BOUCHARD COOPERAGES
NEW ZEALAND LTD.

OAK PORTFOLIO

2025 NEW ZEALAND

Oak Barrels & Puncheons • Casks & Conicals • Oak Alternatives

Serving the New Zealand Winemaking Community, since 2006

French Oak • Hungarian Oak • Austrian Oak • American Oak

A commitment to quality and customer service

TONNELLERIE Billon BEAUNE - FRANCE

DAMY MEURSAULT - FRANCE

Bel Air tonnellerie

EUROPEAN HUNGARY COOPERS

SCHNECKENLEITNER AUSTRIA

CANADELL

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TONNELLERIE Billon BEAUNE - FRANCE

Tonnellerie BILLON

1 FRANCE *BEAUNE*

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

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 as it would translate to "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). 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.

Billon Subtil process.

STYLISTICALLY

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.

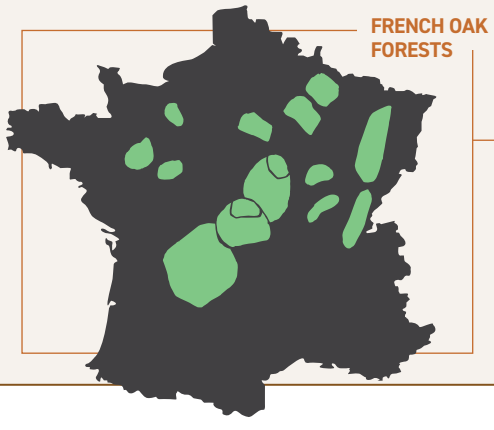
BILLON Côte d'Or 228L barrel made with 100% oak from Burgundy and "Subtil" steam bending.

STRONG POINTS

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

PEFC

CTB CERTIFIÉ PAR FCBA FUT DE TRADITION FRANÇAISE



Select Richelieu Côte d'Or

Subtil

2025 BILLON
New Zealand Barrel Prices

Billon and Damy barrels can be combined for volume price discounts.

		FRENCH OAK (24 MONTH AIR DRY)		AMERICAN OAK (36 MONTH AIR DRY)
Product	**Qty**	(by October 1) **Early Order**	**Late Order**	**All Season**
Bordeaux Export (225L) **Burgundy Export (228L)** 25/27 mm staves, 6/8 galvanized hoops	1-10 11-30 31-67 68-1C	1,027 € 1,014 € 1,004 € 991 €	1,060 € 1,047 € 1,037 € 1,024 €	749 € 745 € 737 € 733 €
300L Hogshead 25/27 mm staves, 8 galvanized hoops	1-10 11-30 31-50 51-1C	1,210 € 1,197 € 1,187 € 1,175 €	1,243 € 1,230 € 1,220 € 1,208 €	888 € 879 € 870 € 865 €
500L Puncheon 30/32 mm staves, 8 galvanized hoops	1-5 6-15 16-25 26-1C	1,763 € 1,745 € 1,727 € 1,717 €	1,796 € 1,778 € 1,760 € 1,750 €	1,264 € 1,252 € 1,239 € 1,233 €

FRENCH ACACIA

Product	Qty	225L-228L	300L	500L
French Acacia 24 Month Air Dry	1-10	940 €	1,117 €	1,688 €

FRENCH OAK CASKS (ADD 33 € FOR LATE ORDER)

Product	600L	700L	820L
32 mm staves, 8 galvanized hoops	1,965 €	2,335 €	2,611 €
45 mm staves, 8 galvanized hoops	2,519 €	3,230 €	3,341 €

INNOVATION RANGE

Select

225/228L	300L	500L
+93 €	+109 €	+155 €

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
+81 €	+94 €	+133 €

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 toasting was developed specifically for bolder red varietals and blends.

Côte d'Or

228L	+60 €

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

Subtil

225/228L	300L - 500L	600 - 820L
+15 €	+18 €	+20 €

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	+150 €

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

OPTIONS			
Product	**225/228L**	**300-500L**	**600-820L**
Head Toasting (All Forests)	+10 €	+14 €	+21 €
3 Year Air Dry (All Forests)	+22 €	+24 €	+52 €
4 Year Air Dry (Allier, Jura, Vosges)	+47 €	-	-
5 Year Air Dry (Very limited availabilitiy)	+57 €	-	-
Black Hoops	+22 €	+57 €	-

FOREST ORIGIN	TOAST
Allier	Light (L)
Vosges	Light Long (LL)
Nevers	Medium (M)
Jura	Medium Long (ML)
Chatillon	Medium Plus (M+)
Eastern Europe *Offered at -110€	Heavy (H)

Exclusive forest orgins such as Troncais, Bertranges, Jupilles and Citeaux are available for an additional charge.

- All custom orders must be confirmed by 1 October. Stock barrels available at late order price.
- All prices are listed in Euros (€) and include duty, customs, and transport to our warehouse in Christchurch or Napier. The prices do not include GST, which will be added separately to your invoice.
- Free winery delivery and price discounts are available for full container purchases.
- Other available sizes include 350L and 400L.

TONNELLERIE Billon
BEAUNE - FRANCE

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DAMY

MEURSAULT - FRANCE

Tonnellerie DAMY

1
FRANCE
MEURSAULT

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.

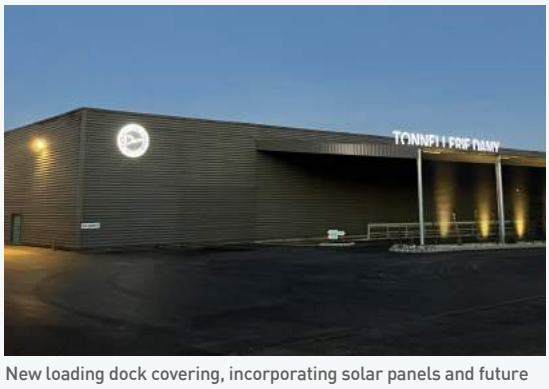
Tonnellerie Damy is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

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.

Noisette color of the inside of a DAMY barrel after the 2 hour super light long "Imperial" toast.

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.



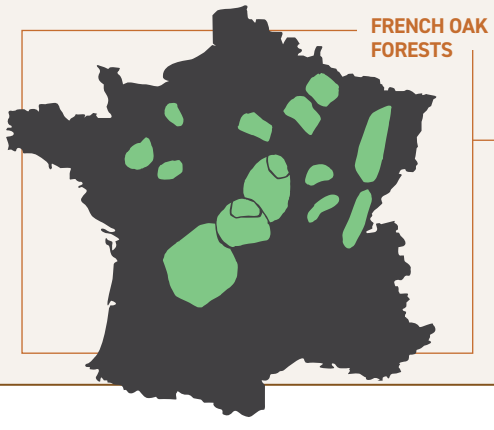
New loading dock covering, incorporating solar panels and future green wall.

STRONG POINTS

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

PEFC

CTB
CERTIFIÉ PAR FCBA
FUT DE TRADITION FRANÇAISE



IMPERIAL

EXCLUSIVE

Estrella 45

Délicat

2025 DAMY
New Zealand Barrel Prices

Billon and Damy barrels can be combined for volume price discounts.

		FRENCH OAK (24 MONTH AIR DRY)		AMERICAN OAK (36 MONTH AIR DRY)
Product	**Qty**	(by October 1) **Early Order**	**Late Order**	**All Season**
Bordeaux Export (225L) **Burgundy Export (228L)** 25/27 mm staves, 6/8 galvanized hoops	1-10 11-30 31-67 68-1C	1,027 € 1,014 € 1,004 € 991 €	1,060 € 1,047 € 1,037 € 1,024 €	749 € 745 € 737 € 733 €
300L Hogshead 25/27 mm staves, 8 galvanized hoops	1-10 11-30 31-50 51-1C	1,210 € 1,197 € 1,187 € 1,175 €	1,243 € 1,230 € 1,220 € 1,208 €	888 € 879 € 870 € 865 €
500L Puncheon 30/32 mm staves, 8 galvanized hoops	1-5 6-15 16-25 26-1C	1,763 € 1,745 € 1,727 € 1,717 €	1,796 € 1,778 € 1,760 € 1,750 €	1,264 € 1,252 € 1,239 € 1,233 €

FRENCH OAK CASKS (ADD 33 € FOR LATE ORDER)

Product	600L	700L	820L	860L
32 mm staves, 8 galvanized hoops	1,965 €	2,335 €	2,611 €	2,741 €
45 mm staves, 8 galvanized hoops	2,519 €	3,230 €	3,341 €	3,416 €

INNOVATION RANGE

IMPERIAL

225/228L - 500L	+150 €

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.

XCLUSIVE

225/228L	300L	500L
+93 €	+109 €	+155 €

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.

R / R2

225/228L	300L	500L
+62 €	+72 €	+103 €

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 toastis used on the R2 to help develop structure in bolder red wines.

Estrella 45

225/228L	300L - 400L	500L
+22 €	+32 €	+52 €

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.

INNOVATION OPTIONS

Délicat

225/228L	300L - 400L	500L
+15 €	+18 €	+20 €

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.

FOREST ORIGIN RANGE

OPTIONS

Product	225/228L	300-500L	600-820L
Head Toasting (All Forests)	+10 €	+14 €	+21 €
3 Year Air Dry (All Forests)	+22 €	+24 €	+52 €
4 Year Air Dry (Allier, Jura, Vosges)	+47 €	-	-
5 Year Air Dry (Very limited availabilitiy)	+57 €	-	-
Black Hoops	+22 €	+57 €	-

FOREST ORIGIN

- Allier
- Vosges
- Nevers
- Jura
- Chatillon
- Eastern Europe

*Offered at -110€

Exclusive forest orgins such as Troncais, Bertranges, Jupilles and Citeaux are available for an additional charge.

TOAST

- Light (L)
- Light Long (LL)
- Light Long Plus Plus (LL++)
- Medium (M)
- Medium Long (ML)
- Medium Plus (M+)
- Heavy (H)

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DAMY
MEURSAULT - FRANCE

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Tonnellerie
BEL AIR

FRANCE
1

HISTORY

Tonnellerie Bel Air was created in 2000 by several famous French wine producers, and is located in the prestigious region of Bordeaux. As modern winemakers look for barrels that show elegance and respect, and perform consistently every year, Bel Air sought to develop a unique wood selection method to achieve just that.

TODAY

Tonnellerie Bel Air offers barrels based on the texture and tannin profile of the wood, rather than the tightness or size of the grain. The Directors at Bel Air continually taste the wood during the aging process in their yard to determine not only the structural category it belongs to, but also the ideal seasoning time, which changes each year depending on the weather.

Oak tasting to ensure tannin maturity and balance in the final blend.

It's a fascinating tasting process, quite similar to assessing young red wine, in that not only the flavours are evaluated, but also the texture and tannins of the wood on the palate.

Since 2009 Bel Air has been a 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.

The cooperage location between the Aquitaine region and Bordeaux vineyards, was selected for the perfect seasoning conditions.

STYLISTICALLY

Bel Air barrels focus on the tannin structure and providing support and drive to the wine.

The barrels uplift fruit and perfume to allow the varietal to shine, without dominant oak or toast impact.

Benoit Valliere and Benoit Caron with the new Bel Air Demi-muid 40mm staves.

STRONG POINTS

- Bordeaux supplier of French Oak
  - The Classic Range: Terroirs
  - The Exclusive Range: Volupté, Révélation, Elégance
  - The Singulars: XO Serie, Pinot Noir Selection Central Otrago, Absolue, Foudre 1/2 Muid 600L.
- Tastes wood to ensure consistency
- Stave yard located onsite
- Fire / Steam bent barrels
- Offers French oak barrels and puncheons (225L – 600L)
- Bel Air barrels are used for all varietals provided the winemaker has specific goals in mind

600L Demi-Muid, 40mm Staves

- Blend of Bel Air premium selection French Oak
- Steam bent with a two hour Light Long toasting

2025 BEL AIR
New Zealand Barrel Prices

THE CLASSICS - *TERROIRS*	Qty	FRENCH OAK	DESCRIPTION
Bordeaux Export (225L) 27 mm staves, 6 galvanized hoops	1-10 11-30 31+	858 € 848 € 843 €	**Terroirs** A blend of our three typicities, this barrel is suitable for all types of wine. Balance between roundness, tension, and freshness. Ageing from 8 to 18 months. Available only in 225L - 27 mm. Optimal seasoning, oak tasting, and blending ensure consistency of barrel profile for each vintage. *Recommended for all varietals*
THE EXCLUSIVES - *ELÉGANCE, RÉVÉLATION, VOLUPTÉ*			
Bordeaux Export (225L) **Bourgogne Export (228L)** 22 & 27 mm staves, 6 galvanized hoops	1-10 11-30 31+	1,081 € 1,071 € 1,066 €	**Elégance** Fine and delicate tannin structure, some softness on the palate and good length. The barrels are steam bent to remove any harsh tannins, and to promote fruit brightness and elegance. *Recommended for light whites and delicate reds.*
Bordeaux Château Ferrée (225L) 22 mm staves, 8 galvanized hoops Recessed heads, bar crossing head	1-10 11-30 31+	1,152 € 1,142 € 1,137 €	
Bordeaux Château Tradition (225L) **Burgundy Tradition (228L)** 22 & 27 mm staves, bar crossing head + 8 chestnut hoops	1-10 11-30 31+	1,217 € 1,207 € 1,202 €	**Révélation** Gives length and drive to the wine whilst providing background support and good tannin structure. Respectful of the fruit and the varietal characteristics, encourages perfume and lift on the nose. *Recommended for full body whites and reds.*
300L Hogshead 27 mm staves, 8 galvanized hoops	1-10 11-30 31+	1,310 € 1,296 € 1,289 €	
400L Puncheon 27 mm staves, 8 galvanized hoops	1-10 11-30 31+	1,514 € 1,490 € 1,478 €	**Volupté** More powerful staves to bring volume and structure, encourages lift in the mid palate, whilst still being respectful of the fruit and showing perfume on the nose. *Recommended for red varietals*
500L Puncheon 27 mm staves, 8 galvanized hoops	1-10 11-30 31+	1,673 € 1,646 € 1,633 €	
THE SINGULARS - *LIMITED EDITION*			
XO Serie Bordeaux Export for Spirits (225L) 27 mm staves, 6 galvanized hoops	1-10 11-30 31+	917 € 907 € 902 €	**Absolue** Special selection of forests to combine power, finesse and elegance. Suited to long ageing, produced in small quantities. *Recommended for red varietals*
Pinot Selection Central Otago Bourgogne (228L) 27 mm staves, 6 galvanized hoops	1-10 11-30 31+	1,119 € 1,109 € 1,104 €	
L'Absolue Bordeaux Export (225L) 22 mm staves, 6 galvanized hoops	1-10 11-30 31+	1,300 € 1,290 € 1,285 €	
L'Absolue Château Ferrée (225L) 22 mm staves, 8 galvanized hoops Recessed heads, bar crossing head	1-10 11-30 31+	1,371 € 1,361 € 1,356 €	
L'Absolue Château Tradition (225L) **Bordeaux Château Tradition (228L)** 22 & 27 mm staves, bar crossing head + 8 chestnut hoops	1-10 11-30 31+	1,436 € 1,426 € 1,421 €	
Foudre 1/2 Muid (600L) 40 mm staves and heads	1-10 11-30 31+	2,942 € 2,907 € 2,889 €	

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- **Free winery delivery and price discounts are available for full container purchases.**
- **Black Hoops +35 € per 225L - 228L, for larger sizes please enquire.**

TOAST LEVELS

- **Light**
- **Medium**
- **Medium Long**
- **Medium Plus**

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EUROPEAN COOPERS HUNGARY

HUNGARY

1

Master Cooper Kristof selecting oak trees in the Tokay forest for stave production.

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.

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.

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

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.

Rows of European Coopers Hungary barrels being used to age Tignanello at Antinori's Bargino winery.

STRONG POINTS

- Forest Origin and Innovation Range of barrels
  - Forest Origins Range: Tokay, Mecsek
  - Innovation Range: Kristof
  - Innovation Options: Radiant White and Radiant Red Toasts
- The sourcing, cutting, splitting, and aging of the wood and coopering of the barrel are all done internally
- Independently owned cooperage
- Only 3-year air-dried oak
- Fire-bent and fire-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
New Zealand Barrel Prices

Product	Qty	HUNGARIAN OAK (36 MONTH AIR DRY)
Bordeaux Export (225L) **Burgundy Export (228L)** 25/27 mm staves, 6/8 galvanized hoops	1-10 11-30 31-67 68-1C	806 € 774 € 742 € 707 €
300L Hogshead 25/27 mm staves, 6/8 galvanized hoops	1-10 11-30 31-50 51-1C	938 € 901 € 861 € 818 €
400L Puncheon 27 mm staves, 8 galvanized hoops	1-8 9-16 17-25 26-1C	1,344 € 1,272 € 1,197 € 1,138 €
500L Puncheon 27 mm staves, 8 galvanized hoops	1-8 9-16 17-25 26-1C	1,528 € 1,454 € 1,382 € 1,322 €

OAK SELECTIONS

Name	Forest Origin	Grain Width	Air Dry
Tokay	Tokay Mountains	‹ 1.5 mm	36 months
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
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

BARREL OPTIONS

Name	225/228L	300-500L
Head Toasting	+10 €	+13 €
Tokay Oak (extra fine grain)	+26 €	+45 €
2/3 Tokay Oak Selection	+13 €	+22 €

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INNOVATION RANGE

Kristof

+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)

SPECIAL SIZES

Size	Price
60L	417 €
110L	506 €
600L	1,695 €

TOAST LEVELS

Fire Toast

- Light
- Light Long
- Medium
- Medium Long
- Medium Plus
- Heavy

Convection Toast

- Radiant White
- Radiant Red

EUROPEAN HUNGARY COOPERS

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FASSBINDEREI SCHNECKENLEITNER

1
AUSTRIA

Paul Schneckenleitner working on a Round.

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. Schneckenlietner 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.

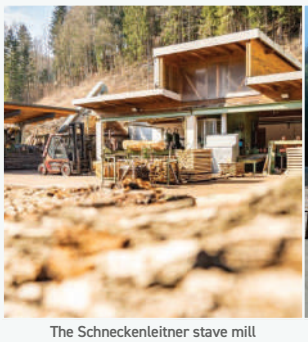
TODAY

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.



The Schneckenleitner stave mill where logs are received.

The new facade of the cooperage and Paul Schneckenleitner with his sons.

Schneckenleitner casks including 500L 45 mm puncheons.

50 HL conical operating tanks.

Final touches on an Oval.

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
New Zealand Barrel Prices

CASKS

Product - Weidling Oak	500L	600L	700L	800L
29 mm thick staves	2,390 €	2,700 €	3,055 €	3,540 €
45 mm thick staves	2,950 €	3,330 €	3,710 €	4,225 €

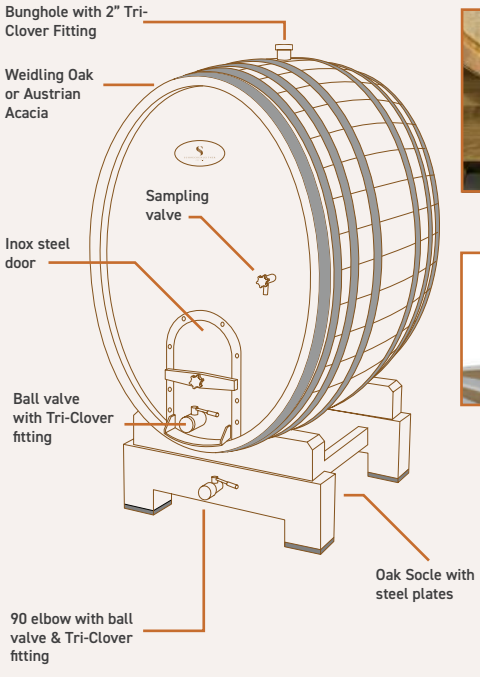
ROUNDS

Product UNIT	Litres (L)	Bilge Height (cm)	Bilge Width (cm)	Head Height (cm)	Head Width (cm)	Weight (kg)	Stave Length (cm)	Stave Thickness (mm)	Weidling Oak
10HL	1,000	125	125	109	109	317	130	47	11,365 €
13HL	1,300	136	136	117	117	396	139	47	12,955 €
15HL	1,500	140	140	123	123	467	150	50	13,990 €
20HL	2,000	154	154	136	136	557	161	52	16,580 €
25HL	2,500	167	167	147	147	696	173	57	19,225 €
30HL	3,000	177	177	156	156	835	183	60	21,785 €

OVALS

10HL	1,000	147	106	135	96	317	130	48	11,265 €
13HL	1,300	155	110	143	100	396	135	48	12,490 €
15HL	1,500	170	119	158	109	476	141	50	13,845 €
20HL	2,000	189	129	175	118	557	153	53	16,475 €
25HL	2,500	204	143	189	131	696	158	55	19,080 €
30HL	3,000	214	148	198	136	835	172	57	21,650 €

OVAL WITH STANDARD ACCESSORIES



- Oval vertical/horizontal door available upon request.
- Additional sizes from 500L up to 60HL available on request, as well as conical upright tanks for aging and maturation.

CASK & OVAL OPTIONS

500L - 800L OPTIONS	
Outlet Connection 1" with Cap	125 €
2" Tri Clover racking ball valve on head	285 €
90 degree elbow drain with 2" Tri Clover butterfly valve	640 €
Wooden Socle	790 €

10HL - 60HL OPTIONS	
Top Manhole with TC fitting and pressure compensating valve	Varies on size
Painted Hoops	Varies on size
Cooling Plate	Varies on size
Colmatore	188 €
Laser Engraving	390 €
Thermometer with immersion sleeve	390 €
Thermowell	165 €
1x Oak Support Bar on Head 2x Oak Support Bar on Head	Varies on size

OAK SELECTIONS

Weidling Oak

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

TOAST LEVELS

Intended for whites or light reds.

AOE - / AOE / AOE+

Intended for rich whites or bold reds.

AOC - / AOC / AOC+

CASKS 500/800L

AOE-, AOE, AOE+
AOC-, AOC, AOC+

SCHNECKENLEITNER
AUSTRIA

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CANADELL

FRANCE 1

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

HISTORY

Merrandier Canadell was established in 1940 by Lauriano Canadell in Trie-sur-Baîse 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, dominos 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).

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 it's 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.

French oak tree in the Tronçais forest of France.

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.

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
New Zealand Barrel Prices

FRENCH OAK CHIPS			1-20 BAGS	21-50 BAGS
French Oak MINI-CHIPS 10 kg bag or 2 x 5 kg bags 60 bags per pallet	**Toasted (L, M , M+)**	Per bag Per kg	$175.00 $17.50	$161.00 $16.10
French Oak Chips 10 kg bag or 2 x 5 kg bags 60 bags per pallet	**Toasted (L, M , M+)**	Per bag Per kg	$175.00 $17.50	$161.00 $16.10
French Oak Chips HIGH IMPACT Made from Toasted Staves 10 kg bag or 2 x 5 kg bags 60 bags per pallet	**Toasted (L, M , M+)**	Per bag Per kg	$175.00 $17.50	$161.00 $16.10

FRENCH OAK DOMINOES			1-20 BAGS	21-50 BAGS
French Oak Dominos 41.2 cm² 10 kg bag or 2 x 5 kg bags 60 bags per pallet	**Toasted (L, M , M+)**	Per bag Per kg	$315.00 $31.50	$295.00 $29.50

FRENCH OAK BARREL INSERTS			1-20 BARRELS	21-50 BARRELS
Through the Bung 1 m² 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	$224	$208
	Long Toast	Per Insert	$242	$224
	Fire Toasted (M , M+)	Per Insert	$294	$272

FRENCH OAK TANK STAVES			1-20 BAGS	21-50 BAGS
Standard Staves 95 x 5 x 0.7 cm 1,090 cm² 50 staves per packet 100 packets per pallet	**Toasted (L, M , M+)**	Per packet Per stave	$390.00 $7.80	$360.00 $7.20
	Long Toast	Per packet Per stave	$420.00 $8.40	$390.00 $7.80
	Fire Toasted (M , M+)	Per packet Per stave	$585.00 $11.70	$540.00 $10.80

- Please inquire for samples or specific dosage information.
- All Canadell products are sold per bag or per packet and invoiced in $NZD.
- The prices listed above are DDP Cromwell warehouse and are exclusive of GST.
- Some products require custom order. Please inquire before October 1 to guarantee delivery.

CANADELL

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FUTAIE GROWTH MAP

Oak Tree Categories and Life Stages

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OAK CATEGORY	SEMIS	FOURRE	GAULIS	PERCHIS	JEUNE FUTAIE	FUTAIE ADULTE	FUTAIE ADULTE
AVERAGE DENSITY (TREES/HA)	1 MILLION	600,000	60,000	30,000	400	250	120
SILIVICULTURE OPERATION	CLEARANCES	THINNING/ DIVISIONS	CLEANING	THINNING	THINNING	REGENERATION CUTS	RISK THAT TREE BEGINS TO DIE FROM THE INSIDE

- Suppression of competing vegetation while preserving the diversity of forest species.
- Progressive widening of space between trees for better growth and allowing access for maintenance work, sanitary surveillance, and protection of the environment during operations.
- Progressive thinning of trees to ensure better growth and mixing of different species.
- Regular cuts for treeimprovement and theharvesting of diseased, struggling, or dead trees.
- Progressive harvesting of mature trees that favors the natural planting and renewal of the mature tree stand.
- Risk exists at the age of 200+ years that oak trees start to naturally die from the inside out.

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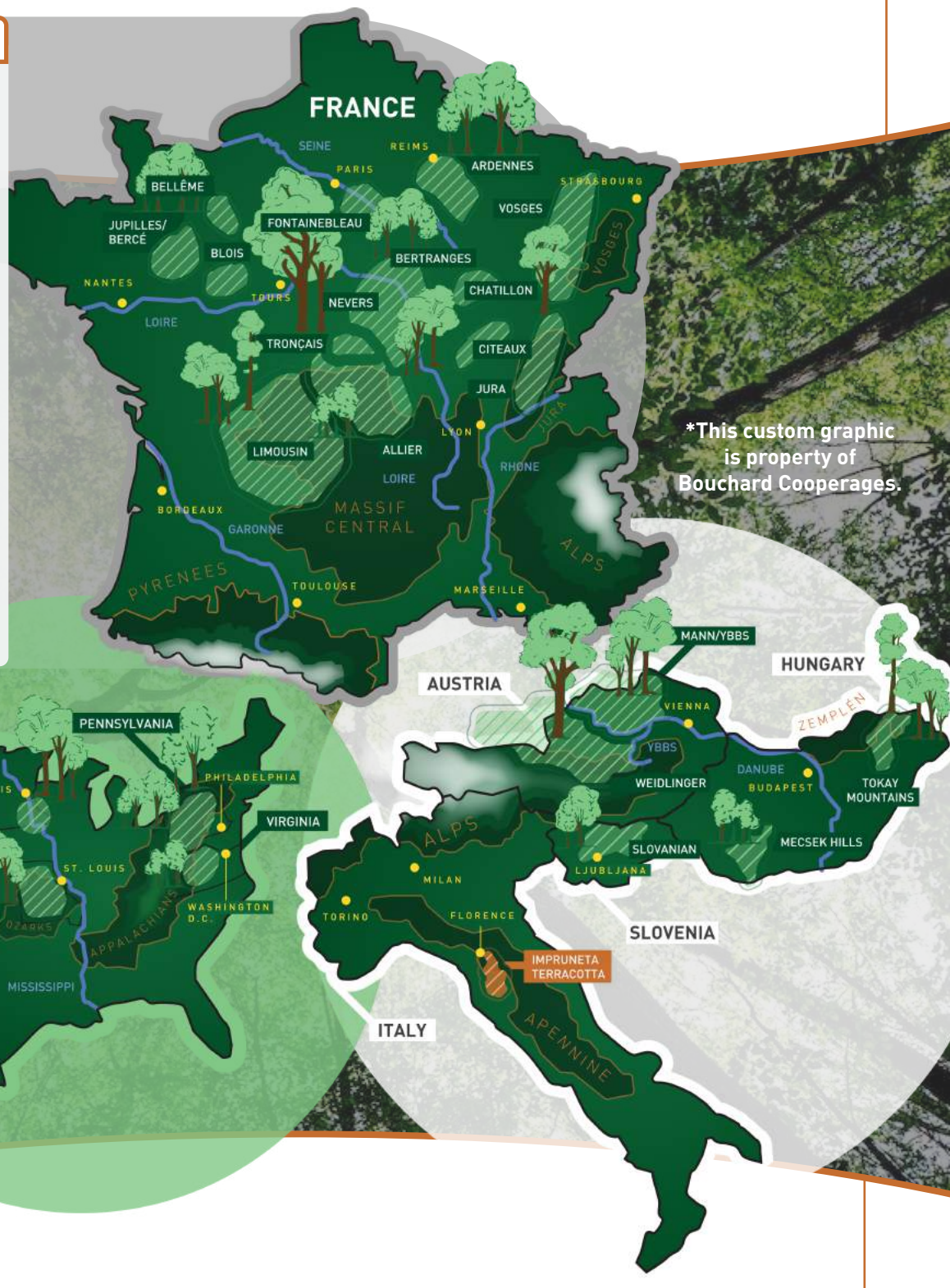
FOREST ORIGINS

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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