



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



Billon chauffe 180 min light long toast.

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).



Billon Subtil process.


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.

STRONG POINTS

- Forest origin and special barrels
 - Special barrels: Select and Richelieu
- Partnered with stave mill in the Jura region of France:
 - Merrains du Jura
- Independently owned and part of Les Tonnelleries de Bourgogne
- Fire bent or steam bent and fire toasted barrels
- Offers French acacia barrels
- Offers French oak barrels, puncheons and casks (225L - 820L)



CHAUFFE  | 180 min light long toast

SUBTIL  | Optional pre-toasting technique



2022 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 LATER ORDER	FRENCH ACACIA
Bordeaux Export (225L)	1-15	901 €	931 €	991 €	847 €
	16-30	892 €	922 €	982 €	838 €
Burgundy Export (228L)	31-50	882 €	912 €	972 €	830 €
	51-75	878 €	908 €	968 €	825 €
25/27 mm staves, 6/8 galvanized hoops	76-1C	868 €	898 €	958 €	817 €
	1-15	865 €	895 €	955 €	811 €
Champagne Export (200L or 205L)	16-30	856 €	886 €	946 €	802 €
	31-50	846 €	876 €	936 €	794 €
25/27 mm staves, 6/8 galvanized hoops	51-75	842 €	872 €	932 €	789 €
	76-1C	832 €	862 €	922 €	781 €
265L Export	1-15	946 €	976 €	1,036 €	884 €
	16-50	936 €	966 €	1,026 €	876 €
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	51-75	926 €	956 €	1,016 €	867 €
	76-1C	921 €	951 €	1,011 €	862 €
300L Puncheon	1-3	1,052 €	1,082 €	1,142 €	1,001 €
	4-35	1,041 €	1,071 €	1,131 €	991 €
25/27 mm staves, 8 galvanized hoops	36-53	1,030 €	1,060 €	1,120 €	981 €
	1-3	1,188 €	1,218 €	1,278 €	1,115 €
350L Puncheon	4-35	1,176 €	1,206 €	1,266 €	1,104 €
	36-53	1,163 €	1,193 €	1,253 €	1,093 €
27/29 mm staves, 8 galvanized hoops	1-2	1,356 €	1,386 €	1,446 €	1,294 €
	3-20	1,342 €	1,372 €	1,432 €	1,281 €
400L Puncheon	21-30	1,328 €	1,358 €	1,418 €	1,268 €
	1-2	1,561 €	1,591 €	1,651 €	1,466 €
500L Puncheon	3-20	1,545 €	1,575 €	1,635 €	1,452 €
	21-30	1,529 €	1,559 €	1,619 €	1,437 €

Richelieu

+81 €

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, freshness and elegance.

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

Minimum of 3 year air-dried staves, and 4 year air-dried heads.

Available from in all toast levels, from 225L & 228L to 500L

Select

+93 €

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.

Proprietary toast, available from 225L & 228L to 500L

SUBTIL

+15 €

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.

Available in all toast levels, from 225L & 228L to 600L



+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.

Proprietary toast, available from 225L & 228L to 820L

FRENCH OAK CASKS

Product	MARCH 15	APRIL 15	LATER ORDER
600L 32 mm staves, 8 galvanized hoops	1,742 €	1,772 €	1,832 €
600L 45 mm staves, 8 galvanized hoops	2,188 €	2,218 €	2,278 €
700L 32 mm staves, 8 galvanized hoops	1,900 €	1,930 €	1,990 €
820L 32 mm staves, 8 galvanized hoops	2,190 €	2,220 €	2,280 €

BARREL OPTIONS

Name	200-265L	300-500L	600-820L
Head Toasting (All forests)	+10 €	+14 €	+21 €
3 Year Air Dry (All forests)	+33 €	+40 €	+52 €
4 Year Air Dry (Allier, Jura, Vosges)	+47 €	-	-
5 Year Air Dry (Very limited availability)	+57 €	-	-
Burgundy Batard (4 chestnut hoops)	+22 €	-	-
Burgundy Château (8 chestnut hoops)	+44 €	-	-
Black Hoops	+22 €	+57 €	-

FOREST ORIGIN

TOAST LEVELS

Allier	Light
Vosges	Light Long
Nevers	Chauffe 180 min
Jura	Medium
Chatillon	Medium Long
Eastern European	Medium Plus
*Offered at -90€	Heavy

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

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TONNELLERIE
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 our Napa Valley, CA, Portland, OR or Walla Walla, WA warehouse.

Free winery delivery and price discounts are available for full container purchases. Please inquire.

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