Tonnellerie BILLON







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

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.

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.

STYLISTICALLY

FRENCH OAK

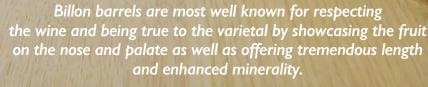
FORESTS



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







STRONG POINTS

- Forest Origin and Innovation Range of barrels
 - Forest Origins Range: Allier, Vosges, Nevers, Jura, Chatillon, Eastern European, Cîteaux, 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)











2025 BILLON USA PRICES

25/27 mm staves, 6/8 galvanized hoops

Burgundy sized heads and Bordeaux

25/27 mm staves, 8 galvanized hoops

27/29 mm staves, 8 galvanized hoops

27/29 mm staves, 8 galvanized hoops

30/32 mm staves, 8 galvanized hoops

32 mm staves, 8 galvanized hoops

45 mm staves, 8 galvanized hoops

32 mm staves, 8 galvanized hoops

32 mm staves, 8 galvanized hoops

length staves, 25/27 mm staves,

6/8 galvanized hoops

300L Puncheon

350L Puncheon

400L Puncheon

500L Puncheon

Product

600L

700L

820L

Product

265L Export

Bordeaux Export (225L)

Burgundy Export (228L)

Qty

1-15

16-30

31-50

51-75

76-1C

1-15

16-50

51-75

76-1C

1-3

4-35

36-53

1-3

4-35

36-53

1-2

3-20

21-30

1-2

3-20

21-30

1.015 €

1,005 €

994€

990€

980€

1,043 €

1,032 €

1,022 €

1,016 €

1,159 €

1,148 €

1,136 €

1.310 €

1,297 €

1,284 €

1,492 €

1,477 €

1,463 €

1,720 €

1,702 €

1,685 €

1,919 €

2,409 €

2,102€

2,422 €

PLACE YOUR ORDER BY MARCH 15 FOR BEST PRICING

1.150 €

1,139 €

1,129 €

1,125 €

1,114€

1,201€

1,191 €

1,180 €

1,174 €

1,323 €

1.311 €

1,300 €

1,482 €

1,469 €

1,455 €

1,671 €

1,655 €

1,640 €

1,939 €

1,922 €

1,903 €

988 €

978€

968 €.

963€

1,033 €

1,023 €

1,012€

1,007 €

1,171 €

1.159 €

1,148 €

1.309 €

1,297 €

1,283 €

1,516 €

1,500 €

1,486 €

1,726 €

1,709€

1,692 €

2 154 €

2,644€

2,356 €

2,703 €

FRENCH OAK FRENCH OAK

1.082 €

1,071 €

1,061€

1,056 €

1,046 €

1,133 €

1,122€

1,112€

1,106€

1,255€

1.243 €

1,232 €

1.413 €.

1,401€

1,387 €

1,602€

1,587 €

1,572 €

1,871 €

1,853 €

1,834 €

2 085 €

2,575 €

2,288 €

2,634€

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

INNOVATION RANGE

Select

225/228L	300L	500L
+102 €	+119 €	+170 €

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.

Richelieu

	225/228L	300L	500L
	+89 €	+100 €	+146 €

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, freshnessand elegance.

Its proprietary to asting was developed specifically for bolder red varietals and blends.

228L



Burgundy's Côte D'or department is used

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.

INNOVATION OPTIONS

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\cup	$\cup \cup$	IIL

225/228L	300L	500L	
+16 €	+19 €	+35 €	

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.



Chauffe 180

225/228L - 500L

+165€

+66 €

to

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.

FOREST ORIGIN RANGE

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

3

Exclusive forest orgins such as Troncais, Bertranges, Jupilles, Citeaux, *Ardennes (NEW) and

*Fontainebleau (NEW) are available for an additional charge.

Billon

BEAUNE - FRANCE