



**BOUCHARD COOPERAGES
NEW ZEALAND LTD.**



HARVEST 2020

DAMY
MEURSAULT - FRANCE

**FRENCH OAK BARREL PRICE LIST
DDP CHRISTCHURCH or NAPIER
SMALL BARRELS
114L, 57L, 28L**

Small barrels have always been a part of the Burgundian tradition. They are often used for top crus that are available in minute quantities. The desire among Burgundian winemakers to maximize terroir leads them to use a variety of barrel sizes. The availability of 114L, 57L and even 28L barrels optimizes their ability to keep all lots separate during l'elevage, down to the last drop.

BARREL SIZE	COOPER	DESCRIPTION	PRICE
Feuillette 114L	<i>Billon or Damy</i>	Forest origin: Allier Toast level: Medium Air dry: 24 months Includes silicone bung	442 €
Quartant 57L	<i>Billon or Damy</i>	Forest origin: Allier Toast level: Medium Air dry: 24 months Includes stand & silicone bung	264 €
28L	<i>Billon or Damy</i>	Forest origin: Allier Toast level: Medium Air dry: 24 months Includes stand & silicone bung	193 €

Options for Feuillettes only (114L):

Toasted heads = please add 6 €

Chestnut hoops for "traditional chateau" style = please add 20 €

Tiny barrel sizes – please enquire

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DDP Wellington or Lyttelton: includes customs, duty and landing charges. GST is not included and will be separately invoiced. Transportation from port to the winery is not included, and a separate invoice will be sent to you by Expertise Worldwide Cargo.

Terms: 100% net 30 days from arrival in port of entry; any extra storage time will be charged to your account. Payment is due in Euros, unless other arrangements are made at the time of order only.