unique label ensures a high quality barrel's traceability, drying, technical features and respect for tradition.

Tonnellerie Billon is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

HISTORY

Tonnellerie Billon was created in 1947 by Gaston Billon, is located in Beaune and produces premium traditional forest origin barrels, puncheons and casks (225L - 820L) sourced from different French forests.

TODAY

Tonnellerie Billon is managed by Vincent Damy, who was awarded the prestigious "Meilleur Ouvrier de France" in 2007. Tonnellerie Billon along with sister company Tonnellerie Damy form Les Tonnelleries de Bourgogne or translated "The Cooperages of Burgundy", one of the few suppliers still able to offer oak selection by forest origin.

Since 1997 barrels produced at Billon are CTB certified (fûts de traditions Française - traditional French barrels).



Renovated Billon cooperage facade.

STYLISTICALLY

TONNELLERIE
Billon
BEAUNE - FRANCE

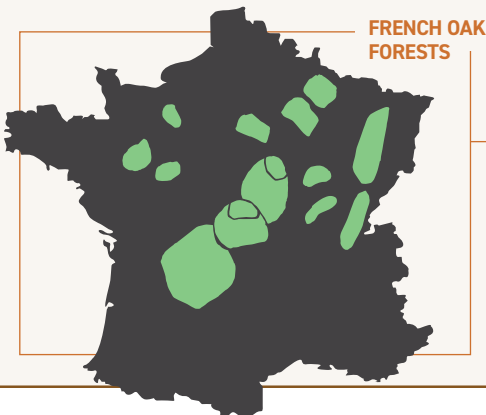


Billon Bertranges barrel used for the Hospice de Beaune Pièce des Presidents.

Billon barrels are most well known for respecting the wine and being true to the varietal by showcasing the fruit on the nose and palate as well as offering tremendous length and enhanced minerality.

STRONG POINTS

- Forest Origin and Innovation Range of barrels
 - Forest Origins Range: Allier, Vosges, Nevers, Jura, Chatillon, Eastern European, Côteaux, Jupilles, Bertranges, Tronçais, Ardennes, and Fontainebleau
 - Innovation Range: Select, Richelieu, Côte D'Or
 - Innovation Options: Subtil, Chauffe 180 min
- Independently owned and part of Les Tonnelleries de Bourgogne
- Fire-bent or steam-bent and fire-toasted barrels
- Offers French oak barrels, puncheons, and casks (225L - 820L)



FRENCH OAK FORESTS

Select



Richelieu

SUBTIL

Côte d'Or

2025 BILLON WEST CANADA PRICES

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

Product	Qty	FRENCH OAK	FRENCH ACACIA	INNOVATION RANGE			
Bordeaux Export (225L)	1-10	1,103 €	992 €	 <p>Special selection of Extra Tight Grain from a blend of French forests, minimum of 30 months air dry, intended for longer aging. Extended toasting with low flame intensity.</p>	225/228L	300L	500L
Burgundy Export (228L)	11-30	1,092 €	982 €		+102 €	+119 €	+170 €
25/27 mm staves, 6/8 galvanized hoops	31+	1,080 €	972 €				
265L Export	1-10	1,161 €	1,044 €	 <p>A unique blend of oak from small micro climates within three of the finest forests in France. One forest contributes a noted minerality, another imparts structure, texture and spice, while the third brings softness, freshness and elegance.</p> <p>Its proprietary toasting was developed specifically for bolder red varietals and blends.</p>	225/228L	300L	500L
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	11-30	1,150 €	1,033 €		+89 €	+100 €	+146 €
	31+	1,138 €	1,023 €				
300L Puncheon	1-10	1,285 €	1,176 €	 <p>Only three year air dry oak from Burgundy's Côte D'or department is used to craft this barrel. Therefore 100% Côte D'Or Burgundian oak coupled with the *Subtil steam bending process and different choice of toasts caters to an elegant respectful Burgundian barrel for pinot noir and chardonnay.</p>	228L		+66 €
25/27 mm staves, 8 galvanized hoops	11-30	1,273 €	1,164 €				
	31+	1,260 €	1,152 €				
350L Puncheon	1-10	1,444 €	1,282 €	 <p>A proprietary pre-toasting technique unique to Tonnellerie Billon that aims to remove the harsher tannins and organoleptic material from the wood in order to have faster integration and a more subtle impact of the oak and toast. This technique maintains Billon's signature long finish and lift on the palate.</p>	225/228L	300L	500L
27/29 mm staves, 8 galvanized hoops	11-30	1,430 €	1,268 €		+16 €	+19 €	+35 €
	31+	1,415 €	1,256 €				
400L Puncheon	1-10	1,702 €	1,579 €	 <p>A 180 minute light long toast on only small embers available on all forests and sizes. This "chauffe à coeur" style toast penetrates the entirety of the stave and resembles a very minimally toasted barrel despite being toasted on small embers for 3 hours. Aimed to offer clarity and purity to the fruit and terroir components of your wine.</p>	225/228L - 500L		+165 €
27/29 mm staves, 8 galvanized hoops	11-30	1,685 €	1,563 €				
	31+	1,668 €	1,548 €				
500L Puncheon	1-10	1,955 €	1,783 €				
30/32 mm staves, 8 galvanized hoops	11-30	1,936 €	1,765 €				
	31+	1,916 €	1,747 €				
FRENCH OAK CASKS							
Product	600L	700L	820L				
32 mm staves, 8 galvanized hoops	2,085 €	2,288 €	2,741 €				
45 mm staves, 8 galvanized hoops	2,554 €	-	-				

FOREST ORIGIN RANGE

FOREST ORIGIN	TOAST	OPTIONS			
		Name	200-265L	300-500L	600-820L
Allier	Light (L)				
Vosges	Light Long (LL)	Head Toasting (All forests)	+11 €	+15 €	+23 €
Nevers	Medium (M)	3 Year Air Dry (All forests)	+36 €	+44 €	+57 €
Jura	Medium Long (ML)	4 Year Air Dry (Allier, Jura, Vosges)	+51 €	-	-
Chatillon	Medium Plus (M+)	5 Year Air Dry (Very limited availability)	+62 €	-	-
Eastern Europe	Heavy (H)	Burgundy Batard (4 chestnut hoops)	+24 €	-	-
		Burgundy Château (8 chestnut hoops)	+48 €	-	-
		Black Hoops	+24 €	+62 €	

Exclusive forest origins such as Tronçais, Bertranges, Jupilles, Citeaux, *Ardennes (NEW) and *Fontainebleau (NEW) are available for an additional charge.

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TONNELLERIE
Billon
BEAUNE - FRANCE

All prices above are listed in Euros (€), and include customs clearance and delivery to your winery in the Okanagan Valley. Delivery outside the Okanagan Valley may be arranged for an additional charge. Because of freight and port delays, please place your order as early as possible, and by all means before the end of May. Our goal is for the barrels to arrive in Summerland in early-September, but we will ship containers as early as they are filled. Free winery delivery and price discounts are available for full container purchases. Please inquire.

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Jérôme Damy, Damy manager and 2007 meilleur ouvrier de France.

HISTORY

Tonnellerie Damy is a third generation cooperage located in Meursault, Burgundy that was founded in 1946 by M. Roger Damy and produces premium traditional forest origin barrels, puncheons and casks (225L - 860L) sourced from different French forests.

TODAY

Tonnellerie Damy is now managed by Jérôme Damy who, like his father Jacques Damy in 1976, was awarded the Meilleur Ouvrier de France award in 2007. Tonnellerie Damy along with sister company Tonnellerie Billon form Les Tonnelleries de Bourgogne or translated "The Cooperages of Burgundy", one of the few suppliers still able to offer oak selection by forest origin.

Since 1997 barrels produced at Damy are CTB certified (fûts de traditions Française traditional French barrels) which is a unique label, ensuring a high quality barrel's traceability, drying, technical features and respect for tradition.

Tonnellerie Damy is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

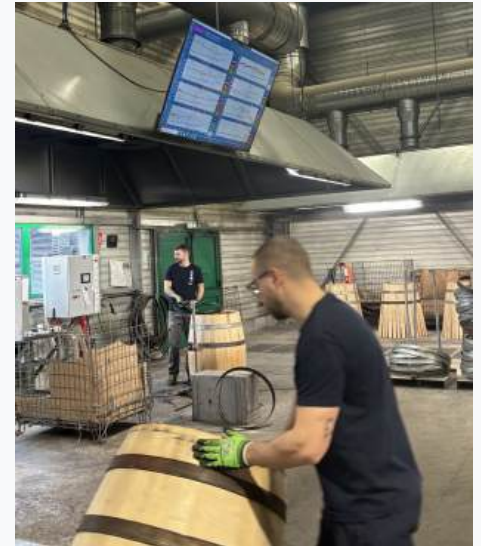
Tonnellerie Damy is one of the most renowned Burgundian Cooperages. The barrels are synonymous with the world's greatest Chardonnays and Pinots and are featured in many Côtes de Beaune and Nuits domaines. The distinctive and delectable house style is the reason you will find Damy barrels in many wineries around the world.

STYLISTICALLY

Damy barrels bring an elegance to the wine, softening the tannins and providing a creamy, rounded mid palate. Supporting and enhancing the fruit, they compliment both white and red varieties with a variety of forest options.



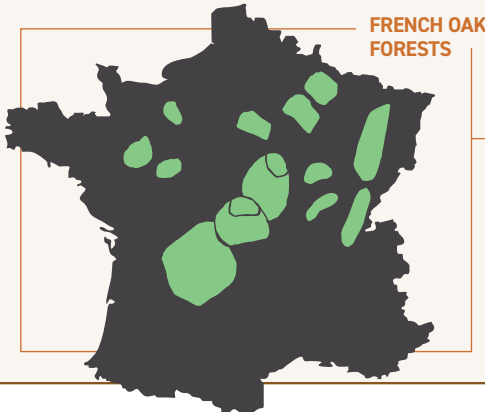
Tonnellerie Damy has exclusivity on the Hospice de Beaune Chardonnays.



Tradition meets technology in the Damy toasting room.

STRONG POINTS

- Forest Origin and Innovation Range of barrels
 - Forest Origins Range: Allier, Vosges, Nevers, Jura, Chatillon, Eastern European, Côteaux, Jupilles, Bertranges, Tronçais, Ardennes, and Fontainebleau
 - Innovation Range: Imperial, Exclusive, Rouge, Rouge 2, Estrella 45*
 - Innovation Options: Délicat
- Independently owned and part of Les Tonnelleries de Bourgogne
- Fire-bent and fire-toasted barrels
- Offers French oak barrels, puncheons, and casks (225L - 860L)



FRENCH OAK FORESTS




2025 DAMY WEST CANADA PRICES

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

Product	Qty	FRENCH OAK	INNOVATION RANGE			
Bordeaux Export (225L)	1-10	1,103 €	 <p>A blend of premium oak from the Vosges, Allier and Jura regions of France with a proprietary 2 hour light long toast only on small embers that gives a very light noisette colored toast to the barrel. Aimed to offer very nuanced oak characteristics and lift the terroir and fruit components of your wine.</p>	225/228L - 500L +165 €		
Burgundy Export (228L)	11-30	1,092 €				
25/27 mm staves, 6/8 galvanized hoops	31+	1,080 €				
265L Export	1-10	1,161 €	 <p>Limited quantities. Created especially for powerful, grand-cru style wines. Extratight grain from centre of France forests. Optimal seasoning and proprietary toast. Brings a restrained, fruit-forward elegance.</p>	225/228L 300L 500L		
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	11-30	1,150 €		+102 €	+119 €	+170 €
	31+	1,138 €				
300L Puncheon	1-10	1,285 €	 <p>A hand-selected blend of extra tight grain French oak all sourced from one long term respected supplier. 36 months seasoning. Proprietary Toast. A stronger end toast used on the R2 to help develop structure in bolder red wines.</p>	225/228L 300L 500L		
25/27 mm staves, 8 galvanized hoops	11-30	1,273 €		+68 €	+79 €	+113 €
	31+	1,260 €				
350L Puncheon	1-10	1,444 €	 <p>Developed to honor the character of the Rhone varietals, both red and white. Very fine grain from a single French forest and a single supplier. 36 months of maturation. Patented roasting. Reveals fruity notes and sweetness on the nose; velvety tannins on the palate with volume and freshness.</p>	225/228L 300L - 400L 500L		
27/29 mm staves, 8 galvanized hoops	11-30	1,430 €		+44 €	+44 €	+44 €
	31+	1,415 €				
400L Puncheon	1-10	1,702 €				
27/29 mm staves, 8 galvanized hoops	11-30	1,685 €				
	31+	1,668 €				
500L Puncheon	1-10	1,955 €				
30/32 mm staves, 8 galvanized hoops	11-30	1,936 €				
	31+	1,916 €				

FRENCH OAK CASKS			
Product	600L	700L	860L
32 mm staves, 8 galvanized hoops	2,085 €	2,288 €	2,741 €
45 mm staves, 8 galvanized hoops	2,554 €	2,756 €	3,209 €

INNOVATION OPTIONS			
			
225/228L	300L - 400L	500L	
+16 €	+19 €	+19 €	
<p>A patented and unique finishing system from Tonnellerie Damy, with the aim of cushioning the initial presence of the oak and enhancing the integration and harmony between the fruit, the oak and the toasting. This technique is typical of the Damy brand and increases volume and softness on the palate.</p>			

FOREST ORIGIN RANGE					
FOREST ORIGIN	TOAST	OPTIONS			
		Name	200-265L	300-500L	600-860L
Allier	Light (L)				
Vosges	Light Long (LL)	Head Toasting (All forests)	+11 €	+15 €	+23 €
Nevers	Light Long Plus (LLP)	3 Year Air Dry (All forests)	+36 €	+44 €	+57 €
Jura	Medium (M)	4 Year Air Dry (Allier, Jura, Vosges)	+51 €	-	-
Chatillon	Medium Long (ML)	5 Year Air Dry (Very limited availability)	+62 €	-	-
Eastern Europe	Medium Plus (M+)	Burgundy Batard (4 chestnut hoops)	+24 €	-	-
	Heavy (H)	Burgundy Château (8 chestnut hoops)	+48 €	-	-
		Black Hoops	+24 €	+62 €	

Exclusive forest origins such as Tronçais, Bertranges, Jupilles, Citeaux, *Ardennes (NEW) and *Fontainebleau (NEW) are available for an additional charge.



Mathieu Maury and barrels toasting at the cooperage in Bordeaux.

Mathieu's proximity to Bordeaux has allowed the brand to position itself as a preferred partner rather than a mere provider to Bordeaux's greatest Châteaux.

Tonnellerie Maury is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

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. They are delicate enough for a lighter vintage but have enough personality and impact to excel in warmer vintages and richer wine styles.



Finished 225L Bordeaux Château barrel.



Château Léoville Barton represents Tonnellerie Maury's biggest customer purchasing on average 500 barrels per year.

HISTORY

Tonnellerie Maury & Fils is a traditional fourth generation cooperage that originated along the "quai des chartrons quartier" of Bordeaux in 1893. It is in this area of the city along the Garonne river that wine barrels were loaded onto ships and exported to Britain and soon after, around the world.

Tonnellerie Maury specializes in the 225L Bordeaux barrel but also makes sizes up to 500L puncheons based on different oak grain tightnesses originating from different French oak forests from the center of France.

TODAY

Tonnellerie Maury is now managed by Mathieu Maury who is a fourth generation cooper. Mathieu has a very strong reputation and image in the local Bordeaux market where 90% of his barrels are sold to Grand Cru Classé Châteaux in the region.

STRONG POINTS

- Reputation is built on 225L Bordeaux style barrels
- Barrels are categorized on grain tightness and all of the oak comes from the center of France
- Offers barrels made with Limousin open grain oak
- Special Toast, mc^2




- Fire bent and fire toasted barrels
- Offers French oak barrels and puncheons (225L - 500L)



2025 MAURY WEST CANADA PRICES

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

Product	Qty	FRENCH OAK 24 MONTHS AIR DRY
Bordeaux Export (225L) 25/27 mm staves, 8 galvanized hoops	1-10	1,248 €
	11-30	1,231 €
	31+	1,213 €
Bordeaux Export Thin Stave (225L) 20/22 mm staves, 8 galvanized hoops	1-10	1,262 €
	11-30	1,248 €
	31+	1,228 €
Bordeaux Château Ferré (225L) Barre crossing heads, no chestnut hoops, 22mm staves, 8 galvanized hoops	1-10	1,307 €
	11-30	1,238 €
	31+	1,218 €
Bordeaux Château (225L) Barre crossing heads, chestnut hoops, 22mm staves, 8 galvanized hoops	1-10	1,351 €
	11-30	1,338 €
	31+	1,319 €
265L Export Burgundy sized heads and Bordeaux length staves 25/27mm staves, 8 galvanized hoops	1-10	1,356 €
	11-30	1,340 €
	31+	1,322 €
300L Hogshead 25/27mm staves, 8 galvanized hoops	1-10	1,407 €
	11-30	1,392 €
	31+	1,375 €
350L Hogshead 25/27mm staves, 8 galvanized hoops	1-10	1,499 €
	11-30	1,486 €
	31+	1,471 €
400L Puncheon 25/27mm staves, 8 galvanized hoops	1-5	1,774 €
	6+	1,748 €
500L Puncheon 25/27mm staves, 8 galvanized hoops	1-5	2,074 €
	6+	2,044 €

BARREL OPTIONS	MC ²	MAURY 130	TOAST LEVELS
<p>Name</p> <p>3 Year Air Dry +45 €</p> <p>Extra Tight Grain +45 €</p> <p>Head Toasting No Charge</p> <p>Black Hoops +30 €</p> <p>■ 600L Demi-Muid available upon request</p> <p>■ Limousin or open grain French oak for spirits and wine available upon request</p>	 <p>A unique extended light long double toasting technique that caters to an elegant and fresh expression of the varietal and promotes the vineyard's typicities and complexities.</p> <p>(Available on all barrel sizes)</p> <p>+45 €</p>	<p>In homage to 130 years of Tonnellerie MAURY, the MAURY 130 are hand-scraped Bordeaux Export barrels made of a premium and optimally seasoned French oak blend with the MC2 toast. Only 130 barrels are available per year.</p> <p>+1,384 €</p>	<p>■ Medium</p> <p>■ Medium Long</p> <p>■ Medium Plus</p>

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WINEGLOBE: Glass Globes for Winemaking



Wineglobes aging sauvignon blanc at Château Olivier in Bordeaux where they are used with oak barrels.

Wineglobe, produced in Bordeaux France by the Paetzold family are single piece glass globes that range from 25L – 400L. The most popular sizes are the 115L and 220L which allow for the purest expression regarding terroir-driven wines. The Wineglobe was created in 2015 and in 2020 received the famous Vinitech Innovation Trophy award. Today, it represents the ultimate reference for a neutral, high end cutting edge vessel found in the most prestigious of cellars for the fermentation and aging of white and rosé wines and the aging of red wines.

MATERIAL

Borosilicate glass is used for making Wineglobes. It is the purest, strongest, and most resistant type of glass allowing for the globes to be inert, smooth, impermeable, neutral, and unaltered over time. Glass is an eternal, noble, and long-lasting material that has a thermal conductivity close to that of concrete, allowing for good temperature stability. The transparency of glass allows lees sedimentation, wine turbidity and malolactic fermentation to be observed and studied.

HISTORY

In 2010, Institute of Bordeaux graduate, consultant, company founder and estate owner Michael Paetzold initiated research for new containers to be used at his winery in South West France. In 2014, especially with Burgundy domaines including Meursault's Eduard Ente, Paetzold started seriously looking into glass as an aging vessel since winemakers always loved the wines aged their "demijannes". The Wineglobe came to be in 2015 and was tested through 2019 on all varietals. In 2020, the first Wineglobes were commercially sold. Today, over 500 customers are using Wineglobes in some the most famous cellars in France and worldwide.

PRODUCTION

Wineglobes are produced at an onsite custom state of the art glass oven in Bordeaux where the quality of the craftsmanship is second to none. Unique about Wineglobes is how they are made from a single piece of glass and possess extremely winemaker friendly accessories.



Wineglobes aging pinot Noir at Clerget in Volnay where they are used with oak barrels.

POROSITY

The porosity on Wineglobes is 0% making them oxygen proof however their shape allows for the wine to stay in constant motion, be dynamic and alive and avoid being reduced.

WINEMAKING & STYLES OF WINE

Wineglobes have been shown to produce unique wines that are totally different to those fermented and aged in wood, concrete or steel vats. The natural features of the fruit, vineyard, and terroir are exposed in a way that is completely distinctive, unique and produces wines of purity and perfume. Wineglobes represent a unique tool to understand your terroir, vineyard and fruit in their purest forms and can be used interchangeably on all styles of white, rosé, sparkling base, skin contact or red wines. Due to the elimination of headspace, topping is not needed and SO₂ additions can be reduced by 25% to 50%.









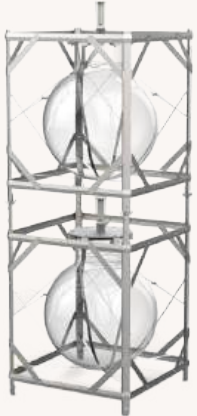





Wineglobes aging Cabernet Sauvignon at Château Grand Corbin in Bordeaux where they are used with oak barrels.

2025 WINEGLOBE WEST CANADA PRICES

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

THE GLOBE	115L	STANDARD INCLUDED ACCESSORIES (115L/220L)
	VOLUME (GAL) 30 WEIGHT (LBS) 45 HEIGHT (IN) 29 DIAMETER (IN) 24 PRICE 2,990 €	 <p>THE LID Designed for filling to the brim (like barrels) Composed of: - 1 316L stainless steel cover, brushed - 6 black or white brackets - 1 L seal - BNIC et FDA - 1 Silicone bung + 1 plastic bubbler</p>
	220L	 <p>THE TEFLONE CROSS STAND Material: food-grade teflon Color: black or white L 430 x l 430 x H 120 mm Thickness: 30 mm</p>
	VOLUME (GAL) 58 WEIGHT (LBS) 75 HEIGHT (IN) 36 DIAMETER (IN) 30 PRICE 4,950 €	 <p>DARK SLIPCOVER Efficiently protects the Wineglobe from light Easy to slip on/off with the lid in place Material: Lyrca</p>

OPTIONAL ACCESSORIES FOR 220L (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

INOX TRIANGLE	270 €	THE WOODEN CROSS STAND	90 €	STAINLESS STEEL SQUARE	975 €	THE OAK TIN STAND	1,500 €	THE DESIGN STAND	875 €	THE WAVE STAND	875 €
		 <p>Material: oak L 380 x l 390 x H 102 mm Thickness: 30 mm</p>		 <p>Allows to move full Wineglobe by forklift or pallet jack. Material: 316L stainless steel L 780 x l 780 x H 200 mm</p>		 <p>Material: untreated oak Length: 1600 mm</p>		 <p>Material: 316L stainless steel, brushed finish L 810 x l 702 x H 398 mm</p>		 <p>Material: 316L stainless steel, brushed finish L 810 x l 702 x H 398 mm</p>	
	975 €	 <p>Designed for manual handling of the empty Wineglobe. Ideal for moving, turning upside down, drying out the Wineglobe. Material: fabric</p>	330 €	 <p>Ideal for gathering lees, washing and drying out the Wineglobe. Material: 316L stainless steel, brushed finish, with anti-scratch pads H 718 - Ø 930 mm</p>	1,500 €	 <p>Ideal to realize the operation of batonnage in Wineglobe. Material: 316L stainless steel rod and food grade teflon stirrer Length: 1300 mm</p>	275 €	 <p>Siphon system for silicon bung drilling drilling Ø32 cm. Designed to see the wine inside and take samples with a pipetter through the glass tube. Material: borosilicate glass</p>	240 €	 <p>Possibility to have your logo engraved on the cover. Engraving Color: Black</p>	185 €



Katalin Pintacsi has been at European Coopers Hungary since its creation in 1997 and oversees daily activities.

European Coopers Hungary produces premium Hungarian oak barrels that are everything you would expect from a quality-driven artisan cooper.

Kristof and his team control the entire process in house, from sourcing and selecting 100% Hungarian logs from Hungary's best forests in the Zemplen and Mecsek hills, to seasoning the staves, and producing and finishing the barrels.

STYLISTICALLY

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



Partially owned by the Antinori family since its inception, European Coopers Hungary can be found in many noble Italian varietal programs.

HISTORY

European Coopers Hungary is a premium Hungarian cooperage that produces Hungarian oak barrels (225L - 500L). The cooperage is located two hours south of Budapest and is proud of remaining independent since its establishment in 1997. With over forty years of experience, Master Cooper Kristof Flodung has been at the heart of European Coopers Hungary since day one in 1997.

TODAY

European Coopers Hungary was co-founded by three respected Italian winemaking families that were searching for premium Hungarian oak for their wines. Vincent Bouchard is involved as a consultant on toasting and barrel technicalities.

After opening its markets and becoming part of the EU in 2004, there has been a resurgence in demand for Hungarian oak on the international wine scene.



Master Cooper Kristof between his signature Kristof barrel and a European Coopers Hungary barrel.

STRONG POINTS

- Hungarian oak barrels and a special barrel
 - Special barrel: Kristof
 - Special Toast: Radiant White and Radiant Red
- The sourcing, cutting, splitting and ageing of the wood and coopering of the barrel is all done internally
- Independently owned cooperage
- Only 3-Year air dried oak
- Fire bent and fire and convection toasted barrels
- European Coopers Hungary purchases logs from parts of the Mecsek and Tokay forests that have the FSC certificate and the Natura 2000 certificate which both promote sustainable forest management
- Offers Hungarian oak barrels and puncheons (225L - 500L)



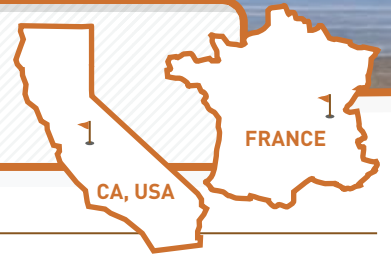
**2025 EUROPEAN COOPERS
WEST CANADA PRICES**

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

Product	Qty	HUNGARIAN OAK 36 MONTHS AIR DRY		INNOVATION RANGE	
Bordeaux Export (225L) Burgundy Export (228L) 25/27 mm staves, 6/8 galvanized hoops	1-10	763 €		 <p>Kristof</p> <p>+50 €</p> <p>Named for Master Cooper Kristof Flodung, the Kristof barrel is a blend of extra tight grain from the finest selections of Mecsek and Tokay. The staves are aged for a minimum of 3 years and the heads 4-5 years. All three toasting options are finished with a proprietary process developed for deeper penetration, subtlety and elegance.</p> <p>(Available from 225L & 228L - 500L)</p>	
	11-30	751 €			
	31-67	743 €			
	68-1C	732 €			
Bordeaux Export Thin Stave (225L) 20/22 mm staves, 6/8 galvanized hoops	1-10	733 €			
	11-30	718 €			
	31-67	711 €			
	68-1C	699 €			
265L Export Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	1-10	832 €			
	11-30	819 €			
	31-50	811 €			
	51-1C	791 €			
300L Hogshead 25/27 mm staves, 6/8 galvanized hoops	1-10	877 €			
	11-30	867 €			
	31-50	859 €			
	51-1C	845 €			
350L Puncheon 27 mm staves, 8 galvanized hoops	1-10	947 €			
	11-25	936 €			
	26-45	928 €			
	46-1C	921 €			
400L Puncheon 27 mm staves, 8 galvanized hoops	1-8	1,104 €			
	9-16	1,090 €			
	17-25	1,084 €			
	26-1C	1,072 €			
500L Puncheon 27 mm staves, 8 galvanized hoops	1-8	1,311 €			
	9-16	1,294 €			
	17-25	1,288 €			
	26-1C	1,280 €			
OAK SELECTIONS				SPECIAL SIZES	
Name	Forest Origin	Grain Width	Air Dry	Size	Price
Tokay	Tokay Mountains	< 1.5 mm	36 months	60L	362 €
Tokay Blend	2/3 Tokay, 1/3 Mecsek	1.5-2.0 mm	36 months		
Hungarian	Blend of Tokay and Mecsek	1.5-3.0mm	36 months	110L	468 €
Mecsek Blend	1/3 Tokay, 2/3 Mecsek	2.0-3.0 mm	36 months		
Mecsek	Mecsek Hills	2.0-3.0 mm	36 months	600L	1,487 €
BARREL OPTIONS				TOAST LEVELS	
Name	200-265L	300-500L	Fire Toast		Convection Toast
Head Toasting	+10 €	+13 €	■ Light	■ Medium Plus	■ Radiant White
Tokay Oak (extra fine grain)	+43 €	+75 €	■ Light Long	■ Heavy	■ Radiant Red
2/3 Tokay Oak Selection	+29 €	+50 €	■ Medium		
			■ Medium Long		



MASTER COOPERS



HISTORY

After 36 years of passion and dedication to the cooperage business, Vincent Bouchard created his own unique recipe for American Oak barrels.

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. 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.



Vincent Bouchard.

1% FOR THE PLANET

One Percent for the Planet is an international organization whose members contribute at least one percent of their annual sales to environmental causes. Master Coopers is a proud member of this program, and the support its barrel sales provides. One Percent for the Planet members assist nonprofit organizations that protect land, forests, rivers, oceans and also encourage sustainable methods of energy production.

STYLISTICALLY

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



Master Coopers Produit de Bourgogne after a Slow Red Medium Plus Toast in Beaune Burgundy, Vincent's hometown.

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 for wines and different char levels for spirits
- Special Barrel: Unity
- 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
- Master Coopers USA is proud to be partnered with 1% for the Planet



Master Coopers USA Missouri American oak barrel.



Made in America

		ORDER BY MARCH 15	ORDER AFTER MARCH 15
Burgundy Export (228L) 25/27 mm staves, 6 galvanized hoops	1-10	\$ 570	\$ 590
	11-30	\$ 560	\$ 580
	31+	\$ 550	\$ 570
Bordeaux Export (225L) 25/27 mm staves, 6 galvanized hoops	1-10	\$ 570	\$ 590
	11-30	\$ 560	\$ 580
	31+	\$ 550	\$ 570
Bordeaux Export Thin Stave (225L) 20/22 mm staves, 6 galvanized hoops	1-10	\$ 580	\$ 600
	11-30	\$ 570	\$ 590
	31+	\$ 560	\$ 580



\$645

The Unity barrel is a fine selection of tight grain Missouri and Minnesota oak that has been naturally aged in the elements between three to four years with four year air dry heads and a proprietary steam bending and toasting technique that aims to showcase the most subtle nuances of fine American oak to elevate your wine.

BARREL OPTIONS	OAK SELECTIONS	PROPRIETARY TOAST FOR WINE
<p>Name</p> <hr/> <p>Toasted Heads (TH) No Charge</p> <p>Steam Bending (SB) +\$17</p> <p>3-Year Air Dry (3Y) +\$33</p> <p>Tight Grain Missouri Oak (TG) +\$30</p> <p>Extra-Tight Grain Minnesota Oak (ETG) +\$30</p>	<p>Slow-growth American white oak of the highest quality is seasoned for a minimum of 2 years and sourced from:</p> <p>Missouri Missouri oak offers sweetness and vanillia notes.</p> <p>Minnesota Minnesota oak is the tightest grained, providing elegance and depth.</p>	<p>The proprietary toasting process, developed personally by Vincent Bouchard, is much longer than the traditional toasting time and done with a lower flame, designed to optimize the essence of American oak while minimizing any undesirable characteristics.</p> <p>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.</p>
		<p>TOAST OPTIONS FOR SPIRITS</p> <ul style="list-style-type: none"> ■ Char 1 - Darkened ■ Char 2 - M+ Char ■ Char 3 - Heavy Char (Industry Standard) ■ Char 4 - Alligator Skin Char

- The prices above are listed in USD (\$) and include delivery to our Napa Valley, CA warehouse.
- March 15 prices require delivery acceptance as early as June 1.

Produit de Bourgogne
Made in Burgundy, France.

Product	Qty	FRENCH OAK		TOAST LEVEL
		APRIL 15	LATE ORDER	
Burgundy Export (228L) 25/27 mm staves, 8 galvanized hoops	1-15	1,164 €	1,229 €	<ul style="list-style-type: none"> ■ Slow Blue Medium ■ Slow Blue Medium Long ■ Slow Red Medium Long ■ Slow Red Medium Plus
	16-50	1,153 €	1,218 €	
	51-75	1,141 €	1,206 €	
	76-1C	1,136 €	1,201 €	

- March 15 and April 15 prices require delivery acceptance as early as June 1 and July 1 respectively.
- All prices above are listed in Euros (€) and include delivery to either of our distribution warehouses.





SCHNECKENLEITNER
AUSTRIA

FASSBINDEREI SCHNECKENLEITNER

1
AUSTRIA



Paul Schneckenleitner in front of Weidling oak staves for puncheons and casks.

HISTORY

Fassbinderei Schneckenleitner is a fifth generation Austrian artisan family run cooperage that is located in Waidhofen/Ybbs, located in the foothills of the Austrian Alps. The cooperage was founded in 1628 and the Schneckenleitner family has been at the helm of the cooperage since 1880. Schneckenleitner produces premium quality puncheons and large format vessels and they are best known for their ovals and casks or rounds as they call them. The oak for these ovals and rounds (10 HL - 60 HL) are sourced 100% from Austrian Oak. However, the cooperage is also recently offering more Austrian Acacia, especially for aromatic whites.

TODAY

Fassbinderei Schneckenleitner is managed by Paul Schneckenleitner, who is a fifth generation Master Cooper from the Schneckenleitner family. Before managing the family cooperage, Paul gained invaluable experience by working in several Burgundy and Cognac based cooperages.

Schneckenleitner buys entire oak and acacia logs from forests they have been working with for generations. The logs are brought to their production site and the splitting, preparing and air drying of the wood is done on site. They cooper vessels made from tight grain Weidling Oak and Acacia that is sourced from forests in southern Austria.

STYLISTICALLY

Schneckenleitner has built their reputation on the production of their large format ovals and puncheons which are found in many of Europe's finest cellars. Because of the large format, the incredibly long and low toast, and significantly long air-drying time results in extremely low impact ovals, rounds and puncheons that respect the wine's fruit, freshness and minerality, while allowing for some natural micro-oxidation to occur. Their large format vessels work both on white and red wines.



Tight Grain Austrian Weidling oak in front of the Schneckenleitner stave mill.



Peter Schneckenleitner about to plane a log.



Cask toasting.



Schneckenleitner casks including 500L 45 mm puncheons.



50 HL Conical operating tanks.

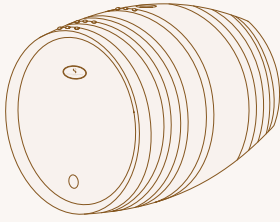
STRONG POINTS

- Independently family-owned artisanal cooper where all important steps are still done by hand
- Reputation built on 10HL - 60HL+ Ovals and Rounds
- Also coopers 45 mm thick stave puncheons and conicals
- Directly buys and handles logs at stave mill located at the cooperage
- Air drying of oak is done on site
- Selection of 100% Austrian Oak and Austrian Acacia
- Long air drying time for wood preparation
- House toasts are the: AOC (Austrian Oak Complex) and AOE (Austrian Oak Elegance)

2025 SCHNECKENLEITNER WEST CANADA PRICES

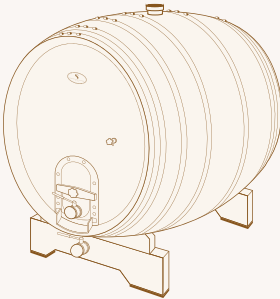
PUNCHEONS

Product	500L WEIDLING	500L ACACIA	600L WEIDLING	600L ACACIA	700L WEIDLING	700L ACACIA	800L WEIDLING	800L ACACIA
29 mm thick Staves	1,885 €	1,829 €	2,210 €	2,144 €	2,635 €	2,556 €	3,045 €	2,954 €
45 mm thick Staves	2,350 €	2,230 €	2,830 €	2,745 €	3,260 €	3,162 €	3,620 €	3,511 €



WOOD SELECTIONS	TOAST LEVELS	500L - 800L OPTIONS
Weidling Oak Selection of fine grain oak from a forest in Southern Austria.	Intended for whites or light reds. AOE - / AOE / AOE+	Outlet Connection 1" with Cap 143 € 2" Tri Clover racking ball valve on head 293 €
Austrian Acacia Selection of Acacia sourced from Southern Austria.	Intended for rich whites or bold reds. AOC - / AOC / AOC+	90 degree elbow drain with 2" Tri Clover butterfly valve 756 € Wooden Socle 510 €

ROUNDS

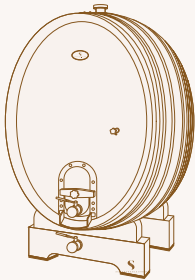


Product	GALLON (G)	BILGE HEIGHT (IN)	BILGE DIAMETER (IN)	LENGTH OF STAVES (IN)	WEIDLING OAK
10HL	264	49.2	49.2	51.2	11,630 €
13HL	343	53.5	53.5	54.7	13,195 €
15HL	396	55.1	55.1	59.1	14,175 €
20HL	528	60.6	60.6	63.4	16,630 €
25HL	660	65.7	65.7	68	19,335 €
30HL	793	69.6	69.6	72	21,745 €

Standard Accessories

Oak Stand with metal feet, 90-degree elbow with ball valve and tri-clover fitting, racking butterfly valve with tri clover fitting on inox steel door, sample valve, inox bunghole with tri-clover valve fitting, TCA testing.

OVALS

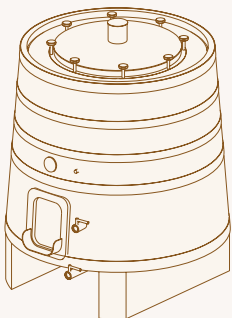


Product	GALLON (G)	BILGE HEIGHT (IN)	BILGE DIAMETER (IN)	LENGTH OF STAVES (IN)	WEIDLING OAK
10HL	264	57.8	41.7	51.2	11,835 €
12.5HL	330	61	43.3	53.5	13,095 €
15HL	396	66	46.8	55.5	14,440 €
20HL	528	74	50.7	60.2	17,105 €
25HL	660	80.3	56.3	62.2	19,620 €
30HL	793	84.3	58.3	67.7	22,305 €

Standard Accessories

Oak Stand with metal feet, 90-degree elbow with ball valve and tri-clover fitting, racking butterfly valve with tri clover fitting, inox steel door, sample valve, inox bunghole with tri-clover valve fitting, TCA testing.

CONICALS



Product	GALLON (G)	BILGE HEIGHT (IN)	BILGE DIAMETER (IN)	LENGTH OF STAVES (IN)	WEIDLING OAK
10HL	266	53	44	48	14,640 €
15HL	398	60	51	46	16,990 €
20HL	530	65	56	59	18,990 €
25HL	662	70	61	63	21,670 €
30HL	794	74	65	67	23,670 €
40HL	1,059	83	72	71	27,950 €
50HL	1,234	86	76	79	32,590 €

Standard Accessories

20 cm tall oak stand with metal feet, 90-degree elbow with ball valve and tri-clover fitting, racking butterfly valve with tri-clover fitting on flush mount inox steel door 310 x 420 mm, sample valve, 600 mm manhole with tri-clover fitting and pressure compensating valve, TCA testing.

ROUND, OVAL, & CONICALS OPTIONS

Wood Selections

Weidling Oak or Austrian Acacia, seasoned one year for each 1cm of thickness.

Toast Levels

Elegance
Complex

Optional Equipment

Please inquire for technical data sheet to include optional equipment and dimensions for all shapes and sizes.

Can produce any volume or configuration according to winery request.

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SCHNECKENLEITNER
AUSTRIA



Fred and Jacques Canadell in front of a French oak log destined for stave production.

With two stave mills in France and connections to France's most prestigious forests, Canadell uses strict proprietary toasting regimens to carefully craft a complete line of oak alternatives.

Canadell oversees the entire manufacturing process of its oak alternative products for full traceability, from selecting trees in the forest to seasoning, splitting, air drying, toasting and the final packaging of the product. Canadell is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management and a proud sponsor of the "ONF - AGIR" fund (Office National des Forêts - React) which is committed to the preservation of France's forests to ensure their sustainability and help mitigate the negative impacts of climate change.

STYLISTICALLY

The Canadell product line includes powder and chips for use during fermentation and post ferment aging, to dominoes and staves, which best showcase the qualities of French oak and show characters remarkably similar to barrel aging. Canadell bridges the gap between barrels and oak alternatives.



French oak tree in the Tronçais forest of France.



Oak chips



French oak dominoes



Barrel inserts through the bung



Fire toasted French oak staves




French oak staves

STRONG POINTS

- Company historically is a merrandier, ensuring control of its oak alternative product line from the source: the oak tree
- Complete in house integration from when oak is cut to packaging
- Family owned and operated
- Large selection of alternative products and toast levels
- Staves are evenly spaced and air dried outside in the elements for optimal ventilation and seasoning
- Fire toasted and convection toasted staves
- Chips • Dominoes
- Barrel and bung inserts



2025 CANADELL WEST CANADA PRICES

FRENCH OAK TANK STAVES				< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
Standard Staves 23.5 ft ² per fan 20 staves per fan 2 fans per bag 120 bags per pallet		Toasted (L, M, M+)	Per bag Per fan	\$231.00 \$115.50	\$225.00 \$112.50	\$223.00 \$111.50	\$221.00 \$110.50
		Long Toast	Per bag Per fan	\$250.00 \$125.00	\$244.00 \$122.00	\$242.00 \$121.00	\$237.00 \$118.50
		Fire Toasted	Per bag Per fan	\$356.00 \$178.00	\$350.00 \$175.00	\$343.00 \$171.50	\$337.00 \$168.50
Thick Staves 13.7 ft ² per fan 10 staves per fan 20 staves per bag 100 bags per pallet		Toasted (L, M, M+)	Per bag Per fan	\$275.00 \$137.50	\$268.00 \$134.00	\$266.00 \$133.00	\$263.00 \$131.50
		Long Toast	Per bag Per fan	\$283.00 \$141.50	\$276.00 \$138.00	\$274.00 \$137.00	\$271.00 \$135.50
		Fire Toasted	Per bag Per fan	\$331.00 \$165.50	\$324.00 \$162.00	\$322.00 \$161.00	\$319.00 \$159.50
FRENCH OAK BARREL INSERTS				< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
Through the Head 11.8 ft ² each Sold individually 20 half-staves per system (installation not included)		Toasted (L, M, M+)	Per insert	\$99.00	\$98.00	\$96.00	\$92.00
		Long Toast	Per insert	\$106.00	\$104.00	\$102.00	\$99.00
		Fire Toasted (M, M+)	Per insert	\$129.00	\$128.00	\$124.00	\$119.00
Through the Bung 3.5 ft ² each Sold individually 3x8 pieces (25 cm x 2.5 cm x 0.7 cm) Oak chain inserted through bung		Toasted (M, M+)	Per insert	\$136.00	\$131.00	\$126.00	\$121.00
		Long Toast	Per insert	\$147.00	\$142.00	\$136.00	\$131.00
		Fire Toasted (M, M+)	Per insert	\$178.00	\$173.00	\$168.00	\$162.00
FRENCH OAK SEGMENTS (DOMINOES)				< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
French Oak Segment (Dominoes) 6.4 in ² each 22 lbs per bag 60 bags per pallet		Toasted (L, M, M+)	Per bag Per lb	\$221.00 \$10.05	\$214.00 \$9.73	\$212.00 \$9.64	\$209.00 \$9.50
		Long Toast	Per bag Per lb	\$246.00 \$11.18	\$239.00 \$10.86	\$235.00 \$10.68	\$234.00 \$10.64
FRENCH OAK CHIPS				< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
French Oak CHIPS 22 lbs per bag 60 bags per pallet		Toasted (L, M, M+, M++)	Per bag Per lb	\$102.00 \$4.64	\$99.00 \$4.50	\$95.00 \$4.32	\$92.00 \$4.18
		Long Toast	Per bag Per lb	\$113.00 \$5.14	\$108.00 \$4.91	\$105.00 \$4.77	\$103.00 \$4.68
French Oak CHIPS HIGH IMPACT Made from Toasted Staves 22 lbs per bag 60 bags per pallet		Fresh / Untoasted	Per bag Per lb	\$97.00 \$4.41	\$92.00 \$4.18	\$90.00 \$4.09	\$87.00 \$3.96
		Toasted (L, M, M+)	Per bag Per lb	\$102.00 \$4.64	\$99.00 \$4.50	\$95.00 \$4.32	\$92.00 \$4.18
French Oak CHIPS MATRIX Proprietary Blend of Chips & Mini-Chips / 22 lbs per bag / 60 bags per pallet		Toasted (L, M, M+)	Per bag Per lb	\$103.00 \$4.68	\$100.00 \$4.55	\$97.00 \$4.41	\$93.00 \$4.23
		Fresh / Untoasted	Per bag Per lb	\$99.00 \$4.50	\$93.00 \$4.23	\$91.00 \$4.14	\$89.00 \$4.05
French Oak MINI-CHIPS 22 lbs per bag 60 bags per pallet		Toasted (L, M, M+)	Per bag Per lb	\$103.00 \$4.68	\$100.00 \$4.55	\$97.00 \$4.41	\$93.00 \$4.23
		Fresh / Untoasted	Per bag Per lb	\$99.00 \$4.50	\$93.00 \$4.23	\$91.00 \$4.14	\$89.00 \$4.05

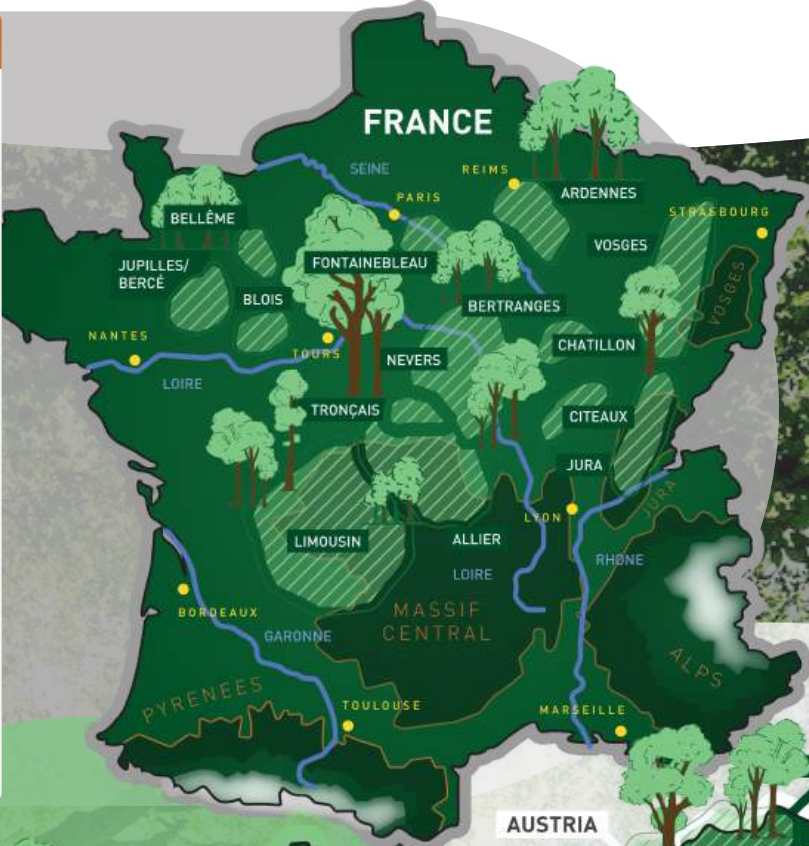
- 100% recyclable and biodegradable packaging.
- All Canadell products can be combined for volume price discounts.
- Bulk pricing available upon request.



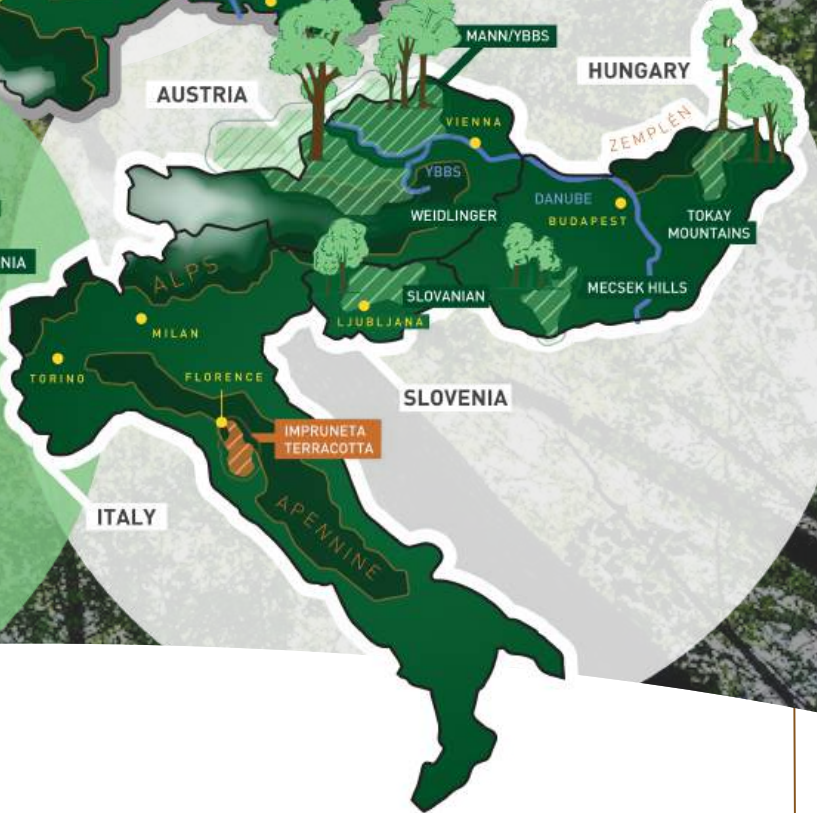
FOREST ORIGINS

FRENCH FORESTS		
1.	Jupilles/Bercé	5,400 ha
2.	Bellême	2,400 ha
3.	Blois	2,800 ha
4.	Limousin	568,000 ha
5.	Allier	122,000 ha
6.	Tronçais	10,500 ha
7.	Fontainebleau	17,000 ha
8.	Nevers	225,000 ha
9.	Bertranges	10,000 ha
10.	Ardennes	36,140 ha
11.	Chatillon	9,000 ha
12.	Cîteaux	13,284 ha
13.	Vosges	280,000 ha
14.	Jura	180,000 ha

*ha = generalized hectares of forest that includes other trees besides oak.



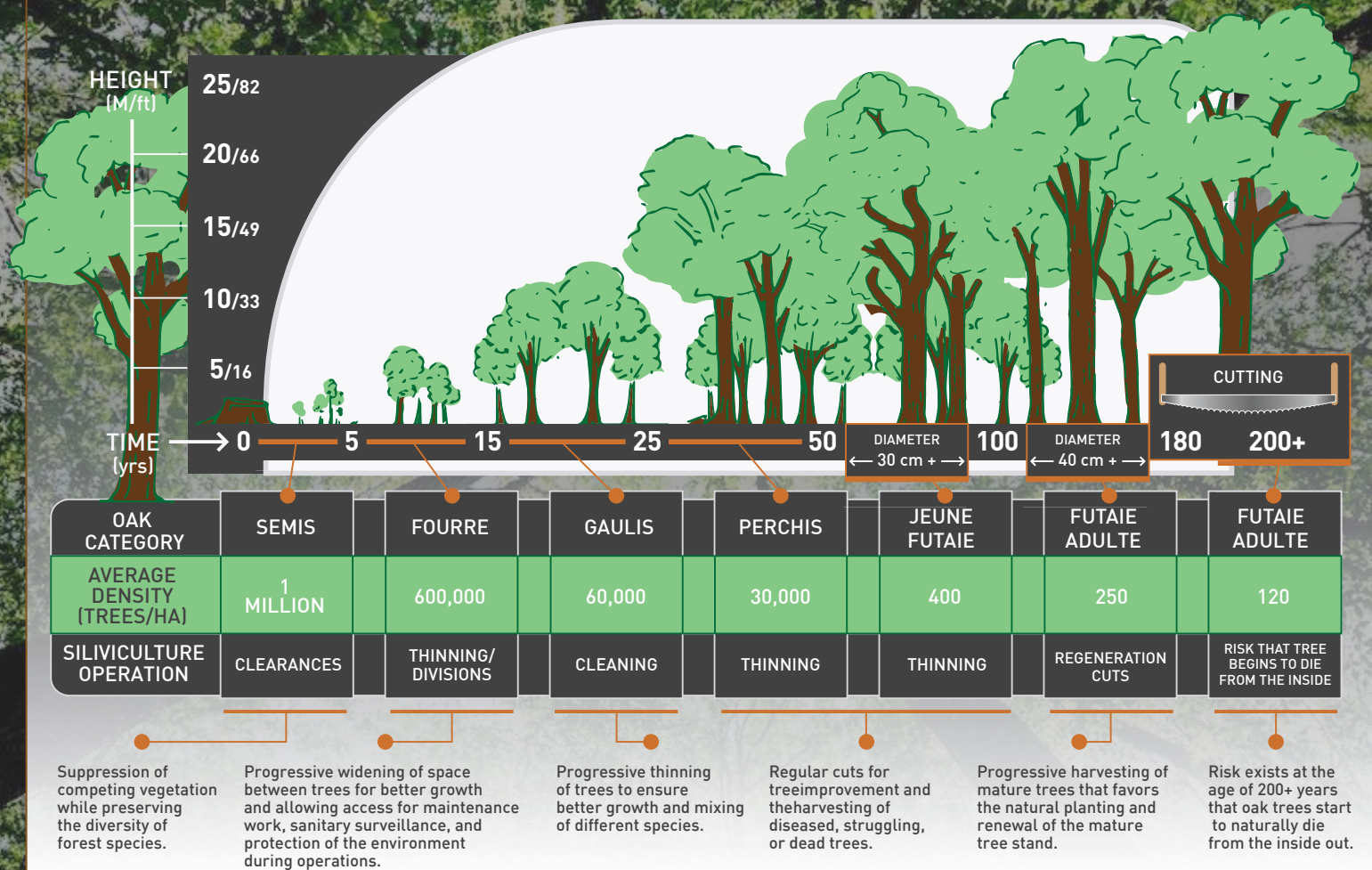
*This custom graphic is property of Bouchard Cooperages.



FUTAIE GROWTH MAP

OAK TREE CATEGORIES AND LIFE STAGES

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BOUCHARD COOPERAGES

TONNELLERIE
Billon
BEAUNE - FRANCE

DAMY
MEURSAULT - FRANCE

maury&fils
TONNELIERS A BORDEAUX DEPUIS 1893


CANADELL

EGGINOX


**DRUNK
TURTLE**

TAVA


concrete dreams


Master
Coopers

WINEGLOBE


SCHNECKENLEITNER
AUSTRIA

EUROPEAN
HUNGARY
COOPERS

A commitment to quality and customer service

