



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 creamy, rounded mid palate. Supporting and enhancing the fruit, they compliment both white and red varieties with a variety of forest options.



Tonnellerie Damy has exclusivity on the Hospice de Beaune Chardonnays.

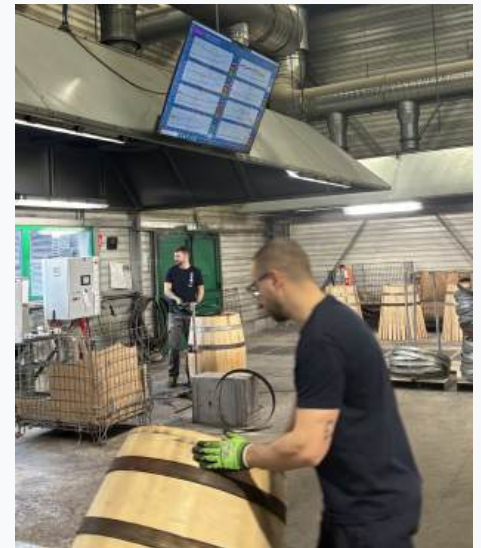
HISTORY

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.

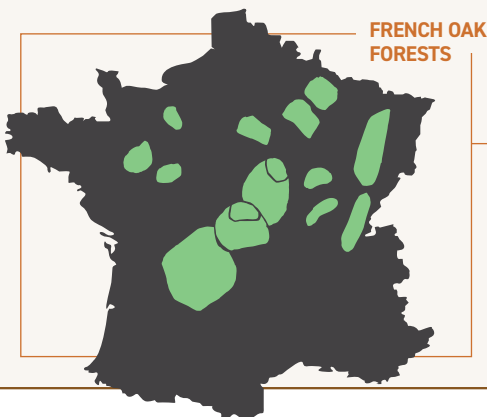
Since 1997 barrels produced at Damy are CTB certified (fûts de traditions Française traditional French barrels) which is a unique label, ensuring a high quality barrel's traceability, drying, technical features and respect for tradition.



Tradition meets technology in the Damy toasting room.

STRONG POINTS

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







FRENCH OAK FORESTS



2025 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			INNOVATION RANGE	
		MARCH 15	APRIL 15	LATER ORDER		
Bordeaux Export (225L)	1-15	1,015 €	1,082 €	1,150 €	 <p>225/228L - 500L +165 €</p> <p>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.</p>	
	16-30	1,005 €	1,071 €	1,139 €		
	Burgundy Export (228L)	31-50	994 €	1,061 €		1,129 €
	25/27 mm staves, 6/8 galvanized hoops	51-75	990 €	1,056 €		1,125 €
	76-1C	980 €	1,046 €	1,114 €		
265L Export	1-15	1,043 €	1,133 €	1,201 €	 <p>225/228L 300L 500L +102 € +119 € +170 €</p> <p>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.</p>	
	Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	16-50	1,032 €	1,122 €		1,191 €
		51-75	1,022 €	1,112 €		1,180 €
		76-1C	1,016 €	1,106 €		1,174 €
300L Puncheon	1-3	1,159 €	1,255 €	1,323 €	 <p>225/228L 300L 500L +68 € +79 € +113 €</p> <p>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 toast used on the R2 to help develop structure in bolder red wines.</p>	
	25/27 mm staves, 8 galvanized hoops	4-35	1,148 €	1,243 €		1,311 €
		36-53	1,136 €	1,232 €		1,300 €
350L Puncheon	1-3	1,310 €	1,413 €	1,482 €	 <p>225/228L 300L - 400L 500L +44 € +44 € +44 €</p> <p>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.</p>	
	27/29 mm staves, 8 galvanized hoops	4-35	1,297 €	1,401 €		1,469 €
		36-53	1,284 €	1,387 €		1,455 €
400L Puncheon	1-2	1,492 €	1,602 €	1,671 €		
	27/29 mm staves, 8 galvanized hoops	3-20	1,477 €	1,587 €		1,655 €
		21-30	1,463 €	1,572 €		1,640 €
500L Puncheon	1-2	1,720 €	1,871 €	1,939 €		
	30/32 mm staves, 8 galvanized hoops	3-20	1,702 €	1,853 €		1,922 €
		21-30	1,685 €	1,834 €		1,903 €

FRENCH OAK CASKS

Product	FRENCH OAK			INNOVATION OPTIONS
	MARCH 15	APRIL 15	LATER ORDER	
600L 32 mm staves, 8 galvanized hoops	1,919 €	2,085 €	2,154 €	 <p>225/228L 300L - 400L 500L +16 € +19 € +19 €</p> <p>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.</p>
	45 mm staves, 8 galvanized hoops	2,409 €	2,575 €	
700L 32 mm staves, 8 galvanized hoops	2,102 €	2,288 €	2,356 €	
	45 mm staves, 8 galvanized hoops	2,592 €	2,770 €	
860L 32 mm staves, 8 galvanized hoops	2,518 €	2,741 €	2,809 €	
	45 mm staves, 8 galvanized hoops	3,008 €	3,231 €	

FOREST ORIGIN RANGE

FOREST ORIGIN	TOAST	OPTIONS			
		Name	200-265L	300-500L	600-860L
Allier	Light (L)				
Vosges	Light Long (LL)	Head Toasting (All forests)	+11 €	+15 €	+23 €
Nevers	Light Long Plus (LLP)	3 Year Air Dry (All forests)	+36 €	+44 €	+57 €
Jura	Medium (M)	4 Year Air Dry (Allier, Jura, Vosges)	+51 €	-	-
Chatillon	Medium Long (ML)	5 Year Air Dry (Very limited availability)	+62 €	-	-
Eastern Europe	Medium Plus (M+)	Burgundy Batard (4 chestnut hoops)	+24 €	-	-
	Heavy (H)	Burgundy Château (8 chestnut hoops)	+48 €	-	-
		Black Hoops	+24 €	+62 €	

Exclusive forest origins such as Tronçais, Bertranges, Jupilles, Citeaux, *Ardennes (NEW) and *Fontainebleau (NEW) are available for an additional charge.

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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.

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