



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.

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.

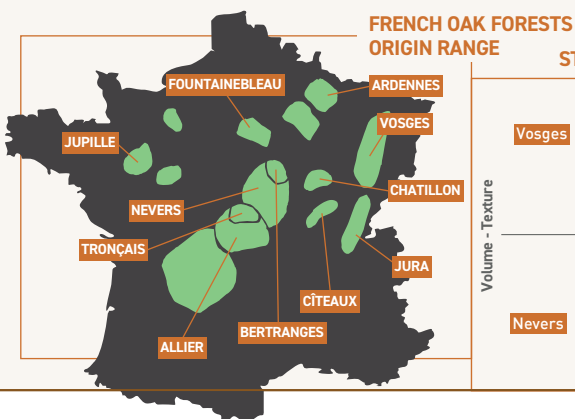
Barrels toasting in the Tonnellerie Damy toasting room.



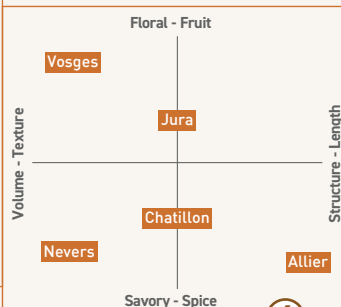
The difference in color between a dark M+ and light Imperial toast.

STRONG POINTS

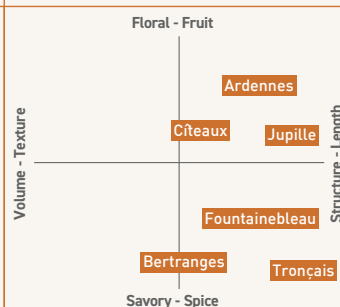
- Forest Origin and Innovation Range of barrels
 - Forest Origins Range: Allier, Vosges, Nevers, Jura, Chatillon, Eastern European, Côteaux, Jupille, Bertranges, Tronçais, Ardennes, Fontainebleau.
 - Innovation Range: Exclusive, Rouge, Rouge 2, Estrella 45*
 - Innovation Options: Délicat
- Independently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



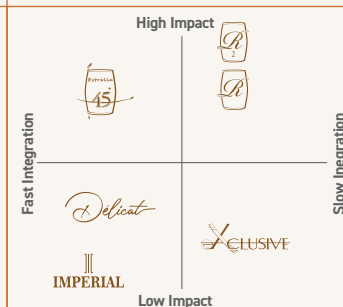
STANDARD FORESTS



EXCLUSIVE FORESTS



INNOVATION RANGE



2026 DAMY 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	INNOVATION RANGE				
Bordeaux Export (225L)		1-15	1,045 €	1,114 €	1,185 €		225/228L - 500L	+198 €		
		16-30	1,035 €	1,104 €	1,173 €					
	Burgundy Export (228L)	31-50	1,024 €	1,093 €	1,163 €					
	25/27 mm staves, 6/8 galvanized hoops	51-75	1,020 €	1,089 €	1,159 €					
		76-1C	1,009 €	1,078 €	1,147 €					
265L Export		1-15	1,074 €	1,167 €	1,237 €		225/228L	300L	500L	
Burgundy sized heads and Bordeaux	16-50	1,063 €	1,156 €	1,227 €	+122 €		+143 €	+204 €		
length staves, 25/27 mm staves,	51-75	1,053 €	1,145 €	1,215 €						
6/8 galvanized hoops	76-1C	1,046 €	1,139 €	1,209 €						
300L Puncheon		1-3	1,194 €	1,293 €	1,363 €		225/228L	300L	500L	
25/27 mm staves, 8 galvanized hoops	4-35	1,182 €	1,280 €	1,350 €	+82 €		+95 €	+136 €		
	36-53	1,170 €	1,269 €	1,339 €						
350L Puncheon		1-3	1,349 €	1,455 €	1,526 €		225/228L	300L - 400L	500L	
27/29 mm staves, 8 galvanized hoops	4-35	1,336 €	1,443 €	1,513 €	+43 €		+43 €	+43 €		
	36-53	1,323 €	1,429 €	1,499 €						
400L Puncheon		1-2	1,567 €	1,682 €	1,755 €					
27/29 mm staves, 8 galvanized hoops	3-20	1,551 €	1,666 €	1,738 €						
	21-30	1,536 €	1,651 €	1,722 €						
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 €		225/228L	300L - 400L	500L	
	45 mm staves, 8 galvanized hoops		2,603 €	2,777 €	2,850 €		+19 €	+23 €	+23 €	
700L	32 mm staves, 8 galvanized hoops		2,207 €	2,402 €	2,474 €	- Available on all barrels				
	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 €		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.			
	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 €			
	Medium (M)		4 Year Air Dry (Allier, Jura, Vosges)		+61 €	-	-			
Jura	Medium Long (ML)		5 Year Air Dry (Very limited availability)		+74 €	-	-			
Chatillon	Medium Plus (M+)		Burgundy Batard (4 chestnut hoops)		+29 €	-	-			
Eastern Europe	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)										

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DAMY

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DAMY
MEURSAULT - FRANCE

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.

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