

OAK PORTFOLIO  
2026 AUSTRALIA

*Oak Barrels & Puncheons / Casks & Conicals / Oak Alternatives*



*A commitment to quality and customer service since 2004.*



TONNELLERIE

# Billon

BEAUNE - FRANCE

TONNELLERIE  
*Billon*  
BEAUNE - FRANCE

Tonnellerie  
**BILLON**



Vincent Damy, Billon manager and 2007 meilleur ouvrier de France.

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

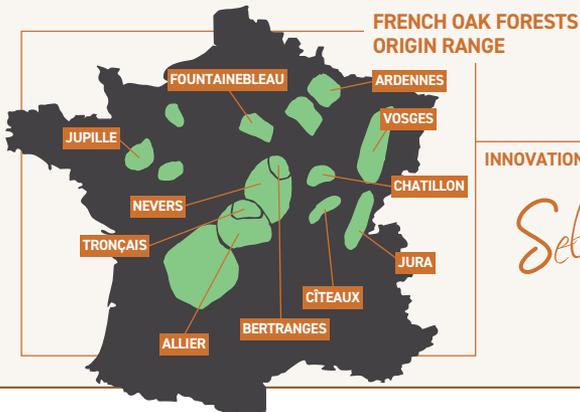
Tonnellerie Billon is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

### STYLISTICALLY

TONNELLERIE  
*Billon*  
BEAUNE - FRANCE



Billon Bertranges barrel used for the Hospice de Beaune Pièce des Présidents.



FRENCH OAK FORESTS  
ORIGIN RANGE

### 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 as it would translate to "The Cooperages of Burgundy", one of the few suppliers still able to offer oak selection by forest origin.



Renovated Billon cooperage facade.

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



### INNOVATION RANGE & OPTIONS

*Select*



*Richelieu*

*SUBTIL*

*Côte d'Or*

**2026 BILLON  
Australia Prices**

Billon and Damy barrels can be combined  
for volume price discounts.

Scan for Order Form,  
or find on our website.



		FRENCH OAK (24 MONTH AIR DRY)		AMERICAN OAK (36 MONTH AIR DRY)	INNOVATION RANGE			
Product	Qty	(by October 1)			Select	225/228L	300L	500L
		Early Order	Late Order	All Season		+102 €	+119 €	+170 €
Bordeaux Export (225L)	1-10	1,076 €	1,109 €	783 €	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.			
Burgundy Export (228L)	11-30	1,066 €	1,099 €	775 €				
25/27 mm staves,	31-67	1,054 €	1,087 €	768 €				
6/8 galvanized hoops	68-1C	1,043 €	1,076 €	763 €				
300L Hogshead	1-10	1,293 €	1,326 €	923 €	Richelieu 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.			
25/27 mm staves,	11-30	1,279 €	1,312 €	915 €				
8 galvanized hoops	31-50	1,265 €	1,298 €	904 €				
	51-1C	1,258 €	1,291 €	900 €				
500L Puncheon	1-5	1,868 €	1,901 €	1,512 €	Côte d'Or 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.			
30/32 mm staves,	6-15	1,850 €	1,883 €	1,496 €				
8 galvanized hoops	16-25	1,831 €	1,864 €	1,482 €				
	26-1C	1,820 €	1,853 €	1,474 €				
<b>FRENCH ACACIA</b>								
Product	Qty	225L-228L	300L	500L				
French Acacia 24 Month Air Dry	1-10	968 €	1,145 €	1,716 €				
<b>FRENCH OAK CASKS (ADD 30 € FOR LATE ORDER)</b>								
Product		600L	700L	820L				
32 mm staves, 8 galvanized hoops		2,309 €	2,506 €	2,638 €				
45 mm staves, 8 galvanized hoops		2,766 €	3,270 €	3,450 €				
<b>DELIVERY OPTIONS</b>								
Location		225L - 300L		500L - 820L				
Western Australia (Winery)		+50 €		+50 €				
Hunter Valley (Winery/Warehouse)		+40 €		+50 €				
(Order by October 1st)								
<b>INNOVATION OPTIONS</b>								
		225/228L	300L - 500L	600 - 820L				
		+16 €	+19 €	+35 €				
					SUBTIL			
					A proprietary pre-toasting technique unique to Tonnelerie 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.			
					225/228L - 500L +165 €			
					 <b>Chaufe 180</b> 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.			

<b>FOREST ORIGIN RANGE</b>					
FOREST ORIGIN	TOAST	Name	200-265L	300-500L	600-820L
Allier	Light (L)	Head Toasting (all forests)	+11 €	+15 €	+23 €
Vosges	Light Long (LL)	3 Year Air Dry (all forests)	+36 €	+44 €	+57 €
Nevers	Medium (M)	4 Year Air Dry (Allier, Jura, Vosges)	+51 €	-	-
Jura	Medium Long (ML)	5 Year Air Dry (very limited availability)	+62 €	-	-
Chatillon	Medium Plus (M+)	Black Hoops	+24 €	+62 €	-
Eastern Europe	Heavy (H)				
*Offered at -90€					
Exclusive forest origins such as Tronçais, Bertranges, Jupille, Cîteaux, Ardennes, and, Fountainbleau are available for an additional charge.					



Jérôme Damy, Damy manager and 2007 meilleur ouvrier de France.

**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.

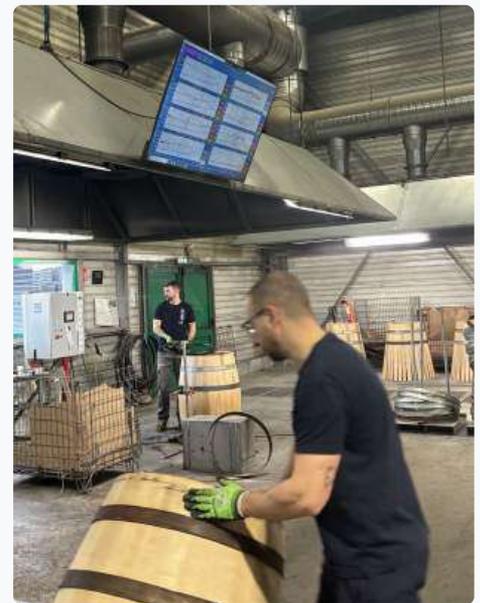
Since 1997 barrels produced at Damy are CTB certified (fûts de traditions Française traditional French barrels) which is a unique label, ensuring a high quality barrel's traceability, drying, technical features and respect for tradition.

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.*



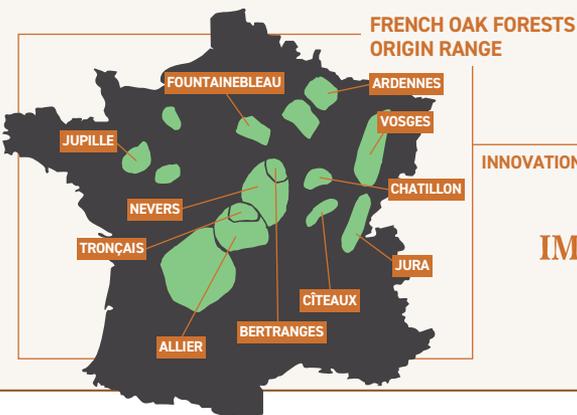
Tradition meets technology in the Damy toasting room.



Tonnellerie Damy has exclusivity on the Hospice de Beaune Chardonnays.

**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: 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)



**INNOVATION RANGE & OPTIONS**



**2026 DAMY  
Australia Prices**

Billon and Damy barrels can be combined for volume price discounts.

Scan for Order Form, or find on our website.



		FRENCH OAK (24 MONTH AIR DRY)		AMERICAN OAK (36 MONTH AIR DRY)	INNOVATION RANGE		
Product	Qty	(by October 1) Early Order	Late Order	All Season			
Bordeaux Export (225L)	1-10	1,076 €	1,109 €	783 €	225/228L - 500L +165 €		
Burgundy Export (228L)	11-30	1,066 €	1,099 €	775 €			
25/27 mm staves,	31-67	1,054 €	1,087 €	768 €			
6/8 galvanized hoops	68-1C	1,043 €	1,076 €	763 €			
<b>IMPERIAL</b>							
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.							
					225/228L	300L	500L
					+102 €	+119 €	+170 €
<b>XCLUSIVE</b>							
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.							
					225/228L	300L	500L
					+68 €	+79 €	+113 €
<b>R</b>							
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 is used on the R2 to help develop structure in bolder red wines.							
					225/228L	300L - 400L	500L
					+36 €	+44 €	+44 €

**FRENCH OAK CASKS (ADD 30 € for late order)**

Product	600L	700L	820L	860L
32 mm staves, 8 galvanized hoops	2,309 €	2,506 €	2,638 €	2,796 €
45 mm staves, 8 galvanized hoops	2,766 €	3,270 €	3,450 €	3,400 €



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.

**DELIVERY OPTIONS**

Location	225L - 300L	500L - 820L
Western Australia (Winery)	+50 €	+50 €
Hunter Valley (Winery/Warehouse)	+40 €	+50 €

(Order by October 1st)

**INNOVATION OPTIONS**



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.

225/228L	300L - 400L	500L
+16 €	+19 €	+21 €

**FOREST ORIGIN RANGE**

FOREST ORIGIN	TOAST	OPTIONS			
Allier	Light (L)	None	200-265L	300-500L	600-820L
Vosges	Light Long (LL)	Head Toasting (all forests)	+11 €	+15 €	+23 €
Nevers	Light Long Plus Plus (LL++)	3 Year Air Dry (all forests)	+36 €	+44 €	+57 €
Jura	Light Long Plus Plus (LL++)	3 Year Air Dry (all forests)	+36 €	+44 €	+57 €
Chatillon	Medium (M)	4 Year Air Dry (Allier, Jura, Vosges)	+51 €	-	-
Eastern Europe	Medium Long (ML)	5 Year Air Dry (very limited availability)	+62 €	-	-
*Offered at -90€	Medium Plus (M+)	Black Hoops	+24 €	+62 €	-
Exclusive forest origins such as Tronçais, Bertranges, Jupille, Cîteaux, Ardennes, and Fountainbleau are available for an additional charge.	Heavy (H)				





Katalin Pintacsi has been at European Coopers Hungary since its creation in 1997 and oversees daily activities.

European Coopers Hungary produces premium Hungarian oak barrels that are everything you would expect from a quality-driven artisan cooper.

Kristof and his team control the entire process in house, from sourcing and selecting 100% Hungarian logs from Hungary's best forests in the Zemplen and Mecsek hills, to seasoning the staves, and producing and finishing the barrels.

### STYLISTICALLY

*European Coopers Hungary barrels are either coopered exclusively with oak from the forests of Tokay, Mecsek or a blend of both forests. Tokay offers elegance and a fine tannin profile while Mecsek offers phenolic richness and palate weight.*

### HISTORY

European Coopers Hungary is a premium Hungarian cooperage that produces Hungarian oak barrels (225L - 500L). The cooperage is located two hours south of Budapest and is proud of remaining independent since its establishment in 1997. With over forty years of experience, Master Cooper Kristof Flodung has been at the heart of European Coopers Hungary since day one in 1997.

### TODAY

European Coopers Hungary was co-founded by three respected Italian winemaking families that were searching for premium Hungarian oak for their wines. Vincent Bouchard is involved as a consultant on toasting and barrel technicalities.

After opening its markets and becoming part of the EU in 2004, there has been a resurgence in demand for Hungarian oak on the international wine scene.



Master Cooper Kristof between his signature Kristof barrel and a European Coopers Hungary barrel.



Partially owned by the Antinori family since its inception, European Coopers Hungary can be found in many noble Italian varietal programs.

### STRONG POINTS

- Forest Origin and Innovation Range of barrels
  - Forest Origins Range: Tokay, Mecsek
  - Innovation Range: Kristof
  - Innovation Options: Radiant White and Radiant Red Toasts
- The sourcing, cutting, splitting, and aging of the wood and coopering of the barrel are all done internally
- Independently owned cooperage
- Only 3-year air-dried oak
- Fire-bent and fire-toasted barrels
- European Coopers Hungary purchases logs from parts of the Mecsek and Tokay forests that have the FSC certificate and the Natura 2000 certificate which both promote sustainable forest management
- Offers Hungarian oak barrels and puncheons (225L - 500L)





Product	Qty	HUNGARIAN OAK (36 MONTH AIR DRY)	INNOVATION RANGE																									
Bordeaux Export (225L)	1-10	800 €	 <p><b>Kristof</b></p> <p>+50 €</p> <p>Named for Master Cooper Kristof Flodung, the Kristof barrel is a blend of extra tight grain from the finest selections of Mecsek and Tokay. The staves are aged for a minimum of 3 years and the heads 4-5 years. All three toasting options are finished with a proprietary process developed for deeper penetration, subtlety and elegance.</p> <p>(Available from 225L &amp; 228L - 500L)</p>																									
Burgundy Export (228L)	11-30	788 €																										
25/27 mm staves,	31-67	774 €																										
6/8 galvanized hoops	68-1C	748 €																										
300L Hogshead	1-10	904 €	<p><b>SPECIAL SIZES</b></p> <table border="1"> <thead> <tr> <th>Size</th> <th>Price</th> </tr> </thead> <tbody> <tr> <td>60L</td> <td>431 €</td> </tr> <tr> <td>110L</td> <td>525 €</td> </tr> <tr> <td>600L</td> <td>1,563 €</td> </tr> </tbody> </table>		Size	Price	60L	431 €	110L	525 €	600L	1,563 €																
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60L	431 €																											
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600L	1,563 €																											
25/27 mm staves,	11-30	893 €																										
6/8 galvanized hoops	31-50	886 €																										
	51-1C	864 €																										
400L Puncheon	1-8	1,185 €	<p><b>OAK SELECTIONS</b></p> <table border="1"> <thead> <tr> <th>Name</th> <th>Forest Origin</th> <th>Grain Width</th> <th>Air Dry</th> </tr> </thead> <tbody> <tr> <td>Tokay</td> <td>Tokay Mountains</td> <td>&lt; 1.5 mm</td> <td>36 months</td> </tr> <tr> <td>Tokay Blend</td> <td>2/3 Tokay, 1/3 Mecsek</td> <td>1.5-2.0 mm</td> <td>36 months</td> </tr> <tr> <td>Hungarian</td> <td>Blend of Tokay and Mecsek</td> <td>1.5-3.0mm</td> <td>36 months</td> </tr> <tr> <td>Mecsek Blend</td> <td>1/3 Tokay, 2/3 Mecsek</td> <td>2.0-3.0 mm</td> <td>36 months</td> </tr> <tr> <td>Mecsek</td> <td>Mecsek Hills</td> <td>2.0-3.0 mm</td> <td>36 months</td> </tr> </tbody> </table> <p><b>TOAST LEVELS</b></p> <p><b>Fire Toast</b></p> <ul style="list-style-type: none"> <li>■ Light (L)</li> <li>■ Light Long (LL)</li> <li>■ Medium (M)</li> <li>■ Medium Long (ML)</li> <li>■ Medium Plus (M+)</li> <li>■ Heavy (H)</li> </ul>		Name	Forest Origin	Grain Width	Air Dry	Tokay	Tokay Mountains	< 1.5 mm	36 months	Tokay Blend	2/3 Tokay, 1/3 Mecsek	1.5-2.0 mm	36 months	Hungarian	Blend of Tokay and Mecsek	1.5-3.0mm	36 months	Mecsek Blend	1/3 Tokay, 2/3 Mecsek	2.0-3.0 mm	36 months	Mecsek	Mecsek Hills	2.0-3.0 mm	36 months
Name	Forest Origin	Grain Width			Air Dry																							
Tokay	Tokay Mountains	< 1.5 mm			36 months																							
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Mecsek	Mecsek Hills	2.0-3.0 mm	36 months																									
27 mm staves,	9-16	1,169 €																										
8 galvanized hoops	17-25	1,158 €																										
	26-1C	1,128 €																										
500L Puncheon	1-8	1,391 €	<p><b>BARREL OPTIONS</b></p> <table border="1"> <thead> <tr> <th>Name</th> <th>225/228L</th> <th>300-500L</th> <th>Convection Toast</th> </tr> </thead> <tbody> <tr> <td>Head Toasting</td> <td>+10 €</td> <td>+13 €</td> <td>■ Radiant White</td> </tr> <tr> <td>Tokay Oak (extra fine grain)</td> <td>+26 €</td> <td>+45 €</td> <td>■ Radiant Red</td> </tr> <tr> <td>2/3 Tokay Oak Selection</td> <td>+13 €</td> <td>+22 €</td> <td></td> </tr> </tbody> </table>		Name	225/228L	300-500L	Convection Toast	Head Toasting	+10 €	+13 €	■ Radiant White	Tokay Oak (extra fine grain)	+26 €	+45 €	■ Radiant Red	2/3 Tokay Oak Selection	+13 €	+22 €									
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27 mm staves,	9-16	1,374 €																										
8 galvanized hoops	17-25	1,363 €																										
	26-1C	1,333 €																										



SCHNECKENLEITNER  
AUSTRIA

# FASSBINDEREI SCHNECKENLEITNER



## HISTORY

Fassbinderei Schneckenleitner is a fifth generation Austrian artisan family run cooperage that is located in Waidhofen/Ybbs, located in the foothills of the Austrian Alps. The cooperage was founded in 1628 and the Schneckenleitner family has been at the helm of the cooperage since 1880. Schneckenleitner produces premium quality puncheons and large format vessels and they are best known for their ovals and casks or rounds as they call them. The oak for these ovals and rounds (10 HL - 60 HL) are sourced 100% from Austrian Oak. However, the cooperage is also recently offering more Austrian Acacia, especially for aromatic whites.

## TODAY

Fassbinderei Schneckenleitner is managed by Paul Schneckenleitner, who is a fifth generation Master Cooper from the Schneckenleitner family. Before managing the family cooperage, Paul gained invaluable experience by working in several Burgundy and Cognac based cooperages.

Schneckenleitner buys entire oak and acacia logs from forests they have been working with for generations. The logs are brought to their production site and the splitting, preparing and air drying of the wood is done on site. They cooper vessels made from tight grain Weidling Oak and Acacia that is sourced from forests in southern Austria.



Paul Schneckenleitner in front of Weidling oak staves for puncheons and casks.

## STYLISTICALLY

*Schneckenleitner has built their reputation on the production of their large format ovals and puncheons which are found in many of Europe's finest cellars. Because of the large format, the incredibly long and low toast, and significantly long air-drying time results in extremely low impact ovals, rounds and puncheons that respect the wine's fruit, freshness and minerality, while allowing for some natural micro-oxidation to occur. Their large format vessels work both on white and red wines.*



Tight Grain Austrian Weidling oak in front of the Schneckenleitner stave mill.



Peter Schneckenleitner about to plane a log.



Cask toasting.



Schneckenleitner casks including 500L 45 mm puncheons.



50 HL Conical operating tanks.

## STRONG POINTS

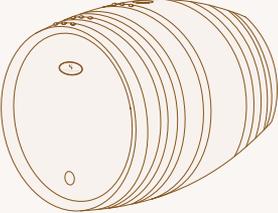
- Independently family-owned artisanal cooper where all important steps are still done by hand
- Reputation built on 10HL - 60HL+ Ovals and Rounds
- Also coopers 45 mm thick stave puncheons and conicals
- Directly buys and handles logs at stave mill located at the cooperage
- Air drying of oak is done on site
- Selection of 100% Austrian Oak and Austrian Acacia
- Long air drying time for wood preparation
- House toasts are the: AOC (Austrian Oak Complex) and AOE (Austrian Oak Elegance)



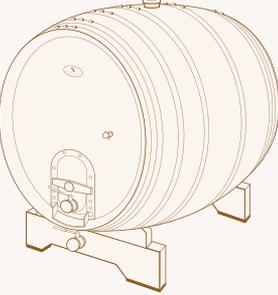
**PUNCHEONS**

Product	500L WEIDLING	500L ACACIA	600L WEIDLING	600L ACACIA	700L WEIDLING	700L ACACIA	800L WEIDLING	800L ACACIA
29 mm thick Staves	2,360 €	2,270 €	2,645 €	2,570 €	3,005 €	2,915 €	3,440 €	3,380 €
45 mm thick Staves	2,915 €	2,815 €	3,305 €	3,235 €	3,660 €	3,550 €	4,070 €	3,975 €

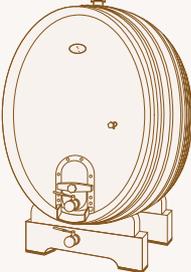
	WOOD SELECTIONS	TOAST LEVELS	500L - 800L OPTIONS	
	<b>Weidling Oak</b> Selection of fine grain oak from a forest in Southern Austria.  <b>Austrian Acacia</b> Selection of Acacia sourced from Southern Austria.	Intended for whites or light reds.  AOE - / AOE / AOE+	Intended for rich whites or bold reds.  AOC - / AOC / AOC+	Outlet Connection 1" with Cap 143 €  2" Tri Clover racking ball valve on head 293 €  90 degree elbow drain with 2" Tri Clover butterfly valve 756 €  Wooden Socle 510 €

**ROUNDS**

	Product	LITRES (L)	BILGE HEIGHT (CM)	BILGE DIAMETER (CM)	LENGTH OF STAVES (CM)	WEIDLING OAK
	10HL	1,000	125	125	130	11,245 €
13HL	1,300	136	136	139	12,725 €	
15HL	1,500	140	140	150	13,670 €	
20HL	2,000	154	154	161	16,115 €	
25HL	2,500	167	167	173	18,710 €	
30HL	3,000	177	177	183	21,035 €	

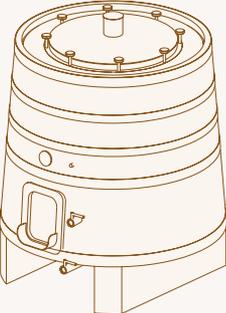
**Standard Accessories**  
Oak Stand with metal feet, 90-degree elbow with ball valve and tri-clover fitting, racking butterfly valve with tri clover fitting on inox steel door, sample valve, inox bunghole with tri-clover valve fitting, TCA testing.

**OVALS**

	Product	LITRES (L)	BILGE HEIGHT (CM)	BILGE DIAMETER (CM)	LENGTH OF STAVES (CM)	WEIDLING OAK
	10HL	1,000	147	106	130	11,410 €
12.5HL	1,300	155	110	135	12,650 €	
15HL	1,500	170	119	141	13,910 €	
20HL	2,000	189	129	153	16,470 €	
25HL	2,500	204	143	158	19,100 €	
30HL	3,000	214	148	172	21,510 €	

**Standard Accessories**  
Oak Stand with metal feet, 90-degree elbow with ball valve and tri-clover fitting, racking butterfly valve with tri clover fitting, inox steel door, sample valve, inox bunghole with tri-clover valve fitting, TCA testing.

**CONICALS**

	Product	LITRES (L)	BILGE HEIGHT (CM)	BILGE DIAMETER (CM)	LENGTH OF STAVES (CM)	WEIDLING OAK
	10HL	1,000	135	112	117	14,805 €
15HL	1,500	152	130	122	17,720 €	
20HL	2,000	165	142	150	20,025 €	
25HL	2,500	178	155	160	23,190 €	
30HL	3,000	188	165	170	25,105 €	
40HL	4,000	211	183	180	29,850 €	
50HL	5,000	218	193	200	34,725 €	

**Standard Accessories**  
20 cm tall oak stand with metal feet, 90-degree elbow with ball valve and tri-clover fitting, racking butterfly valve with tri-clover fitting on flush mount inox steel door 310 x 420 mm, sample valve, 600 mm manhole with tri-clover fitting and pressure compensating valve, TCA testing.

**ROUND, OVAL, & CONICALS OPTIONS**

Wood Selections	Toast Levels	Optional Equipment
Weidling Oak or Austrian Acacia, seasoned one year for each 1cm of thickness.	Elegance Complex	Please inquire for technical data sheet to include optional equipment and dimensions for all shapes and sizes.

Can produce any volume or configuration according to winery request.





Fred and Jacques Canadell in front of a French oak log destined for stave production.

Canadell oversees the entire manufacturing process of its oak alternative products for full traceability, from selecting trees in the forest to seasoning, splitting, air drying, toasting and the final packaging of the product. Canadell 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 and a proud sponsor of the "ONF - AGIR" fund (Office National des Forêts - React) which is committed to the preservation of France's forests to ensure their sustainability and help mitigate the negative impacts of climate change.

### STYLISTICALLY

*The Canadell product line includes powder and chips for use during fermentation and post ferment aging, to dominoes and staves, which best showcase the qualities of French oak and show characters remarkably similar to barrel aging. Canadell bridges the gap between barrels and oak alternatives.*



French oak tree in the Tronçais forest of France.



Oak chips



French oak dominoes



Barrel inserts through the bung



Fire toasted French oak staves



French oak staves

### STRONG POINTS

- Company historically is a merrandier, ensuring control of its oak alternative product line from the source: the oak tree
- Complete in house integration from when oak is cut to packaging
- Family owned and operated
- Large selection of alternative products and toast levels
- Staves are evenly spaced and air dried outside in the elements for optimal ventilation and seasoning
- Fire toasted and convection toasted staves
- Chips • Dominoes
- Barrel and bung inserts





FRENCH OAK CHIPS			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
<p><b>French Oak Chips MATRIX</b> Proprietary Blend of Chips &amp; Mini-Chips 10 kg bag or 2 x 5 kg bags 60 bags per pallet</p> 	<b>Toasted (L, M, M+)</b>	Per bag	\$96.00	\$91.00	\$87.00	\$83.00
		Per kg	\$9.60	\$9.10	\$8.70	\$8.30
	<b>Long Toast</b>	Per bag	\$105.00	\$99.00	\$95.00	\$91.00
		Per kg	\$10.50	\$9.90	\$9.50	\$9.10
	<b>Fresh</b>	Per bag	\$92.00	\$87.00	\$83.00	\$80.00
		Per kg	\$9.20	\$8.70	\$8.30	\$8.00
<p><b>French Oak Chips HIGH IMPACT</b> Made from Toasted Staves 10 kg bag or 2 x 5 kg bags 60 bags per pallet</p> 	<b>Toasted (L, M, M+)</b>	Per bag	\$103.00	\$99.00	\$95.00	\$91.00
		Per kg	\$10.30	\$9.90	\$9.50	\$9.10
FRENCH OAK DOMINOES			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
<p><b>DOMINOES</b> 5 x 3 x 0.7 cm 41.2 cm<sup>2</sup> 10 kg bag or 2 x 5 kg bags 60 bags per pallet</p> 	<b>Toasted (L, M, M+)</b>	Per bag	\$220.00	\$208.00	\$196.00	\$186.00
		Per kg	\$22.00	\$20.80	\$19.60	\$18.60
FRENCH OAK BARREL INSERTS			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
<p><b>Through the Bung</b> 1 m<sup>2</sup> each Sold individually 3x8 pieces (25 cm x 2.5 cm x 0.7 cm) Oak chain inserted through bung</p> 	<b>Toasted (M, M+)</b>	Per insert	\$204.00	\$196.00	\$189.00	\$182.00
	<b>Long Toast</b>	Per insert	\$220.00	\$213.00	\$204.00	\$197.00
	<b>Fire Toasted (M, M+)</b>	Per insert	\$267.00	\$260.00	\$252.00	\$243.00
FRENCH OAK TANK STAVES			< 1 PALLET	1 PALLET	2-5 PALLETS	6+ PALLETS
<p><b>Standard Staves</b> 95 x 5 x 0.7 cm 1,090 cm<sup>2</sup> 50 staves per packet 100 packets per pallet</p> 	<b>Toasted (L, M, M+)</b>	Per packet	\$261.00	\$249.00	\$232.00	\$221.00
		Per stave	\$5.22	\$4.98	\$4.64	\$4.42
	<b>Long Toast</b>	Per packet	\$281.00	\$269.00	\$249.00	\$237.00
		Per stave	\$5.62	\$5.38	\$4.98	\$4.74
	<b>Fire Toasted (M, M+)</b>	Per packet	\$409.00	\$390.00	\$362.00	\$342.00
		Per stave	\$8.18	\$7.80	\$7.24	\$6.84
<p><b>Thick Staves</b> 95 x 5 x 1.6 cm 1,270 cm<sup>2</sup> per fan 25 staves per packet 100 packets per pallet</p> 	<b>Thick Staves (Long Toast)</b>	Per packet	\$289.00	\$275.00	\$256.00	\$244.00
		Per stave	\$11.56	\$11.00	\$10.24	\$9.76

- 100% Recyclable and biodegradable packaging.
- All Canadell products can be combined for volume price discounts.
- Bulk pricing available on request.



*Proudly Representing*

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