



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

TONNELLERIE  
*Billon*  
BEAUNE - FRANCE



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 Tonnellerie 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).

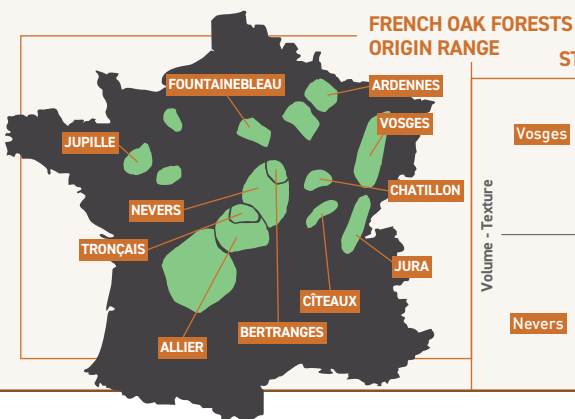


Renovated Billon cooperage facade.

*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.*

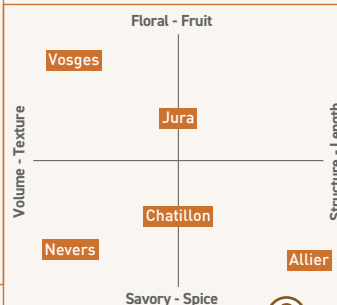
## STRONG POINTS

- 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 Tonnellerie de Bourgogne
- Fire-bent or steam-bent and fire-toasted barrels
- Offers French oak barrels, puncheons, and casks (225L - 820L)

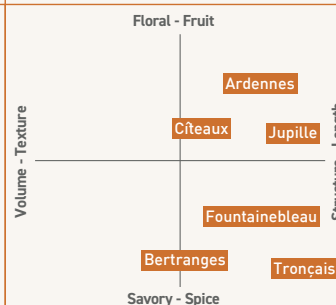


## FRENCH OAK FORESTS ORIGIN RANGE

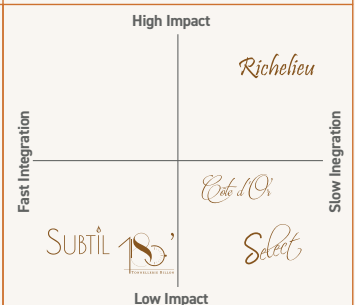
### STANDARD FORESTS



### EXCLUSIVE FORESTS



### INNOVATION RANGE



## 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<br>MARCH 15                  | FRENCH OAK<br>APRIL 15 | FRENCH OAK<br>LATE ORDER | FRENCH<br>ACACIA  | INNOVATION RANGE  |  |        |        |
|--|----------------------------------|--|---|------------------------|--------------------------|---|---|--|--------|--------|
| Bordeaux Export (225L)   | 1-15                             | 1-15                                       | 1,045 €                                 | 1,114 €                | 1,185 €                  | 1,018 €   |    | 225/228L   | 300L   | 500L   |
|  | 16-30                            | 16-30                                      | 1,035 €                                 | 1,104 €                | 1,173 €                  | 1,007 €   |   | +122 €   | +143 € | +204 € |
| Burgundy Export (228L)   | 31-50                            | 31-50                                      | 1,024 €                                 | 1,093 €                | 1,163 €                  | 997 €   | - Available in LL and M toasts  |  |        |        |
| 25/27 mm staves, 6/8 galvanized hoops  | 51-75                            | 51-75                                      | 1,020 €                                 | 1,089 €                | 1,159 €                  | 992 €   |   |  |        |        |
|  | 76-1C                            | 76-1C                                      | 1,009 €                                 | 1,078 €                | 1,147 €                  | 982 €   |   |  |        |        |
|  |                                  |  |   |                        |                          |   |    | 225/228L   | 300L   | 500L   |
| 265L Export  | 1-15                             | 1-15                                       | 1,074 €                                 | 1,167 €                | 1,237 €                  | 1,064 €   |   | +107 €   | +120 € | +175 € |
| Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops | 16-50                            | 16-50                                      | 1,063 €                                 | 1,156 €                | 1,227 €                  | 1,054 €   | - Available in all toasts   |  |        |        |
|  | 51-75                            | 51-75                                      | 1,053 €                                 | 1,145 €                | 1,215 €                  | 1,042 €   |   |  |        |        |
|  | 76-1C                            | 76-1C                                      | 1,046 €                                 | 1,139 €                | 1,209 €                  | 1,037 €   |   |  |        |        |
| 300L Puncheon  | 1-3                              | 1-3  | 1,194 €                                 | 1,293 €                | 1,363 €                  | 1,206 €   |    | 228L   | +79 €  |        |
| 25/27 mm staves, 8 galvanized hoops  | 4-35                             | 4-35                                       | 1,182 €                                 | 1,280 €                | 1,350 €                  | 1,194 €   |   | - Available in LL and M toasts   |        |        |
|  | 36-53                            | 36-53                                      | 1,170 €                                 | 1,269 €                | 1,339 €                  | 1,182 €   |   |  |        |        |
| 350L Puncheon  | 1-3                              | 1-3  | 1,349 €                                 | 1,455 €                | 1,526 €                  | 1,348 €   | 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. |  |        |        |
| 27/29 mm staves, 8 galvanized hoops  | 4-35                             | 4-35                                       | 1,336 €                                 | 1,443 €                | 1,513 €                  | 1,336 €   |   |  |        |        |
|  | 36-53                            | 36-53                                      | 1,323 €                                 | 1,429 €                | 1,499 €                  | 1,321 €   |   |  |        |        |
| 400L Puncheon  | 1-2                              | 1-2  | 1,567 €                                 | 1,682 €                | 1,755 €                  | 1,592 €   | INNOVATION OPTIONS  | 225/228L   | 300L   | 500L   |
| 27/29 mm staves, 8 galvanized hoops  | 3-20                             | 3-20                                       | 1,551 €                                 | 1,666 €                | 1,738 €                  | 1,575 €   |   | +19 €  | +23 €  | +23 €  |
|  | 21-30                            | 21-30                                      | 1,536 €                                 | 1,651 €                | 1,722 €                  | 1,560 €   |   | - Available in all Forest Origins & Innovation Range barrels and in LL, M, ML, and Chauffe 180 Min   |        |        |
| 500L Puncheon  | 1-2                              | 1-2  | 1,806 €                                 | 1,965 €                | 2,036 €                  | 1,812 €   |    |  |        |        |
| 30/32 mm staves, 8 galvanized hoops  | 3-20                             | 3-20                                       | 1,787 €                                 | 1,946 €                | 2,018 €                  | 1,794 €   |   | 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. |        |        |
|  | 21-30                            | 21-30                                      | 1,769 €                                 | 1,926 €                | 1,998 €                  | 1,777 €   |   |  |        |        |
| FRENCH OAK CASKS   |                                  |  |   |                        |                          |   |    | 225/228L - 500L  | +198 € |        |
| Product  |                                  |  | MARCH 15                                | APRIL 15               | LATER ORDER              | - Available on all barrels  |   |  |        |        |
| 600L   | 32 mm staves, 8 galvanized hoops |  | 2,015 €                                 | 2,189 €                | 2,262 €                  | 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. |   |  |        |        |
|  | 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                                 |                        |                          |   |   |  |        |        |
| Allier   | Light (L)                        | Name                                       | 200-265L                                | 300-500L               | 600-820L                 |   |   |  |        |        |
| 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€  |                                  |  | Bertranges, Cîteaux (600L - 860L) +330€ |                        |                          |   |   |  |        |        |
| Ardennes, Fontainebleau (200L - 500L) +132€  |                                  |  |   |                        |                          |   |   |  |        |        |
| Tronçais (200L-500L) +198€ (LIMITED)   |                                  |  |   |                        |                          |   |   |  |        |        |

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TONNERRIE  
*Billon*  
BEAUNE - 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.

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