



BOUCHARD COOPERAGES

OAK PRICING & PORTFOLIO

2026 WEST COAST USA

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
MEURSAULT - FRANCE

TONNELLERIE
Billon
BEAUNE - FRANCE

maury&fils
TONNELIERS A BORDEAUX DEPUIS 1853

CANADELL

Master Coopers
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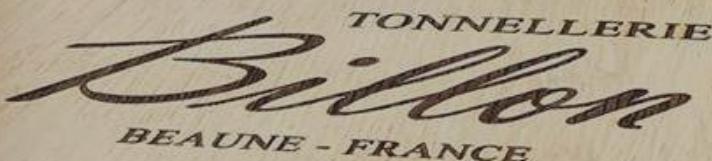


Vincent DAMY, Billon manager and 2007 meilleur ouvrier de France.

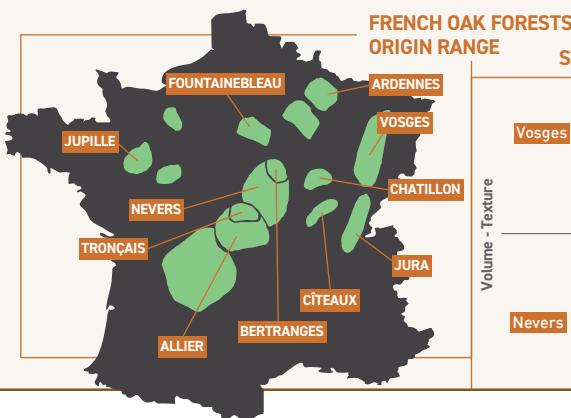
This unique label ensures a high quality barrel's traceability, drying, technical features and respect for tradition.

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.

STYLISTICALLY



Several Billon innovation range barrels: *Subtil Option, Select, Chauffe 180 Min, Richelieu.



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.

Billon barrels are most well known for respecting the wine and being true to the varietal by showcasing the fruit and savoriness 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, Jupille, Bertranges, Tronçais, Ardennes, 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)



STANDARD FORESTS		EXCLUSIVE FORESTS		INNOVATION RANGE
Floral - Fruit		Floral - Fruit		High Impact
Vosges		Ardennes		<i>Richelieu</i>
Jura		Côteaux		<i>Côte d'Or</i>
Chatillon		Jupille		
Nevers		Fountainebleau		
Allier		Bertranges		<i>Subtil 180'</i>
Savory - Spice		Tronçais		<i>Select</i>
	Volume - Texture		Structure - Length	Slow Integration

2026 BILLON USA PRICES

PLACE YOUR ORDER BY MARCH 15 FOR BEST PRICING

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

Product	Qty	FRENCH OAK MARCH 15	FRENCH OAK APRIL 15	FRENCH OAK LATE ORDER	FRENCH ACACIA	INNOVATION RANGE		
Bordeaux Export (225L)	1-15	1,045 €	1,114 €	1,185 €	1,018 €	<i>Select</i>	225/228L	300L
	16-30	1,035 €	1,104 €	1,173 €	1,007 €		+122 €	500L
Burgundy Export (228L)	31-50	1,024 €	1,093 €	1,163 €	997 €		+143 €	
25/27 mm staves, 6/8 galvanized hoops	51-75	1,020 €	1,089 €	1,159 €	992 €		+204 €	
	76-1C	1,009 €	1,078 €	1,147 €	982 €			
265L Export	1-15	1,074 €	1,167 €	1,237 €	1,064 €			
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	16-50	1,063 €	1,156 €	1,227 €	1,054 €	<i>Richelieu</i>	225/228L	300L
	51-75	1,053 €	1,145 €	1,215 €	1,042 €		+107 €	500L
	76-1C	1,046 €	1,139 €	1,209 €	1,037 €		+120 €	
300L Puncheon	1-3	1,194 €	1,293 €	1,363 €	1,206 €		+175 €	
25/27 mm staves, 8 galvanized hoops	4-35	1,182 €	1,280 €	1,350 €	1,194 €			
	36-53	1,170 €	1,269 €	1,339 €	1,182 €			
350L Puncheon	1-3	1,349 €	1,455 €	1,526 €	1,348 €	<i>Côte d'Or</i>	228L	+79 €
27/29 mm staves, 8 galvanized hoops	4-35	1,336 €	1,443 €	1,513 €	1,336 €		+ Available in LL and M toasts	
	36-53	1,323 €	1,429 €	1,499 €	1,321 €			
400L Puncheon	1-2	1,567 €	1,682 €	1,755 €	1,592 €			
27/29 mm staves, 8 galvanized hoops	3-20	1,551 €	1,666 €	1,738 €	1,575 €			
	21-30	1,536 €	1,651 €	1,722 €	1,560 €			
500L Puncheon	1-2	1,806 €	1,965 €	2,036 €	1,812 €			
30/32 mm staves, 8 galvanized hoops	3-20	1,787 €	1,946 €	2,018 €	1,794 €			
	21-30	1,769 €	1,926 €	1,998 €	1,777 €			

FRENCH OAK CASKS

Product		MARCH 15	APRIL 15	LATER ORDER		225/228L - 500L	+198 €
600L	32 mm staves, 8 galvanized hoops	2,015 €	2,189 €	2,262 €			
	45 mm staves, 8 galvanized hoops	2,603 €	2,777 €	2,850 €			
700L	32 mm staves, 8 galvanized hoops	2,207 €	2,402 €	2,474 €			
820L	32 mm staves, 8 galvanized hoops	2,543 €	2,766 €	2,838 €			

FOREST ORIGIN RANGE

STANDARD FORESTS	TOAST		OPTIONS	200-265L	300-500L	600-820L
Allier	Light (L)	Name				
Vosges	Light Long (LL)	Head Toasting (All forests)	+13 €	+18 €	+28 €	
Nevers	Medium (M)	3 Year Air Dry (All forests)	+43 €	+53 €	+68 €	
Jura	Medium Long (ML)	4 Year Air Dry (Allier, Jura, Vosges)	+61 €	-	-	
Chatillon	Medium Plus (M+)	5 Year Air Dry (Very limited availability)	+74 €	-	-	
Eastern Europe	Heavy (H)	Burgundy Batard (4 chestnut hoops)	+29 €	-	-	
		Burgundy Château (8 chestnut hoops)	+58 €	-	-	
		Black Hoops	+29 €	+74 €	-	

EXCLUSIVE FORESTS

Bertranges, Jupille, Cîteaux (200L - 500L) +96€

Ardennes, Fontainebleau (200L - 500L) +132€

Tronçais (200L-500L) +198€ (LIMITED)

Bertranges, Cîteaux (600L - 860L) +330€

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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.

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.

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.

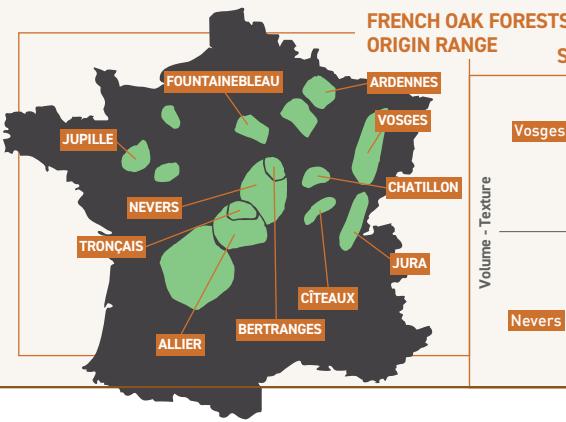
Tonnellerie Damy is one of the most renowned Burgundian Cooperages. The barrels are synonymous with the world's greatest Chardonnays and Pinots and are featured in many Côtes de Beaune and Nuits domaines. The distinctive and delectable house style is the reason you will find Damy barrels in many wineries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

STYLISTICALLY

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



The ever growing popular Imperial barrel; a blend between Allier, Jura and Vosges forests, 3-Y Air Dry, and 2.5 hour toast only on embers.



1 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.

Barrels toasting in the Tonnellerie Damy toasting room.



The difference in color between a dark M+ and light Imperial toast.

STRONG POINTS

- Forest Origin and Innovation Range of barrels
 - Forest Origins Range: Allier, Vosges, Nevers, Jura, Chatillon, Eastern European, Cîteaux, Jupille, Bertranges, Tronçais, Ardennes, Fontainebleau.
 - Innovation Range: Exclusive, Rouge, Rouge 2, Estrella 45*
 - Innovation Options: Délicat
- 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)



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265L Export	1-15	1,074 €	1,167 €	1,237 €			
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	51-75	1,053 €	1,145 €	1,215 €			
	76-1C	1,046 €	1,139 €	1,209 €			
300L Puncheon	1-3	1,194 €	1,293 €	1,363 €			
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350L Puncheon	1-3	1,349 €	1,455 €	1,526 €			
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400L Puncheon	1-2	1,567 €	1,682 €	1,755 €			
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500L Puncheon	1-2	1,806 €	1,965 €	2,036 €			
30/32 mm staves, 8 galvanized hoops	3-20	1,787 €	1,946 €	2,018 €			
	21-30	1,769 €	1,926 €	1,998 €			
FRENCH OAK CASKS							
Product		MARCH 15	APRIL 15	LATER ORDER	INNOVATION OPTIONS		
600L	32 mm staves, 8 galvanized hoops	2,015 €	2,189 €	2,262 €			
	45 mm staves, 8 galvanized hoops	2,603 €	2,777 €	2,850 €			
700L	32 mm staves, 8 galvanized hoops	2,207 €	2,402 €	2,474 €			
	45 mm staves, 8 galvanized hoops	2,795 €	2,990 €	3,062 €			
860L	32 mm staves, 8 galvanized hoops	2,644 €	2,878 €	2,949 €			
	45 mm staves, 8 galvanized hoops	3,232 €	3,466 €	3,537 €			
FOREST ORIGIN RANGE							
STANDARD FORESTS	TOAST				OPTIONS		
Allier	Light (L)		Name		200-265L	300-500L	600-820L
Vosges	Light Long (LL)		Head Toasting (All forests)		+13 €	+18 €	+28 €
Nevers	Light Long Plus Plus (LL++)		3 Year Air Dry (All forests)		+43 €	+53 €	+68 €
Jura	Medium (M)		4 Year Air Dry (Allier, Jura, Vosges)		+61 €	-	-
Chatillon	Medium Long (ML)		5 Year Air Dry (Very limited availability)		+74 €	-	-
Eastern Europe	Medium Plus (M+)		Burgundy Batard (4 chestnut hoops)		+29 €	-	-
	Heavy (H)		Burgundy Château (8 chestnut hoops)		+58 €	-	-
			Black Hoops		+29 €	+74 €	-
EXCLUSIVE FORESTS							
Bertranges, Jupille, Cîteaux (200L - 500L)	+96€	Bertranges, Cîteaux (600L - 860L)	+330€				
Ardennes, Fontainebleau (200L - 500L)	+132€						
Tronçais (200L-500L)	+198€ (LIMITED)						



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.



Maury Center of France French Oak, 3-Y Air Dry, MC2 [double light long toast] barrels at Château Talbot used both on whites and reds.

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.



Maury Bordeaux Châteaux barrels with Center of France French Oak, 3-Y Air Dry, Medium Toast for Château D'Issan in Margaux.

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
- Offers barrels with Vosges oak for Bordeaux whites
- Special Toast, mc^2

$$\sqrt{\textcircled{1}} = mc^2$$

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

2026 MAURY USA PRICES

PLACE YOUR ORDER BY MARCH 15 FOR BEST PRICING

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

Product	Qty	FRENCH OAK MARCH 15	FRENCH OAK APRIL 15	FRENCH OAK LATE ORDER
Bordeaux Export (225L) 25/27 mm staves, 8 galvanized hoops	1-11	1,234 €	1,254 €	TBD
	12-49	1,220 €	1,240 €	
	50-149	1,203 €	1,223 €	
	150+	1,192 €	1,212 €	
Bordeaux Export Thin Stave (225L) 20/22 mm staves, 8 galvanized hoops	1-11	1,248 €	1,268 €	TBD
	12-49	1,235 €	1,255 €	
	50-149	1,221 €	1,241 €	
	150+	1,205 €	1,225 €	
Bordeaux Château Ferré (225L) Barre crossing heads, no chestnut hoops, 22mm staves, 8 galvanized hoops	1-11	1,295 €	1,315 €	TBD
	12-49	1,281 €	1,301 €	
	50-149	1,263 €	1,283 €	
	150+	1,252 €	1,272 €	
Bordeaux Château (225L) Barre crossing heads, chestnut hoops, 22mm staves, 8 galvanized hoops	1-11	1,342 €	1,362 €	TBD
	12-49	1,327 €	1,347 €	
	50-149	1,314 €	1,334 €	
	150+	1,299 €	1,319 €	
265L Export Burgundy sized heads and Bordeaux length staves 25/27mm staves, 8 galvanized hoops	1-11	1,347 €	1,367 €	TBD
	12-69	1,332 €	1,352 €	
	70+	1,319 €	1,339 €	
300L Hogshead 25/27mm staves, 8 galvanized hoops	1-11	1,371 €	1,391 €	TBD
	12-53	1,357 €	1,377 €	
	54+	1,346 €	1,366 €	
350L Hogshead 25/27mm staves, 8 galvanized hoops	1-11	1,464 €	1,484 €	TBD
	12-53	1,450 €	1,470 €	
	54+	1,435 €	1,455 €	
400L Puncheon 25/27mm staves, 8 galvanized hoops	1-5	1,644 €	1,664 €	TBD
	6+	1,621 €	1,641 €	
500L Puncheon 25/27mm staves, 8 galvanized hoops	1-5	1,943 €	1,963 €	TBD
	6+	1,915 €	1,935 €	

BARREL OPTIONS	MC ²	MAURY 130	TOAST LEVELS
<p>Name</p> <p>3 Year Air Dry +45 € Extra Tight Grain +50 € Head Toasting No Charge Black Hoops +34 €</p> <p>■ 600L Demi-Muid available upon request ■ Limousin or open grain French oak for spirits and wine available upon request</p> <p>NEW! Vosges Forest Origin - No Charge</p>	<p>$\sqrt{\text{O}} = \text{mc}^2$</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 typicalities 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>MARCH 15 +1,469 €</p> <p>APRIL 15 +1,489 €</p>	<p>■ Medium (M) ■ Medium Long (ML) ■ Medium Plus (M+)</p>
	7		

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Production of a 400L Wineglobe at Michael Paetzold in Bordeaux.

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 of the most famous cellars in France and worldwide.

HISTORY

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.

PRODUCTION



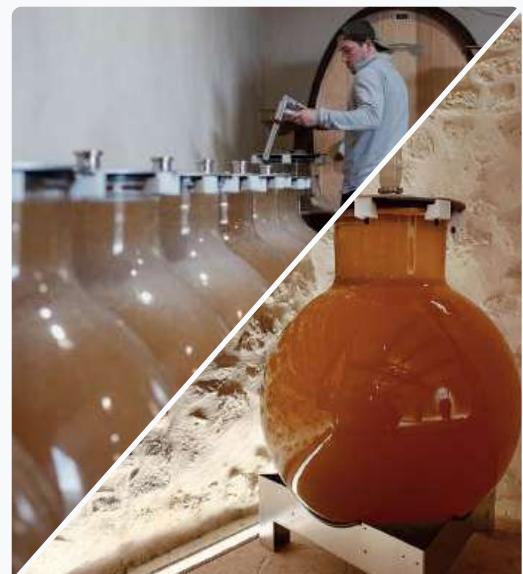
A 400L Wineglobe in action in Cornas at Mathieu Barret - Domaine du Coulet.

Wineglobes, 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.

Row of 220L Wineglobes at Domaine Combier in Crozes Hermitage used on Marsanne / Roussanne.



Semillon finishing up alcoholic fermentation on the triangle palette jack friendly stand.

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%.

2026 WINEGLOBE USA PRICES

NEW!

THE GLOBE	115L	400L
	VOLUME (GAL) 30 WEIGHT (LBS) 45 HEIGHT (IN) 29 DIAMETER (IN) 24 PRICE 2,990 €	VOLUME (GAL) 106 WEIGHT (LBS) 176 HEIGHT (IN) 36 DIAMETER (IN) 36 PRICE 5,950 €
STANDARD ACCESSORIES	220L	INCLUDED ACCESSORIES
 <ul style="list-style-type: none"> Lid and Bubbler Dark Slipcover Forklift Friendly Triangle Inox Stand Harness (only 220L) 	VOLUME (GAL) 58 WEIGHT (LBS) 75 HEIGHT (IN) 36 DIAMETER (IN) 30 PRICE 4,950 €	 <ul style="list-style-type: none"> Bubbler Dark Slipcover Forklift Friendly Inox Stand 90 degree elbow with 1.5" Tri-Clover Valve

OPTIONAL ACCESSORIES FOR 220L & 400L (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

THE WOODEN CROSS STAND	90 €	THE OAK TIN STAND	850 €	STACKABLE CAGE	750 €	THE WASHING STAND	850 €
							
Material: Oak L 380 x I 390 x H 102 mm Thickness: 30 mm		Material: Untreated Oak Length: 1600 mm				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	
THE LESS STIRRER	150 €	THE GLASS BUBBLER	150 €	LID CUSTOMIZATION	190 €	WASHING HEAD	320 €
							
Ideal to realize the operation of batonnage in Wineglobe. Material: 316L stainless steel rod and food grade teflon stirrer Length: 1300 mm		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 3.3		Possibility to have your logo engraved on the cover. Engraving Color: Black		Material: Stainless Steel	

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WINEGLOBE

All prices below are listed in Euros (€) and include delivery to our Napa Valley, CA warehouse.

Productst will be invoiced in US dollars (\$) based on exchange rate of date of invoice. Payments can be made locally in US dollars.

A 30% deposit is due at order confirmation and 70% balance due before delivery to the winery.

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

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)



2026 EUROPEAN COOPERS
USA 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)	1-10	785 €			
Burgundy Export (228L)	11-30	773 €			
25/27 mm staves, 6/8 galvanized hoops	31-67	765 €			
	68-1C	753 €			
Bordeaux Export Thin Stave (225L)	1-10	755 €			
20/22 mm staves, 6/8 galvanized hoops	11-30	740 €			
	31-67	732 €			
	68-1C	720 €			
265L Export	1-10	857 €	+50 €		
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	11-30	844 €	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.		
300L Hogshead	1-10	903 €			
25/27 mm staves, 6/8 galvanized hoops	11-30	893 €			
	31-50	885 €			
	51-1C	870 €			
350L Puncheon	1-10	975 €	(Available from 225L & 228L - 500L)		
27 mm staves, 8 galvanized hoops	11-25	964 €			
	26-45	956 €			
	46-1C	949 €			
400L Puncheon	1-8	1,137 €	Bordeaux Château (225L) +60 €		
27 mm staves, 8 galvanized hoops	9-16	1,123 €	4 chestnut hoops, barre crossing heads, 20/22 mm staves, 6/8 galvanized hoops		
	17-25	1,117 €			
	26-1C	1,104 €			
500L Puncheon	1-8	1,350 €	Bordeaux Château Ferré (225L) +30 €		
27 mm staves, 8 galvanized hoops	9-16	1,333 €	Barre crossing heads, no chestnut hoops		
	17-25	1,327 €	20/22 mm staves, 6/8 galvanized hoops		
	26-1C	1,318 €			
OAK SELECTIONS			SPECIAL SIZES		
Name	Forest Origin	Grain Width	Air Dry	Size	Price
Tokay	Tokay Mountains	< 1.5 mm	36 months	60L	373 €
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	482 €
Mescek Blend	1/3 Tokay, 2/3 Mecsek	2.0-3.0 mm	36 months		
Mescek	Mecsek Hills	2.0-3.0 mm	36 months	600L	1,488 €
BARREL OPTIONS			TOAST LEVELS		
Name	200-265L	300-500L	Fire Toast	Convection Toast	
Head Toasting	+10 €	+13 €	Light (L)	Medium Plus (M+)	Radiant White
Tokay Oak (extra fine grain)	+43 €	+75 €	Light Long (LL)	Heavy (H)	Radiant Red
2/3 Tokay Oak Selection	+29 €	+50 €	Medium (M)	Medium Long (ML)	

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+50 €

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.

(Available from 225L & 228L - 500L)

Bordeaux Château (225L) +60 €

4 chestnut hoops, barre crossing heads,
20/22 mm staves, 6/8 galvanized hoops

Bordeaux Château Ferré (225L) +30 €

Barre crossing heads, no chestnut hoops
20/22 mm staves, 6/8 galvanized hoops

SPECIAL SIZES

60L 373 €

110L 482 €

600L 1,488 €

TOAST LEVELS

Light (L) Medium Plus (M+)

Light Long (LL) Heavy (H)

Medium (M)

Medium Long (ML)

EUROPEAN
HUNGARY
COOPERS



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.

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.



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

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.



Bouchard Cooperages annual 1% For The Planet Commitment of cleaning up trash at Drake's Beach.

Made in America

		ORDER BY MARCH 15	ORDER AFTER MARCH 15	
Burgundy Export (228L)	1-10	\$ 570	\$ 590	
25/27 mm staves, 6 galvanized hoops	11-30	\$ 560	\$ 580	
	31+	\$ 550	\$ 570	
Bordeaux Export (225L)	1-10	\$ 570	\$ 590	
25/27 mm staves, 6 galvanized hoops	11-30	\$ 560	\$ 580	
	31+	\$ 550	\$ 570	
Bordeaux Export Thin Stave (225L)	1-10	\$ 580	\$ 600	
20/22 mm staves, 6 galvanized hoops	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
Name		Slow-growth American white oak of the highest quality is seasoned for a minimum of 2 years and sourced from:	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.
Toasted Heads (TH)	No Charge		
Steam Bending (SB)	+\$17		
3-Year Air Dry (3Y)	+\$33	Missouri Missouri oak offers sweetness and vanillia notes.	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.
Tight Grain Missouri Oak (TG)	+\$30		
Extra-Tight Grain Minnesota Oak (ETG)	+\$30	Minnesota Minnesota oak is the tightest grained, providing elegance and depth.	

TOAST OPTIONS FOR SPIRITS

- 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)	1-15	1,199 €	1,264 €	
25/27 mm staves, 8 galvanized hoops	16-50	1,188 €	1,253 €	
	51-75	1,175 €	1,240 €	
	76-1C	1,170 €	1,235 €	

- Slow Blue Medium
- Slow Blue Medium Long
- Slow Red Medium Long
- Slow Red Medium Plus

■ 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.

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SCHNECKENLEITNER
AUSTRIA



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

FASSBINDEREI SCHNECKENLEITNER



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.



Seasoned Austrian oak for puncheon and tank use.



500L Puncheon with valve.



30 HL Oval casks.



25 HL Conical tank.

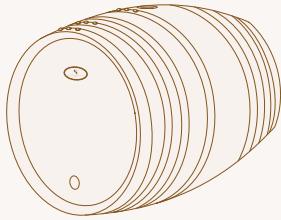
STRONG POINTS

- Independently family-owned artisanal cooper where all important steps are still done by hand
- Reputation built on 10HL - 60HL+ Ovals and Rounds
- Also cooperes 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)

2026 SCHNECKENLEITNER USA PRICES

PUNCHEONS

Product	500L WEIDLING	500L ACACIA	600L WEIDLING	600L ACACIA	700L WEIDLING	700L ACACIA	800L WEIDLING	800L ACACIA
29 mm thick Staves	1,940 €	1,885 €	2,275 €	2,210 €	2,715 €	2,635 €	3,135 €	3,040 €
45 mm thick Staves	2,420 €	2,300 €	2,915 €	2,825 €	3,360 €	3,255 €	3,730 €	3,615 €



WOOD SELECTIONS

Weidling Oak

Selection of fine grain oak from a forest in Southern Austria.

Austrian Acacia

Selection of Acacia sourced from Southern Austria.

TOAST LEVELS

Intended for whites or light reds.

AOE - / AOE / AOE+

Intended for rich whites or bold reds.

AOC - / AOC / AOC+

500L - 800L OPTIONS

Outlet Connection 1" with Cap

143 €

2" Tri Clover racking ball valve on head

293 €

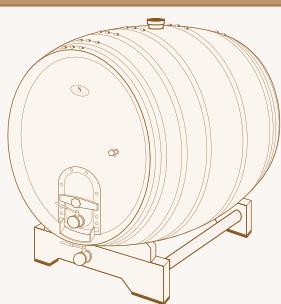
90 degree elbow drain with 2" Tri Clover butterfly valve

756 €

Wooden Socle

510 €

ROUNDS

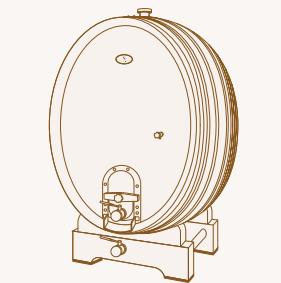


Product	GALLON (G)	BILGE HEIGHT (IN)	BILGE DIAMETER (IN)	LENGTH OF STAVES (IN)	WEIDLING OAK
10HL	264	49.2	49.2	51.2	11,980 €
13HL	343	53.5	53.5	54.7	13,590 €
15HL	396	55.1	55.1	59.1	14,600 €
20HL	528	60.6	60.6	63.4	17,130 €
25HL	660	65.7	65.7	68	19,915 €
30HL	793	69.6	69.6	72	22,395 €

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

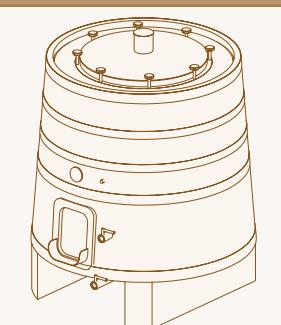


Product	GALLON (G)	BILGE HEIGHT (IN)	BILGE DIAMETER (IN)	LENGTH OF STAVES (IN)	WEIDLING OAK
10HL	264	57.8	41.7	51.2	12,190 €
12.5HL	330	61	43.3	53.5	13,490 €
15HL	396	66	46.8	55.5	14,875 €
20HL	528	74	50.7	60.2	17,620 €
25HL	660	80.3	56.3	62.2	20,210 €
30HL	793	84.3	58.3	67.7	22,975 €

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	15,080 €
15HL	398	60	51	46	17,500 €
20HL	530	65	56	59	19,560 €
25HL	662	70	61	63	22,320 €
30HL	794	74	65	67	24,380 €
40HL	1,059	83	72	71	28,790 €
50HL	1,234	86	76	79	33,570 €

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

www.bouchardcooperages.com

sales@bouchardcooperages.com • (707)257-3582

All prices above are listed in Euros (€) and include delivery to our Napa Valley warehouse.



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.



Quality starts in the forest.



Technology and the human eye are used for log splitting.



Convection toasted staves.



Fire-toasted staves done by hand over a live flame, just like toasting barrels.



An assortment of different fire-toasted staves.



HISTORY

Merrandier Canadell was established in 1940 by Lauriano Canadell in Trie-sur-Baïse in France's Hautes Pyrénées department. For four generations and over sixty years, Canadell has been providing staves of the highest quality to the largest and most prestigious cooperages around the world for barrel making. In 2000 Canadell launched their own line of fine oak alternative products for winemaking which include fans, chips, dominoes and barrel inserts.

TODAY

Canadell is currently managed by Jacques Canadell and his son Frédéric. Canadell is one of the oldest and largest customers of France's Office National des Forêts (ONF).



Canadell is fully vertically integrated from sourcing French oak logs to their premium French Oak adjunct product line.

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 & Bung Inserts
- **NEW!** Innovation Chip Range: Crème, Chardo, Chocolat

2026 CANADELL USA PRICES

FRENCH OAK TANK STAVES			<1 PALLETS	1 PALLETS	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	\$238.00 \$119.00	\$232.00 \$116.00	\$230.00 \$115.00	\$228.00 \$114.00
		Long Toast	Per bag Per fan	\$258.00 \$125.00	\$251.00 \$122.00	\$249.00 \$121.00	\$244.00 \$118.50
		Fire Toasted	Per bag Per fan	\$367.00 \$178.00	\$361.00 \$175.00	\$353.00 \$171.50	\$347.00 \$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	\$283.00 \$137.50	\$276.00 \$134.00	\$274.00 \$133.00	\$271.00 \$131.50
		Long Toast	Per bag Per fan	\$291.00 \$141.50	\$284.00 \$138.00	\$282.00 \$137.00	\$279.00 \$135.50
		Fire Toasted	Per bag Per fan	\$341.00 \$165.50	\$334.00 \$162.00	\$332.00 \$161.00	\$329.00 \$159.50
FRENCH OAK BARREL INSERTS			<1 PALLETS	1 PALLETS	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	\$102.00	\$101.00	\$99.00	\$95.00
		Long Toast	Per insert	\$109.00	\$107.00	\$105.00	\$102.00
		Fire Toasted (M, M+)	Per insert	\$133.00	\$132.00	\$128.00	\$123.00
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	\$140.00	\$135.00	\$130.00	\$125.00
		Long Toast	Per insert	\$151.00	\$146.00	\$140.00	\$135.00
		Fire Toasted (M, M+)	Per insert	\$183.00	\$178.00	\$173.00	\$167.00
FRENCH OAK SEGMENTS (DOMINOES)			<1 PALLETS	1 PALLETS	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	\$228.00 \$10.36	\$220.00 \$10.00	\$218.00 \$9.91	\$215.00 \$9.77
		Long Toast	Per bag Per lb	\$253.00 \$11.50	\$246.00 \$11.18	\$242.00 \$11.00	\$241.00 \$10.95
FRENCH OAK CHIPS			<1 PALLETS	1 PALLETS	2-5 PALLETS	6+ PALLETS	
French Oak MINI-CHIPS 22 lbs per bag 60 bags per pallet		Toasted (L, M, M+)	Per bag Per lb	\$106.00 \$4.77	\$103.00 \$4.64	\$100.00 \$4.45	\$96.00 \$4.32
		Fresh / Untoasted	Per bag Per lb	\$102.00 \$4.55	\$96.00 \$4.32	\$94.00 \$4.23	\$92.00 \$4.09
French Oak CHIPS 22 lbs per bag 60 bags per pallet		Toasted (L, M, M+, M++)	Per bag Per lb	\$105.00 \$4.77	\$102.00 \$4.64	\$98.00 \$4.45	\$52.00 \$4.32
		Long Toast	Per bag Per lb	\$116.00 \$5.27	\$111.00 \$5.05	\$108.00 \$4.91	\$106.00 \$4.82
French Oak CHIPS HIGH IMPACT Made from Toasted Staves 22 lbs per bag 60 bags per pallet		Fresh / Untoasted	Per bag Per lb	\$100.00 \$4.55	\$95.00 \$4.32	\$93.00 \$4.23	\$90.00 \$4.09
		Toasted (L, M, M+)	Per bag Per lb	\$105.00 \$4.77	\$102.00 \$4.64	\$98.00 \$4.45	\$95.00 \$4.32
INNOVATION CHIPS			<1 PALLETS	1 PALLETS	2-5 PALLETS	6+ PALLETS	
Crème			Per bag Per lb	\$105.00 \$4.77	\$102.00 \$4.64	\$98.00 \$4.45	\$95.00 \$4.32
Chardo			Per bag Per lb	\$108.00 \$4.91	\$105.00 \$4.77	\$102.00 \$4.64	\$99.00 \$4.50
Chocolat			Per bag Per lb	\$108.00 \$4.91	\$105.00 \$4.77	\$102.00 \$4.64	\$99.00 \$4.50

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

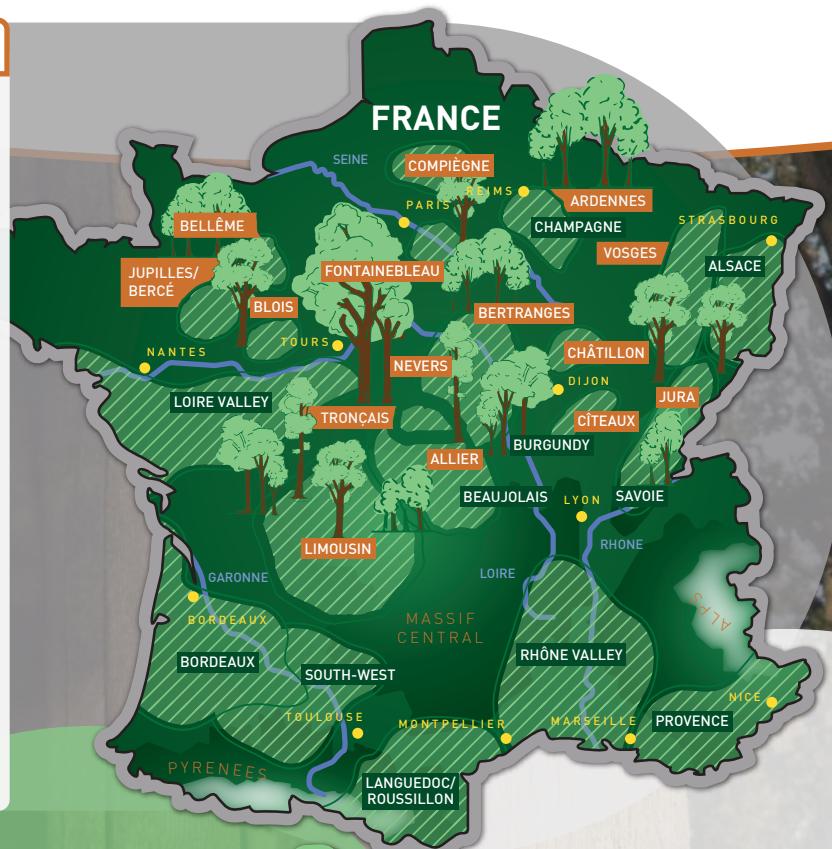


FOREST ORIGINS

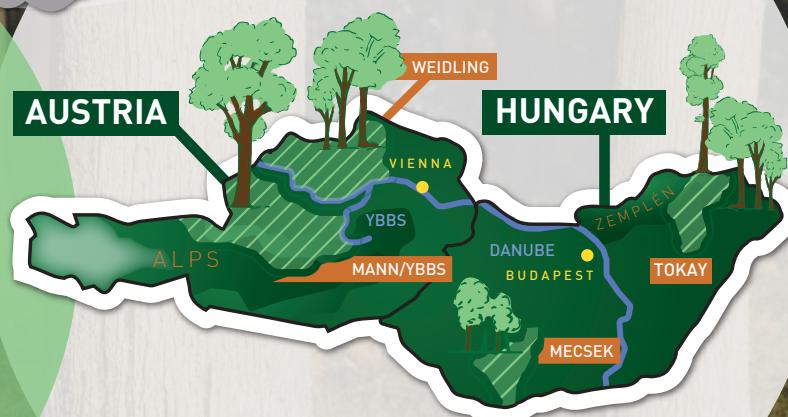
FRENCH FORESTS

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. Fountainebleau	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.



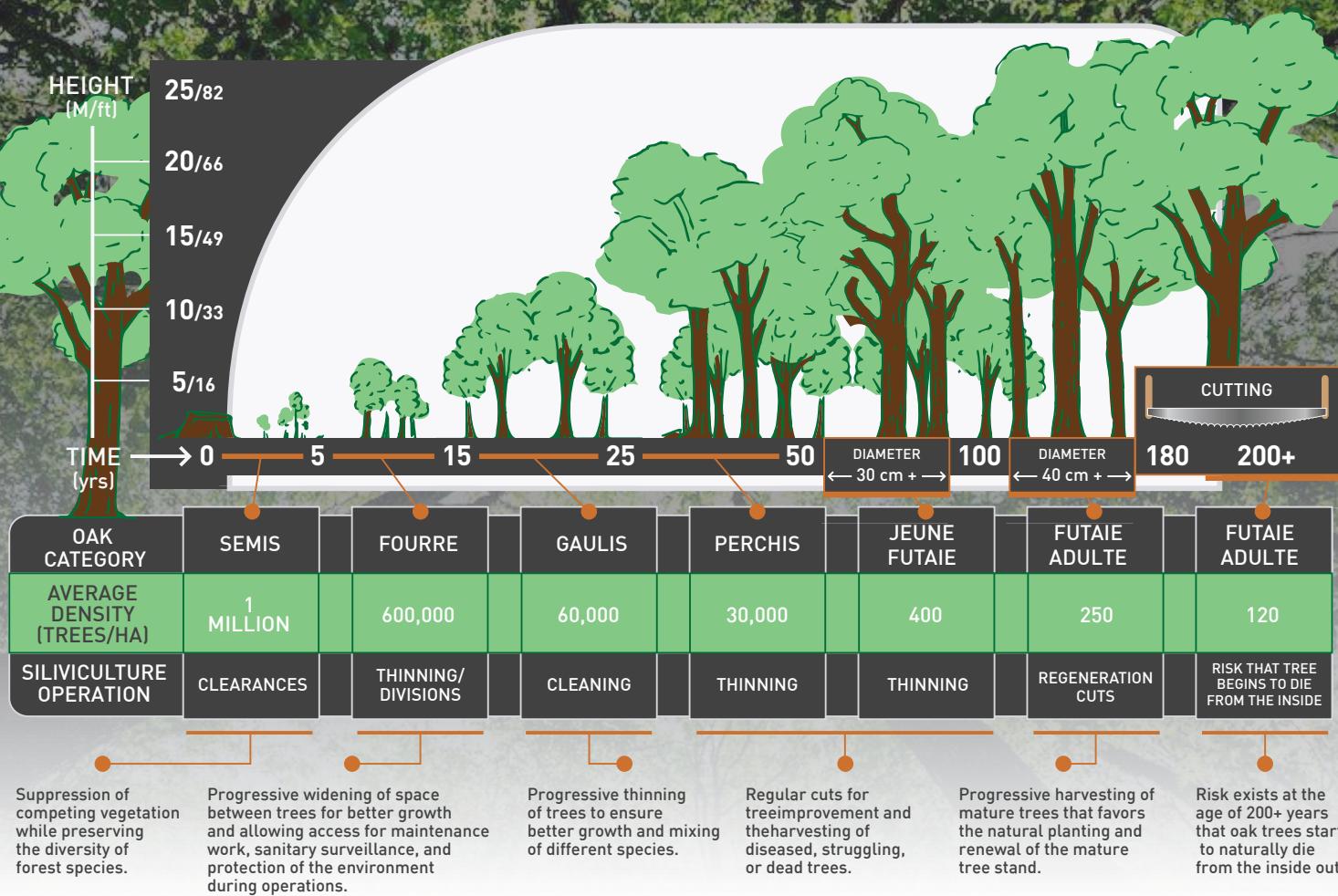
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FUTAIE GROWTH MAP

OAK TREE CATEGORIES AND LIFE STAGES

*This custom graphic is property of Bouchard Cooperages.





BOUCHARD COOPERAGES

TONNELLERIE
Billon
BEAUNE - FRANCE

DAMY
MEURSAULT - FRANCE

maury&fils
TONNELIERS À BORDEAUX DEPUIS 1893


CANADELL

EGGINOX


**DRUNK
TURTLE**


TAVA


concrete dreams


**Master
Coopers**
1%
FOR THE
PLANET

WINEGLOBE


SCHNECKENLEITNER
AUSTRIA


**EUROPEAN
HUNGARY
COOPERS**

A commitment to quality and customer service

