



Artisan Barrels & Tanks, Inc.

2024 Catalog

French, Hungarian, American Oak Barrels & Casks • Oak, Concrete, Ceramic & Stainless Steel Tanks



Nomblot conical, British Columbia



Rousseau round casks Chateaufeuf du Pape



Rousseau oval casks, Champagne



Lejeune insulated conical tanks, Napa



Nomblot & Lejeune tanks, Walla Walla



Rousseau & Nomblot tanks, Sonoma



Dear Winemaker,

We wish you an excellent start to the New Year and hope for health and success in 2024!

Although global politics and the receding water depth of the Panama Canal may pose challenges in the world of global logistics, the new year promises a stabilization of maritime transport pricing, significantly below the inflated rates of the past few years.

Per usual, we encourage our clients to place their orders as early as possible, to ensure a timely delivery, and avoid any hiccups in logistics.

Tonnellerie Rousseau

In 2024, Tonnellerie Rousseau will begin a new chapter by consolidating its standard barrel production and administrative offices to their large format site in **Gevrey-Chambertin**. This new site, which was built in 2015 to house their large cask and oak tank production, will now be home to all of Tonnellerie Rousseau's production operations, bringing increased efficiency and updated technologies to their already highly-regarded barrel production. Unifying their ateliers will also greatly reduce their carbon footprint by simplifying their logistics, and creating a single loading point for their global exports. The cooperage continues to be run by third-generation owners, brothers Frederic and Jean-Christophe Rousseau, and boasts a proud heritage of multi-generational winners of the esteemed **Meilleur Ouvrier de France** award, a recognition of excellence for French craftsmen.

Artisan Barrels Selection

We are very proud to offer our own range of fire and steam bent oak barrels crafted by artisanal cooperages in France, Hungary, and the USA. Our barrel offerings present a diverse range of high-quality and value-driven oak barrels tailored to compliment many styles of winemaking. Our AB Selection Fire and Steam bent French oak barrels are particularly crafted to suit Bordeaux varietals and bigger red wines, and can be found as an important blending component in many reputable cellars. We have also begun to offer 53-gallon spirit barrels in American Oak in various drying and charring options in limited quantities.

Lejeune

Our esteemed supplier of stainless-steel tanks and accessories continues its pursuit of excellence by constantly updating and improving on its production process and manufacturing standards. Highly regarded for its made-to-order production of conical, cylindrical, reverse conical, and rectangular tanks in both insulated and non-insulated versions, Lejeune stainless-steel tanks can be found in many of the most acclaimed wineries in Bordeaux and across the New World (see pictures gallery on our back covers). Given the high demand and limited production of this boutique supplier, we highly recommend giving Lejeune a lead-time of 12-24 months for orders.

Nomblot

Nomblot was founded over 100 years ago, and continues its' legacy today as a world leader in concrete wine tank production. The artisanal concrete used in their tanks is sourced from FDA approved natural materials without the addition of any chemicals, appealing to winemakers who are concerned with purity and sustainability. This producer offers a wide range of vessels including eggs and tanks with volume capacities ranging from 5 HL up to 80 HL. In 2024 we will continue offering these tanks in an Ex-Works pricing structure, to offer the most accurate and competitive logistics options for our clients in any wine region.

Novum Ceramics and Biopythos Ceramics

Novum Ceramics produces Terra Cotta amphorae made in Oregon, USA. Novum amphorae expand on thousands of years of tradition of making wine in clay, adapting the vessels to suit the demands of a modern winery. Novum amphora are spun on a modified potters' wheel and they are the sole producer of clay winemaking vessels in the new world.

Biopythos is a young project hailing from Limoges, France, a region rich in history of ceramic production. This producer offers a range of winemaking vessels in Stoneware and Porcelain, complementing our line of ceramic vessels with less porous alternatives (see porosity chart page 11). We have seen exceptional wines produced in France and the USA in Biopythos Eggs and Jars, and are thrilled to see the continued growth of this artisanal producer.

Barrel Monkey Topper

Artisan Barrels & Tanks is very excited to announce our newest addition to our product line, the Barrel Monkey top off nozzle. This new tool drastically reduces the time it takes to top your cellar, eliminate spills, and ensures your barrels are topped to a perfect level. A drop-in replacement for your existing topping wand/hose, it connects to any 1.5in TC wine source including pumps, kegs and tanks. The topper is equipped with an automatic fill sensor, eliminating the need to physically contact the wine. The product is designed and manufactured domestically in Oregon, and brings a revolutionary efficiency to any barrel topping program.

Tonnellerie Moreau

2024 marks the beginning of a new partnership with Tonnellerie Moreau in Québec. Olivier Moreau and his Co-Founder Mathieu Couillard will be representing Artisan Barrels & Tanks in Québec and will begin taking on new clients in Ontario (**existing clients in Ontario will continue to work with Phillip for the immediate future**). Tonnellerie Moreau specializes in barrel and large format oak repairs and refurbishing. They bring a technical knowledge and added after-sales service for our clients in Eastern Canada. We are also establishing a barrel procurement program for the buying back of used wine barrels -- please reach out to inquire about this service.

We look forward to showcasing our products and services at the Unified Symposium, WineVit tradeshow, Oregon Wine Symposium, and the WinExpo in Santa Rosa. We would be delighted to meet you in person in your cellar or at one of these trade events and upcoming tasting events. Tina and Nicole are available in our Oakland office to help you with all facets of the business including logistics, accounting, barrels sales support, and wines sales.



Phillip Taratto





TONNELLERIE ROUSSEAU | FRENCH OAK BARRELS AND PUNCHEONS

As a small and traditional cooperage from Burgundy (yearly production < 12.000 barrels), Rousseau crafts either single forest or blended forests barrels from the Center and East of France - two staves seasoning programs are available: 24 months and 30-36 months air-dried.

6% discount for all barrels orders placed before February 15th, 2024 and delivered by July 15th, 2024.

3% discount for all barrels order placed before March 15th, 2024 and delivered by July 15th, 2024.

TRADITION RANGE

Prices quoted in EUROS

Description	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49-130	131 and more
BLENDED FORESTS <i>Finesse</i> House Blend Centre of France (Allier, Nevers, Centre-France)	HBC	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1085 €	1075 €	1065 €	1055 €	1045 €
<i>Balance</i> House Blend France (Châtillon, Nevers, Vosges)	HB	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1085 €	1075 €	1065 €	1055 €	1045 €
<i>Structure</i> House Blend East of France (Châtillon, Vosges)	HBE	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1085 €	1075 €	1065 €	1055 €	1045 €
House Blend France 36 months (Châtillon, Nevers, Vosges)	HB36	Burgundy Export 27 mm	228 L (60 Gal.)	1185 €	Limited 3 years air-dried barrel. No quantity discount. Call early for reservation.			
<i>Acacia</i> (France Origin)	AC	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1085 €				
SINGLE FORESTS <i>Châtillon</i> (Bourgogne)	CH	Burgundy Export 27 mm	228 L (60 Gal.)	1175 €	Limited and allocated single-forest barrels. Certified Forests. No quantity discount. Pre-order in the early winter of 2024.			
<i>Bertranges/Tronçais</i> (Sub-forests of Nevers, Allier)	BR/T	Burgundy Export 27 mm	228 L (60 Gal.)	1370 €				
<i>Hexagone 2024</i> (Darney)	HA	Burgundy Export 27 mm	228 L (60 Gal.)	1420 €				

EXPERT RANGE

Prices quoted in EUROS

Description	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49-130	131 and more
<i>Piano / Tonic LC (NEW)</i> Proprietary Blend & Toasting for low oak impact	PIANO	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1085 €	1075 €	1065 €	1055 €	1045 €
<i>Allegro</i> Proprietary Blend & Toasting for medium oak impact	ALLEGRO	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1085 €	1075 €	1065 €	1055 €	1045 €
<i>Forte</i> Proprietary Blend & Toasting for intense oak impact	FORTE	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1085 €	1075 €	1065 €	1055 €	1045 €
<i>Video / Alto / Virtuo LC (NEW)</i> Extra Fine Grain Selection	VIRTUO (LC) VIDEO (ML) ALTO (M+)	Bordeaux / Burgundy Export 27 mm	225L / 228 L	1285 €	High end barrel built by Rousseau top 10 coopers. Pre-order in the early winter of 2024. Minimum 30 months air-dried. No quantity discount			

PUNCHEONS, DEMI-MUID AND SMALL "ROTARY" FERMENTATION CASK

Prices quoted in EUROS

Description	Mark	Barrel type / thickness	Capacity	Limited availability. No quantity discount.				
House Blend France (Châtillon, Nevers, Vosges)	HB + EXPERT	Barrel / 27 mm	265 L (70 Gal.)	1170 €	Optional equipment: <ul style="list-style-type: none">"Cupola" lid/trap door on top : 935 €Stainless steel oval door (in the head): 1065 €Racking and/or draining port: 145 €Stainless steel bung seat: 110 €Tasting valve: 200 €3L or 4.5L hydraulic bung: 210 €Varnish (free of charge)Oak rack with PEHD feet: 275 €Oak rack with roller bearings: 1650 €2" TC adapter for Bellot bung seat: 110 €			
House Blend France, Piano, Allegro (Châtillon, Nevers, Vosges)	HB + EXPERT	Puncheon / 28 - 47 mm (HB only) / 132 Gal.	500 L - 28 mm 500 L - 47mm	1685 € 3300 €				
House Blend France (Châtillon, Nevers, Vosges)	HB	Demi-Muid / 40 mm+ Demi-Muid / 47 mm+	600 L (158 Gal.) 800 L (211 Gal.)	4100 € 5000 €				
House Blend France (Châtillon, Nevers, Vosges)	HB	1 Ton Cask / 40 mm+	1000 L (264 Gal.)	6200 €				

PERSONALIZING YOUR ORDER

• **Tradition** style with chestnut hoops: add 60€ per Burgundy shape only (228 L barrel) • **Toasting heads:** add 20€ for each barrel • **Black Hoops:** add 20€/225-228L • Your winery logo could be laser etched by Rousseau free of charge (digitalized logo needed, 300 dpi min) • **Free silicone bung** for each Rousseau barrel, puncheon or demi-muid • **Toasting levels:** Longue Claire (LC), Medium Long (ML), Medium Plus (M+), Heavy (H). Expert Range barrels, Piano, Tonic, Allegro, Forte, Video/Alto/Virtuo have **set proprietary toast levels** • Rousseau barrels are **marked** on the croze (edge) and the head and include vintage, toast level and forest selection

DELIVERY AND PAYMENT TERMS

Prices are quoted DDP Napa or Portland and include ocean freight, insurance, duties and trucking to our Napa or Portland warehouse • **Shipping and handling** from our Napa or Portland warehouse to your winery is extra and could be coordinated by Artisan Barrels • Please schedule "Will Call" appointments ahead of time with Artisan Barrels • C-Line, PDLs, and Double Barrel usually perform our deliveries for **California**. Terminal Transfer, PDLs, and Double Barrel usually handle our **Pacific Northwest** deliveries. Please advise when choosing another carrier • When full containers consolidation is possible, all orders placed by winter of 2024 will be shipped to the nearest port of entry/ warehouse for Pacific Northwest wineries (OR, WA, BC, ID) and East Coast Wineries (VA, PA, NY, ON). When full containers shipments are impossible or for orders placed after winter of 2024, Artisan Barrels will consolidate full trucks loads from California with several coopers' brands to minimize freight cost • **DDP Winery quotes** could be obtained • We encourage wineries to place their orders in the winter of 2024 due to the limited production capacity of our cooper • Call in winter of 2024 for allocated 3 years, single forest barrels, tanks, casks (rounds or ovals) • **Currency used in the pricing structure is Euro** • **Payment Terms:** Net 30 Days unless specified otherwise (other terms have to be negotiated directly with Jerome) • **US Dollars** Payments & Lease financing may be arranged by the winery (Accounts Payable, Owner). • **Container Purchase:** please ask us about a personalized quote.

ARTISAN BARRELS SELECTION | FRENCH OAK BARRELS AND PUNCHEONS

The Artisan Barrels Selection **Steam and Fire bent ranges** are made from French oak certified staves by reputable coopers located in the Centre of France and Bordeaux regions. Artisan Barrels & Tanks has chartered carefully selected groups of cooperages and stavemills to source verified French oak staves from Single or Blended Forests (Bercé, Tronçais, Allier, Vosges) and to build and toast to our specifications fine Bordeaux Style Barrels (225L) and Puncheons (265L,500L). French forest origin is guaranteed, and staves are traced from sustainably managed forests.



24 MONTHS AIR DRIED

Prices quoted in EUROS

Name	Description	Forest	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 +
FINESSE SERIES Tight Grain	Steam or Fire Bent	Allier/Vosges Blend or Single Forest	FINESSE SERIES AV, A or V	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	1020 €	1010 €	1000 €	990 €
ARTISAN SERIES Extra Tight Grain	Fire Bent	French oak Origin	ARTISAN SERIES Extra Tight Grain	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	1180 €	1170 €	1160 €	1150 €
FINESSE SERIES Tight Grain	Steam or Fire Bent	Allier/Vosges Blend	FINESSE SERIES AV	Export 27 mm	265 liters (70 Gal.)	1090 €	1080 €	1070 €	1060 €
	Fire Bent	Centre-France Blend	FINESSE SERIES CF	Puncheon 28 mm	500 liters (132 Gal.)	1600 €	1590 €	No further quantity discount	

36 MONTHS AIR DRIED

Prices quoted in EUROS

Name	Description	Forest	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 +
ARTISAN SERIES Very Tight Grain	Steam or Fire Bent	Tronçais / Bercé Blend or Single Forest *Former Jupilles	ARTISAN SERIES BT36, B36 or T36	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	1130 €	1120 €	1110 €	1100 €

PERSONALIZING YOUR ORDER

Chateau Ferre Style: add 60 € - **Chateau Tradition Style with Chestnut Hoops:** add 80 € - **Black Hoops:** add 25 € - **Toasting Levels:** Light (LT), Medium Long (ML), Medium Plus (M+), Heavy (H) **Toasted Heads:** add 20 € per barrel - **36 months Seasoning:** add 30 € - **Your winery logo** could be laser etched by Artisan Barrels - Free of Charge - **TCA/TCP Analysis** for your specific order: add 100 € - **Free silicone bung** for each Artisan Barrels Selection barrel and puncheon. **Bitge** painted with 2 coats of Deproma barrel red stain: 100 € Fire bent only.



AB SELECTION | HUNGARIAN OAK BARRELS AND PUNCHEONS

Artisan Barrels Selection Hungarian barrels are made in Hungary by our trusted cooper who selects premium quality oak staves from the **Zemplén mountains** forests of Tokaj in the North East of Hungary. All wood is hand split, tight grain and air-dried this year either 24 months or 36 months. Our Hungarian oak clients can choose either our **Classic** intensive toasting regimen (meaty, spicy, and firmer structure) or our extended **Finesse** toast level (round, fruit driven, and subtle tannins). We are also offering **French oak** (Centre-France blend) for hybrid French/Hungarian oak barrels, (65% French / 35 % Hungarian) or hybrid Hungarian/ French oak barrels (65% Hungarian/35% French).

24 | 36 MONTHS AIR-DRIED

(Prices below are for Hungarian Oak-Std 24 months seasoning.) Prices quoted in US DOLLARS.

	Description	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 and more
HUNGARIAN OAK	CLASSIC 24-36 months air-dried wood or FINESSE 24 or 36 months air-dried wood	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 945	\$ 940	\$ 935	\$ 930
		Export 27 mm	265 L (70 Gal.)	\$ 995	\$ 990	\$ 985	\$ 980
		Hogshead 27 mm	300 L (79 Gal.)	\$ 1065	\$ 1060	\$ 1055	Request a quote
	GRAIN FIN Extra Tight Grain	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 960	Limited - No Quantity Discount.		
	CLASSIC 24 months	Export 20mm	112 L (29 Gal.)	\$ 590	Request a quote		
HUNGARIAN/ FRENCH OAK	FINESSE French/Hungarian oak barrel (65%/35%)	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 995	\$ 990	\$ 985	\$ 980
	Hungarian/French oak barrel (65%/35%)	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 945	\$ 940	\$ 935	\$ 930

PERSONALIZING YOUR OAK BARRELS ORDER

Toasting Levels: Medium Long (ML) for Hungarian and Hybrid, Medium Plus (M+), Heavy (H) - **Toasted Heads** are available at no charge • Barrels are marked on the head with vintage, toast level and seasoning - **Hungarian oak 36 months seasoning** for 225L, 228L, 265L, **add \$15 per barrel.** **Your winery logo** could be laser etched for free if ordered prior to Spring of 2024.

DELIVERY AND PAYMENT TERMS FOR ARTISAN BARRELS SELECTION FRENCH AND HUNGARIAN

Prices are quoted **DDP Napa** and include ocean freight, insurance, duties and trucking to our Napa warehouse • **Shipping and handling** from our warehouse to your winery is extra and could be coordinated by Artisan Barrels • Please schedule pick up ahead of time with Artisan Barrels • C-Line or Double Barrel usually perform our deliveries for California - Terminal Transfer, PDLS and Double Barrel usually handle our Pacific Northwest deliveries. Please advise when choosing another carrier • **DDP Winery** quote can be obtained • Artisan Barrels encourages wineries to place their order **in the winter of 2024** due to the limited production of our coopers • Currency used is **Euros** for Artisan Barrels Selection French oak and **US dollars** for Artisan Barrels Selection Hungarian • Payment terms: **Net 30 days** unless specified otherwise (other terms have to be negotiated directly with Jerome) • Container purchase: please ask us about a personalized quote. • Handcrafted barrels capacities may vary +/- 3%.



ARTISAN BARRELS SELECTION | AMERICAN OAK BARRELS

Artisan Barrels Selection American oak barrels are built and toasted in California to our specifications, using a blend of Northern Oak (Pennsylvania) ideally suited for wine ageing and air-dried for 24 or 36 months. A hybrid barrel with French oak heads is also available. For our proprietary line of American oak barrels we've selected a thorough **steam-bending process** in order to accentuate a gentle texture and sophisticated expression of American oak.



Artisan Barrels & Tanks, Inc.

24/36 MONTHS AIR-DRIED PROGRAM

Prices quoted in US DOLLARS

Description	Mark	Barrel type / thickness	Capacity	Price	No Quantity Discount
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm Burgundy Export 25-27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 650	Limited quantity
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm	265 L (70 Gal.)	\$ 685	Limited quantity
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm	300 L (79 Gal.)	\$ 725	Limited quantity
Hybrid: American oak body and French oak heads (Steam bent)	AB Selection	Bordeaux Export 25-27mm	225 L (59 Gal.)	\$ 825	Limited quantity
European oak blend	AB Selection	Bordeaux Export 25-27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 875	Limited quantity
American Oak Spirit Barrel with Char	AB Selection	25-27mm	200 L (53 Gal.)	REQUEST A QUOTE	Limited quantity

PERSONALIZING YOUR ORDER

Toasted level: Light (L), Medium Long (ML), and Medium Plus (M+) - Heavy (H) Toast available upon request • **TOASTED HEADS UPON REQUEST (+\$20)**

All barrels are marked on the head and include the cooper's logo and toast level.

36 months oak for ABS barrels available for 2024 in limited quantities for an extra \$30.

DELIVERY TERMS AND PAYMENT TERMS

For California, Oregon and British Columbia wineries, prices are quoted **DDP Sonoma County**. For Washington State wineries, a consolidated truck direct from the cooperage can be organized until approximately August 15th. For East Coast wineries, prices are quoted **DDP Sonoma County**.

Shipping and handling from our local warehouse to your winery is extra and can be coordinated with Artisan Barrels. Please schedule "Will Call" appointments ahead of time with Artisan Barrels. C-Line or Double Barrel Express usually perform our deliveries for California. Terminal Transfer, Double Barrel Express, and PDLs usually handle our Pacific Northwest deliveries. Please advise when choosing another carrier. DDP winery quotes can be obtained.



ARTISAN BARRELS SELECTION | SMALL BARRELS

French Oak / ARTISAN BARRELS SELECTION
Hungarian Oak / ARTISAN BARRELS SELECTION



FRENCH OAK

All French oak small barrels and spittoons made by Artisan Barrels Selection and Rousseau are built with 24 months air-dried **Centre of France** spilt oak staves. Their proprietary toast is **Medium Long Toast**. All French 55L and 110L oak barrels include a silicone bung and have a 50mm bung hole.

ARTISAN BARRELS SELECTION SMALL BARRELS

Prices quoted in US DOLLARS

Barrel Type	Capacity	Description	Unit Price	6 to 20
Vinegar barrel	3 L 0.78 Gal.	Varnished + spigot + wax	\$ 150	\$ 145
Vinegar barrel	6 L 1.5 Gal.	Varnished + spigot + wax	\$ 170	\$ 165
Vinegar barrel	10 L 2.6 Gal.	Varnished + spigot + wax	\$ 200	\$ 195
Small barrel	1 L 0.26 Gal.	Varnished + oak cradle + spigot + wax	\$ 95	\$ 90
Small barrel	3 L 0.78 Gal.	Varnished + oak cradle + spigot+ wax	\$ 115	\$ 110
Small barrel	5 L 1.3 Gal.	Varnished + oak cradle + spigot + wax	\$ 170	\$ 165
Small barrel	10 L 2.6 Gal.	Varnished + oak cradle + spigot+ wax	\$ 205	\$ 200
Small barrel	20 L 5.3 Gal.	Varnished + oak cradle + spigot + wax	\$ 240	\$ 235
Small barrel	28 L 7.4 Gal.	20mm thick 6 metal hoops cradle, spigot	\$ 270	\$ 265
Small barrel	55 L 14.5 Gal.	20mm thick 6 metal hoops 50mm bung	\$ 385	\$ 380
Small barrel	110 L 29 Gal.	20mm thick 6 metal hoops 50mm bung	\$ 595	\$ 590



SPITTOON

OPTIONAL ACCESSORIES: Oak Cradle 55L - \$40, 110L - \$50, Spigots (\$8-\$10), 3L to 20L barrels are lined with food grade wax.

Prices quoted in US DOLLARS

Barrel Type	Capacity	Description	Unit Price	6 to 20
Tonnellerie Rousseau hand-crafted tall spittoon "tradition" model	13 L 3.5 Gal.	Wooden Traditional Spittoon (33.5" height - Top Diameter: 13.78" - bottom diameter 19.3") - included pvc funnel & bucket - 8 chestnut hoops	\$ 495	Limited quantity. No discount.



SHIPPING AND HANDLING CHARGES

- PACIFIC: 25% California, Nevada, Oregon, Washington
- MOUNTAIN: 27% Montana, Idaho, Arizona, New Mexico, Colorado, etc.
- CENTRAL: 29% Texas, Kansas, Minnesota, Wisconsin, Illinois, Alabama, etc.
- EASTERN: 31% Florida, Georgia, Kentucky, Indiana, Pennsylvania, New York, etc.
- ADD to the above percentages - \$10.00 for 55L and \$20 for 110L barrels shipping surcharge for unboxed barrels.

PAYMENT TERMS

- We encourage small wineries and home winemakers to place their small barrels orders in the winter of 2024 due to the limited production capacity of our coopers for small cooperage; we only have partial inventory of small barrels on hand during and after harvest
- Payments are due in **US Dollars** for all small barrels
- Payment terms are prepaid via personal check, cashiers check, Paypal or credit card
- Artisan Barrels will collect California Sales Tax on the value of small barrels/spittoons sold in California unless sold to a retail store or tasting room with a resale certificate.

BARREL MONKEY TOPPING DEVICE

We are very excited to announce our newest addition to our product line, the Barrel Monkey top off nozzle. This new tool drastically reduces the time it takes to top your cellar, cuts down on spillage and waste, and ensures your barrels are topped to a perfect level. A drop-in replacement for your existing topping wand/hose, it connects to any 1.5in TC wine source including pumps, kegs and tanks. The topper is equipped with an automatic fill sensor, eliminating the need to physically contact the wine. The product is designed and manufactured domestically in Oregon, and brings a revolutionary efficiency to any barrel topping program.

The system consists of a nozzle, wine hose bundle, and control/battery enclosure. The nozzle is automatically actuated, sensing the fill level during the fill process, and slowing/stopping at the exact right moment. The system is designed to work out of the box for normal topping operation but can be adjusted to suit your cellar and preferences through an intuitive bluetooth connected app.

Warranty and Service:

Purchase Warranty: The topper is covered for all parts, and repair related labor for two years from the date of purchase.

Lease Warranty: The topper is covered for all parts and repair related labor for the duration of the lease.

Service: If you have any problem with your Barrel Monkey V3 Topper, contact us and a replacement will be promptly sent. Just return the defective one to us so it can be repaired and refurbished.

BARREL MONKEY



Please scan the QR code or visit artisanbarrels.com/barrel-monkey for more information and current pricing/leasing options.





ARTISAN BARRELS SELECTION | ACCESSORIES AND FITTINGS FOR TANKS

Artisan Barrels & Tanks offers accessories related to winemaking in general and with specific applications to wooden, concrete and stainless steel tanks. These top quality accessories come mostly from the Bordeaux based company **Bellot** which has been specializing in equipment for the wine industry for over 50 years.



Thermometer



Aseptic Blown Glass Bung 1.5L/3L



SQN Micrometric Fasteners

ACCESSORIES FOR BARRELS

Prices quoted in US DOLLARS

Description	Reference #	Price
PVC Funnel for barrels – diameter 370mm	ENTTON37/3	\$ 65
Stainless Steel topping can 8L /10L	OUIIN008(10)/1	\$315
Simple Oak Rack for 225L, 450L, 500L, and 600L puncheons: oak beams with white teflon pads		\$395
Galvanized Steel "Roller Rack" for 450L, 500L, and 600L puncheons, with rubber wheels		\$990
Wood bung with Stainless hook (for SO2 disks)	MECBOI02/3	\$25
Curved Glass Barrel Thief 45 cm / 53 cm length	TATVCF46/4 or (56/4)	\$40



HYDRAULIC BUNGS AND BELLOT FITTINGS & ADAPTORS

Description	Reference #	Price
PVC or Steel Cap and gaskets for Bellot fittings (lids)	EC1450 / AF8060	\$32/\$63
Cristal Aseptic Bung – for Barrels or Tanks (34-52 mm tapered conical fitting)/ Reducer for Bellot Fittings	LF3000	\$52/\$32
VOG210 Hydraulic Bung – 3L (for tanks up to 70 HL) and 4.5L (for tanks up to 150 HL), BPA FREE	EC1309-RD / EC1310-RD	\$260
Adaptor Bellot/ 2"TC fitting : male / female	EB1030 / AF9750	\$160
Aseptic Blown Glass bung (with conical silicone seal) 1.5L / 3 L	N/A	120 euros/150 euros

STAINLESS STEEL TASTING VALVES

Description	Reference #	Price
Bellot Tasting Valve with Purge (316L) – with plastic threads / all stainless steel + 1.5"TC mount	JM2017 / JM 2009	\$200 / \$210
Sodim stainless steel Tasting Valve and drain screw 1/5"TC fitting mount	JA 0004 / JA 1203	\$295

THERMOMETERS AND THERMOWELLS

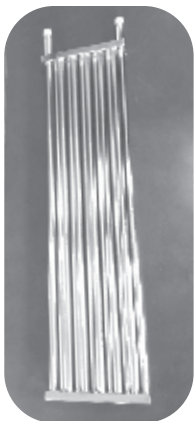
Description	Length of Probe (mm)	Diameter (mm)	Reference #	Price
Thermometer	200 / 300	10	MB0020 / MB0021	\$190 / \$200
Thermowell	200 / 300	10	MB0101 / MB0102	\$125 / \$135

ACCESSORIES FOR LARGE FORMATS AND TANKS

Other fittings and gaskets are available from the Bellot and Vinolia catalogs. Please contact us for any special product request.

Description	Size	Reference #	Price
Tank lid Gasket for Oak, Stainless Steel, an concrete vessels / Egg Lid Gasket for MC7 Concrete Tank	1000 mm / 300 mm diameter	CO0290 / CK2021	\$105 / \$65
Rectangular large CAE door red gasket / Elica door white gasket	CAE 530 x 400 mm / Elica 308 x 440 mm	DJ 0011 / DK0309	\$55
Stainless steel lid for MC7 Egg tank	300 / 400 mm diameter	CK1001 (CK0400)	\$160 / \$260
Brass Handles for Nomblot Tanks with Bellot Lids	N/A	CH0002	\$30
SQN Micrometric fasteners for Nomblot Tanks with Bellot Lids	For diameter 300mm-700mm/ for diameter 800mm-1400mm	DK0405 / CO0050	\$65 / \$75
Mushroom Top fitting for Racking hose – 2"TC connection	320 mm diameter	CHACHI05/3	\$160
Tank Sprinkler for automatic pump-overs to 2"TC connection	200/300 10	Lejeune	\$420

Cooling / Heating panel ME0015/10



Hydraulic bung 3L & 4.5L EC1309/10



Sprinkler



Cristal aseptic bung LF3000



Female adaptor AF9750



Male adaptor EB1030



Seed screen "Persienne" GF0001



Chestnut hoops



ARTISAN BARRELS SELECTION | ACCESSORIES AND FITTINGS FOR TANKS

Deproma has developed an expertise in producing food grade, microporous varnish and red stain for barrels and casks/tanks. **Sesol** has been crafting mat circlastic and glossy cirwax bottle wax in the region of Nantes, France for the last 90 years.



DEPROMA  VITI

DEPROMA BARREL AND TANK ACCESSORIES

Description	Volume	Price
Special coopers Varnish (mat or satin) water based	1 L	\$85
Black Food-safe Paint for Barrel/Cask Hoops (available in other colors), food grade	1 L	\$75
Cooper's permeable Red Barrel Stain Lasurex (6 x 1L cans = approx. 1 coat for 100 barrels) <i>*(5 L can only available from will-call from American Canyon Warehouse)</i>	1 L can 5 L can*	\$72 \$255
Choc Contact Viti – Epoxy for Concrete, stainless steel, and Oak tanks repairs	100g Kit / 1 kg can	\$60 / \$160
Special Breathable Lasure – colored coat available in grey, red, and earth tones for concrete tanks	1 L	\$85

SESOL BOTTLE WAX AND ACCESSORIES

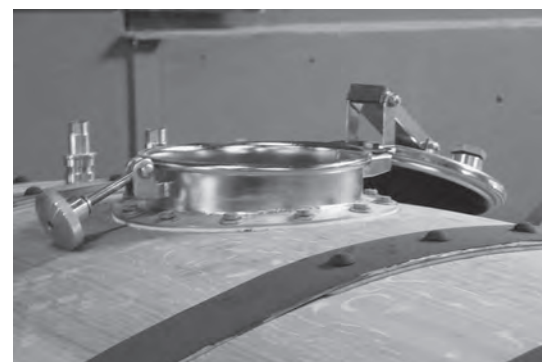
Description	Volume	Price
Cirwax (Glossy) Food Grade Bottle seal wax available in PMS color Chart	1 kg bar	\$25
Cirlastic (mat) food grade Bottle seal wax available in PMS color Chart	1 kg bar	\$30
SO2 disks for barrels (2.5g, 5g, 10g, 12.5g, 20g, 25g)	1 kg total weight	\$25



Bellot Tasting Valve



Sodim Tasting Valve on TC Fitting



Cupola Lid



Deproma Red Barrel Stain



Bellot VOG210



Adjustable Feet



Thermowell 200mm



Sesol Cirwax Bottle Wax



Oak Tank Glycol Panel



RIEGER Type Door





TONNELLERIE ROUSSEAU | FRENCH OAK TANKS, CASKS Dimensions & Pricing & OPTIONAL STAINLESS STEEL FITTINGS



Since 1954, Rousseau cooperage has specialized in building a limited number of tanks and cases used worldwide (Burgundy, Oregon, California, New Zealand, Australia) for the fermentation and maturation of fine wines. Custom size, shape tanks can be designed and built by Rousseau.

OPEN TOP FERMENTERS UPRIGHT TANKS

Prices quoted in EUROS

Tonnage	Liters	Gallons	Low Diameter [in]	Top Diameter [in]	Height [in]	Weight LBS	Pricing FOB Napa	Accessories Fittings Incl.
1 T	1264	334	56	47	47	660	4 400 €	rack port/clamp, oak stand, 90° elbow - Full lid + 3450 €
2 T	2544	672	67	57	63	1100	7 800 €	rack port/clamp, oak stand, 90° elbow - Full lid + 4500 €
3 T	3809	1006	75	65	72	1518	11 000 €	rack port/clamp, oak stand, 90° elbow - Full lid + 5000 €
4 T	5097	1347	84	74	74	1947	14 000 €	rack port/clamp, oak stand, 90° elbow
5 T	6337	1674	87	76	86	2354	16 700 €	rack & drain ports, oak stand, logo, 90° elbow
6 T	7616	2012	87	76	102	2772	19 500 €	rack & drain ports, oak stand, logo, 90° elbow
7 T	8880	2346	88	78	114	3190	22 800 €	rack & drain ports, oak stand, logo, 90° elbow
8 T	10149	2681	88	78	130	3608	26 100 €	rack & drain ports, oak stand, logo, 90° elbow

FERMENTERS & MATURATION UPRIGHT TANKS

Model	Tonnage	Liters	Gallons	Low Diameter [in]	Top Diameter [in]	Height [in]	Weight LBS	Pricing FOB Napa	Accessories Fittings Included
4ST	4 T	5091	1345	84	74	76	2497	22 600 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
5ST	5 T	6456	1705	87	76	87	3102	26 200 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
6ST	6 T	7663	2024	87	76	104	3634	29 700 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
7ST	7 T	8925	2358	88	78	116	4191	33 100 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
8ST	8 T	10193	2693	88	78	131	4752	36 200 €	rack, drain, 55" lid, door, stand, logo, 90° elbow

MATURATION TANKS

Prices quoted in EUROS

Model	Equivalent # 60 Gal. B.	Liters	Gallons	Low Diameter [in]	Top Diameter [in]	Height [in]	Weight LBS	Pricing FOB Napa	Accessories Fittings Included
S10	10 barrels	2280	602	65	56	63	1276	13 200 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S15	15 barrels	3420	903	72	63	72	1760	16 200 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S20	20 barrels	4560	1205	83	72	72	2299	19 200 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S25	25 barrels	5700	1506	87	76	81	2816	22 200 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S30	30 barrels	6840	1807	87	76	90	3300	25 700 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow

ROUND CASKS

Prices quoted in EUROS

Model	Equivalent # 60 Gal. B.	Liters	Gal. [US]	Bilge Diameter [in]	Head Diameter [in]	Stave Length / Depth [in]	Weight LBS	Pricing FOB Napa	Accessories Fittings Included
C6	6 barrels	1370	362	55	48	55	867	11 500 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C10	10 barrels	2280	602	65	57	65	1265	15 900 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C15	15 barrels	3420	903	72	65	72	1769	19 000 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C20	20 barrels	4560	1205	79	70	80	2270	22 600 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C25	25 barrels	5700	1506	85	77	84	2772	26 000 €	rack, drain, taster, door, stand, bung, logo, 90° elbow

OVAL CASKS

Accessories | Fittings included : same as round casks

Prices quoted in EUROS

Model	Equivalent # 60 Gal. B.	Liters	Gal. [US]	Bilge Height [in]	Bilge Diameter [in]	Head Height [in]	Head Width [in]	Stave Length / Depth [in]	Weight LBS	Pricing FOB Napa	Accessories Fittings Included
CO6	6 barrels	1374	363	59	44	53	39	61	867	12 800 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
CO10	10 barrels	2284	603	69	52	63	47	69	1265	17 100 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
CO15	15 barrels	3426	905	79	59	71	53	79	1769	20 800 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
CO20	20 barrels	4568	1207	85	64	77	57	87	2270	24 300 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
CO25	25 barrels	5710	1508	91	69	83	63	93	2772	28 200 €	rack, drain, taster, door, stand, bung, logo, 90° elbow

OPTIONAL STAINLESS STEEL FITTINGS FOR ROUSSEAU TANKS AND CASKS (MATERIAL AND LABOR INCLUDED)

Type	Price
Rectangular outswing door (315mm x 420mm) flush mounted to the floor	2 650 €
Oval inswing door (307mm x 442mm) cask/tank	1065 € / 1905 €
Seed screen 40 cm (15.7") / 100 cm (39.4")	790 € / 1210 €
Cooling / heating plate (0.6 m2) / (1.2 m2)	665 € / 935 €
Food grade canvas cover: (depending on tank diameter)	500 € to 900 €

Type	Price
Racking arm / taste lees	650 €
Analog thermometer (-30° C / +50° C) / Thermowell	240 € / 110 €
Tasting valve	200 €
1.5" or 2" additional drain or rack triclover ports	145 €
100 cm (39.4") larger top lid for S10, S15, S20, S25	900 €
Optional hinges for lids available	Request quote
Ladder Bracket	105 €
Flush mounted "Rieger" type door instead of oval door (cask)	1225 €

NOMBLOT | FRENCH CONCRETE TANKS & OPTIONAL STAINLESS STEEL FITTINGS



DELIVERY TERMS

The listed tank prices are ExWorks pricing, therefore the price of the tank leaving the production Facility in France. Upon requesting a quote from Artisan Barrels for Nomblot tanks, we can provide to you the current container rates to the most accessible US port and unloading point relative to your winery's location. The final cost of the containers will be written and billed just prior to the tanks departing France, and will be due within 30 days of the container departing the production facility. Artisan Barrels can help consolidate containers between multiple clients in order to provide the most efficient shipping solution and cost. Artisan Barrels can also help organize an installation and delivery plan from the nearest unloading point to the winery, whether you choose to unload and install the tanks yourself with a large capacity forklift, or if you choose to hire a professional crane company to install the tanks. Please reach out to your local rep for more information and exact details.

VERTICAL OVAL MATURATION AND FERMENTATION TANKS (MC SERIES)

Model	Hectoliters HI	Gallons	Height (in)	Weight (lbs)	Diameter (in)	Price (€)	Accessories standard fittings included - no feet added
MC 7	7	184	65	2777	47.24	4 995 €	2" draining triclover ports, 12" (30cm) diameter top lid with Bellot fitting and 2" Triclover adaptor, colored coating
MC 17	17	450	86.61	5908	63	9 300 €	2" racking & draining triclover ports, oval door (12X17.5") with tasting valve, 15.75" (40cm) diameter top lid with Bellot fitting and 2" Triclover adaptor, colored coating

CUBIC SQUARE FERMENTATION AND MATURATION UPRIGHT TANKS (JB SERIES)

Model	Hectoliters HI	Gallons	Width (in) = Depth (in)	Height (in)	Weight (lbs)	Price (€)	Accessories standard fittings included
JB 33	33	872	66.93	59.05	8598	10 175 €	Side hatch (16"X21"), 2" racking & draining triclover ports, tasting valve, 47" (1,2m) lid & 2" TC + Bellot female adapter, colored coating, 80 cm concrete feet
JB 40	40	1057	70.87	63.00	9700	10 575 €	Side hatch (16"X21"), 2" racking & draining triclover ports, tasting valve, 47" (1,2m) lid & 2" TC + Bellot female adapter, colored coating, 80 cm concrete feet
JB 49	49	1294	74.8	66.93	10803	11 185 €	Side hatch (16"X21"), 2" racking & draining triclover ports, tasting valve, 47" (1,2m) lid & 2" TC + Bellot female adapter, colored coating, 80 cm concrete feet
JB 58	58	1532	78.74	70.87	12125	11 735 €	Side hatch (16"X21"), 2" racking & draining triclover ports, tasting valve, 47" (1,2m) lid & 2" TC + Bellot female adapter, colored coating, 80 cm concrete feet

Custom rectangular tanks available, please request a quote.

LOW CONICITY ROUND AND OVAL TRUNCATED TANKS (RO SERIES)

Model	Hectoliters HI	Gallons	Low Diam. (in)	Low Depth (in)	Height (in)	Weight (lbs)	Con. (%)	Price (€)	Accessories standard fittings included
ACL 25 Round	25	662	70.87	70.87	66.93	7055	7	10 130 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
ACL 32 Round	32	845	70.87	70.87	74.8	7716	7	10 560 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
ACL 40 Oval	40	1057	70.87	86.61	74.8	9480	7	10 930 €	Oval door, 2" racking & draining ports, tasting valve, 47" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
CB 50 Round	50	1321	84.64	84.65	76.77	9700	9	11 770 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
CB 60 Oblong	60	1585	84.64	94.5	84.65	10362	9	12 185 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
CB 80 Oblong	80	2113	84.65	118.11	84.65	11905	9	13 450 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet

HIGH CONICITY ROUND AND OVAL TRUNCATED TANKS (RO SERIES)

Model	Hectoliters HI	Gallons	Low Diam. (in)	Low Depth (in)	Height (in)	Weight (lbs)	Con. (%)	Price (€)	Accessories standard fittings included
HRE 40 round	40	1057	84.64	84.64	84.64	8818	26	11 650 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
HRE 60 oblong	60	1585	84.64	108.26	84.64	11464	26	12 550 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
Dana 31 round	31	819	82.68	82.68	64.96	7496	26	10 950 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
Dana 40 obl.	40	1057	82.68	96.45	68.90	8598	26	11 650 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
SE 30 round	30	792	79.92	79.92	79.92	7496	31	10 675 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
SE 40 oblong	40	1057	79.92	91.73	79.92	8818	31	11 750 €	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet

ALL FITTINGS AND ACCESSORIES ARE STAINLESS STEEL 316L UNLESS NOTED

Logo Engraved in concrete: PLEASE INQUIRE

Thermometer with mechanical dial 200mm: 257€ or 300mm: 292€

Thermowell 200 mm: 164€, 300 mm: 182€, or 1000mm: 253€

Top Lid 47" (1.2m): add 370€ to standard price

Top Lid 55" (1.4m): add 577€ to standard price

SS Micrometric fastening: for 1000mm lid : 403€, for 1200mm lid : 482€, for 1400mm lid : 563€

Round Protection Guard for 39.4" (1m) diameter lid: 397€

Hinge for 39.4" (1m) diameter top lid: 276€

Pump over hard lines 1.5"TC: 418€, 2"TC: 440€

Glycol Systems (installation and NPT thread adapters included):

Upright tanks, Flat Panel "Drapeau" (18"x47"=1.1m2): 1424€, (27"x59"=2m2): 1812€, Radiator "Thermoplaque" straight (15"x39.4"=0.81m2): 2107€, (18"x47"=1m2): 2183€, (18"x55"=1.3m2): 2374€, Eggs Flat Panel "Drapeau" Lid for MC7 (23.6"x10.6"=0.32"): 1400€, for MC17 (31.5"x14.6"=0.6m2): 1435€ • Coil lid for MC7: 1666€, for MC17 13: 1699€

Adaptor Bellot /Triclover: 108€ Tasting Valves: 278€ (Bellot), 338€ (Sodim)

Seed screen: 20"height: 607€, 25"height: 687€

Hydraulic bung ("Cristal") for 184 gallon Egg: 33€

Hydraulic Bung VOG 210 (4.5L or 3L) for all other tanks: 212€

Chalk board: 100€ Hook for ladder: 230€

PAYMENT TERMS

All invoices are due in Euros, 50% deposit when order is placed and 50% balance net 15. When we invoice wineries directly ourselves, Artisan Barrels is responsible for collecting sales tax on the value of Nomblot concrete tanks purchased in California. When Nomblot invoices wineries directly, the buyers are responsible to pay state use tax on the value of their tanks' purchase.



LEJEUNE | FRENCH STAINLESS STEEL TANKS & OPTIONAL FITTINGS



OPTIONAL 316L STAINLESS STEEL FITTINGS AND ACCESSORIES

Rectangular doors: 310x420mm (GVFM10-20) = 950 €, 410x530mm (GVFM32-40-50) = 1150 €

Gauge: 350 € to 450 €

Seed screens: 750x300mm= 420 €, 1000x300mm= 520 € (GVFM, CYFM, TRFM series) and 500x450mm=575 € (PCYGVFM series)

Dismountable feet: 650 € to 850 €; **Immersion screens:** (GVFM, PCYGVFM, GVM): Price Upon request

Taste lees/Racking arm: 200 € (CYFM, TRFM, GVFM, PCYGVFM); **Larger Lid:** 1200mm = 1200 €

Sprinkler: 420 €; **Butterfly valve 2":** 300 €; **Protection grid:** 475 €

Pump over hard line 1.5": 420 €; **Thermometer & dial:** 250 €; **Ladder hook:** 120 €

NB: Height dimensions below do not include the standard legs that are 28".

FERMENTATION AND MATURATION UPRIGHT TANKS WITH FLOATING TOP MECHANISM

Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories stainless steel fittings included
GVFM20/GVFM33	20/33	529/872	56/65.75	59/69	10 500 € 12 500 €	Rectangular door (16"X21"), 2" racking & draining ports with butterfly valves, tasting valve, cooling/heating rings (2.31 m2) & feet. Optional Insulation +7600€ (33HL)
GVFM43	43	1136	68.9	78.75	14 000 €	Rectangular door (16"X21"), 2" racking & draining ports with butterfly valves, cooling/heating rings (3.02 m2) & feet. Optional Insulation +7900€ (43HL)
GVFM57	57	1506	75.2	88.6	15 500 €	Rectangular door (16"X21"), 2" racking & draining ports with butterfly valves, tasting valve, cooling/heating rings (3.96 m2) & feet. Optional insulation +8800€ (57HL)

FERMENTATION AND MATURATION PORTABLE TANKS WITH FLOATING TOP MECHANISM

Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories stainless steel fittings included
PCYGVFM30/20	30/20	792/528	68.90/57.75	59	10900€/8900€	Rectangular door (12"X16.5"), 2" racking port with butterfly valve, Tasting valve, Cooling/heating rings: 20 hl (2.31 m2), 30 hl (2.42 m2), 40 hl (2.81 m2), fork channel - optional: Seed screen (500X450 mm): 410 €, racking arm/taste lees: 155 €, 2" draining port with butterfly valve: 190 €
PCYGVFM40	40	1057	79.92	59	12 500 €	

MATURATION UPRIGHT TANKS WITH FLOATING TOP MECHANISM

Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories stainless steel fittings included
GVM40	40	1057	59.53	88.6	6 800 €	2" racking & draining ports with butterfly valves, tasting valve, feet

FERMENTATION AND MATURATION CYLINDRICAL TANKS

Model		Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories stainless steel fittings included
Double Wall	CYFMDW26	26	687	62.3	71.8	19 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (2.50 m2) & feet
	CYFMDW32	32	845	70.4	72.83	21 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (2.9 m2) & feet
	CYFMDW42	42	1109	73.6	82.87	23 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (3.2 m2) & feet
	CYFM33	33	872	65.75	72.83	14 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (1.73 m2) & feet
	CYFM42	42	1109	68.9	82.87	16 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (2.42 m2) & feet
	CYFM61	61	1611	78.34	93.3	18 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (3.44 m2) & feet
	CYFM71	71	1875	84.56	94.29	19 950 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (3.71 m2) & feet

FERMENTATION AND MATURATION CONICAL TANKS

Model		Hectoliters	Gallons	Low Diam. ⁽ⁱⁿ⁾	Height ⁽ⁱⁿ⁾	Pricing EXW (€)	Accessories stainless steel fittings included
Double Wall	TRFMDW24	24	635	68	70	24 000 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (2.98 m2) & feet
	TRFMDW38	38	1004	83	71.33	29 000 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (3.23 m2) & feet
	TRFMDW47	47	1242	86	81.69	31 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (4.65 m2) & feet
	TRFM39	39	1030	78.34	72.04	18 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (1.73 m2) & feet
	TRFM49	49	1294	81.49	81.89	20 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (2.42 m2) & feet
	TRFM60	60	1585	84.56	91.73	22 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (2.42 m2) & feet

MATURATION AND FERMENTATION PORTABLE CUBIC SQUARE TANKS

Model	Hectoliters	Gallons	Low Diam. (in)	Height (in)	Pricing EXW (€)	Accessories stainless steel fittings included
PCFSM20	20	528	47.2	49.2	13 900 €	Oval door (12"X17") with in swing opening, 2" triclave port on 35" lid, ladder bracket, 2" racking & draining ports with butterfly valves, tasting valve, 1 m2 cooling/heating jacket, fork channel, thermowell

DELIVERY TERMS

NB: Standard tanks subject to change as the number of tanks purchased affect shipping cost per tank. Only final and formal quotes will be guaranteed after receipt of the deposit, signed sales order and approval of the production drawings. All inclusive **EX.WORKS FRANCE** pricing for a **minimum order of four tanks** and more (minimum capacity of 20HL per upright tank) fitting in a full 20' or 40' container: excludes ocean freight, insurance, duties and container delivery to winery and container's unloading and installation of the tanks at the winery. Mixed client containers will be arranged with delivery costs shared proportionally. **In addition to ocean freight quotes, Artisan Barrels will happily provide local transportation and installation resources and recommendations.**

PAYMENT TERMS

All invoices are due in **Euros**, schedule: **30% deposit** when ordering, **40%** upon manufacturing, and **30% balance** upon notification of readiness to ship. Artisan Barrels is responsible for collecting **sales tax** on the value of Lejeune stainless steel tanks sold in **California**.



NOVUM CERAMICS | TERRACOTTA AMPHORAS

Novum Ceramics vessels are crafted by Andrew Beckham in his studio in Sherwood, Oregon. These terracotta vessels are spun on a modified potter's wheel using a mechanical tooling system which creates uniformity in the vessels, while also giving them the structural strength that can only be achieved with rotational pressure. The amphorae are finished completely by hand, giving them a polished, artisanal aesthetic. The final product has a porosity slightly higher than an oak barrel, yet imparts minimal flavor and aromatic profile into the wine, allowing the grape varietals to shine brightly while still imparting a subtle yet complex texture.



NOVUM CERAMICS - TERRACOTTA AMPHORAS

Prices quoted in US DOLLARS

Model	Liters	US Gallons	Height (Shipped on pallet)	Width (Shipped)	Weight (Shipped)	Ex-Works Sherwood, OR Price	Standard Fittings
Novum 320	320	84.5	48"	36"	500lb	\$4100	Includes 7-gauge Stainless Steel Lid, Collar, Food-Grade Gasket and Powder Coated Metal Stand
Novum 460	460	121.5	60"	36"	700lb	\$5600	Includes 7-gauge Stainless Steel Lid, Collar, Food-Grade Gasket and Powder Coated Metal Stand



Novum Amphoras 325L



Biopythos 225L Stoneware Eggs



Biopythos 500L Stoneware Jar

Optional Accessories - Bellot Cristal Bung - **\$50**, 2" TC port welded to Lid - **\$100**, Bellot female 2" TC adaptor - **\$150**, Bellot 3L Hydraulic Bung - **\$250**, 90-degree Draining elbow to 2" TC port - **\$500**, Powder Coated Stand for Draining elbow - **\$500**

Delivery Options: These vessels can be prepared for will-call pick up at the production studio in Sherwood, Oregon for no additional cost. Otherwise, vessels will be shipped by FedEx freight. There is a \$150 crating fee to prepare the vessel in a shipping-safe wooden crate, then shipping price will depend on distance to desired location. Please inquire with Artisan Barrels & Tanks for a precise shipping estimate to your location.

Payment Terms: 50% Upon Ordering and 50% upon Delivery

BIOPYTHOS CERAMICS | PORCELAIN & STONEWARE VESSELS

Biopythos offers a wide range of winemaking vessels in Porcelain and Stoneware. The ceramic vessels are molded using a slip-cast technique, and are fired in a kiln. These materials help shape wines with incredible precision and delicacy in vessels that are particularly suited for delicate, fruit-forward whites, rosés, and reds. Stoneware is less porous than Terra-Cotta, and Porcelain is the least porous of our egg/amphorae offerings. Biopythos eggs and jars allow for very slow oxidation and aging of the wine. These materials mimic the tight preservation of fruit profile found with stainless tanks, but with a very slight porosity that helps the wine open and allows for movement within the wine as a result of the vessel's shape.



BIOPYTHOS CERAMICS - PORCELAIN & STONEWARE VESSELS

Model	Liters	US Gallons	Height	Width (Diameter)	Weight	DDP Napa Price	Standard Fittings
Porcelain Jar 90	90	23.5	820 mm or 32.3 inches	480 mm or 19.5 inches Opening Diameter = 220 mm or 8.7 inches	35 kg or 77 lbs	1650 euros	Cover, Seal, Closing Clamps, Reinforced wood crate packaging
Stoneware Jar 120	120	31.5	850 mm or 33.5 inches	500 mm or 19.5 inches Opening Diameter = 250 mm or 10 inches	25 kg or 55 lbs	1550 euros	Cover, Seal, Closing Clamps, Reinforced wood crate packaging
Stoneware Egg 225	225	59	1 meter or 39 inches	750 mm or 29.5 inches	40 kg or 88 lbs	2250 euros	50mm bung opening + Silicone Bung, Reinforced wood crate packaging
Stoneware Egg 225 Laydown	225	59	1 meter or 39 inches	750 mm or 29.5 inches	40 kg or 88 lbs	2300 euros	50mm bung opening + Silicone Bung, Reinforced wood crate packaging
Stoneware Jar 500	500	132	1.4 meters or 55 inches	900 mm or 35.5 inches Opening diameter = 340 mm or 13.5 inches	80 kg or 176.5 lbs	4150 euros	Cover, Seal, Closing Clamps, Reinforced wood crate packaging
Porcelain Jar 500	500	132	1.85 meters or 73 inches	860 mm or 34 inches Opening diameter = 320 mm or 12.5 inches	350 kg or 772 lbs	6250 euros	Cover, Seal, Closing Clamps, 2" TC total drain port + Stainless steel stand, Reinforced wood crate packaging
Stoneware Egg 550	550	145	1.3 meters or 51 inches	1 meter or 39 inches	100 kg or 220 lbs	4350 euros	50mm bung opening + Silicone Bung, Reinforced wood crate packaging

Optional Accessories:

Blown Glass bung 1.5L - **120 euros**, Blown glass bung 3L - **150 euros**, Ceramic bung - **20 euros**, Stainless Classic tasting tap - **130 euros**, 2" TC Total Drain - **100 euros**, Stainless Steel butterfly valve - **320 euros**, 90 degree Elbow Total Drain off - **200 euros**, stainless steel support - **490 euros**, small stainless steel support for 90L Jar - **270 euros**, stainless steel hatch - **450 euros (for 330L egg only)**.

SELECTION | OF OAK and NON OAK PROFILES & TOASTING LEVELS BY ARTISAN BARRELS

We select the main barrels types from our coopers for you to better understand the profile, sensory character and wine suitability of each barrel.

OAK ORIGIN & SEASONING			TONNELLERIE ROUSSEAU			
	Forest	Marking	Area	Profile	Sensory	Suitability
EXPERT RANGE 24 months air-dried	Piano	PIANO	Centre of France	Proprietary light double toasting creates a restrained oak impact	Authentic fruit character. Enhances fruit freshness, minerality and spontaneity	Aimed at shorter aged whites (Chardonnay, Sauvignon Blanc, Marsanne) and reds (Merlot, Syrah)
	Allegro	ALLEGRO	Centre of France	Proprietary medium double toasting creates soft and sweet richness	Harmonious and moderate sweet oak impact with a hint of toast	Recommended for shorter aged reds (6 to 10 months): Pinot Noir, Syrah, Sangiovese, Grenache
	House Blend	HB	Chatillon, Nevers, Vosges	Rousseau's "signature" barrel with complex, balanced and always integrated oak impact	Texturally round, with brown sugar sweetness while still keeping mid-palate dynamics and spicy rich aromatics	All medium body whites or reds that need enhancement and texture: a truly versatile barrel
EXPERT RANGE minimum 30 months air-dried	Video	VIDEO	Ultra tight grain from Centre of France	Subtle oak impact, deep structure - adds layers without overt oak	Underlines fruit freshness, smooth tannins and sophisticated complexity	Designed for top wines that may see long-term barrel ageing
	Alto	ALTO	Ultra tight grain from Centre of France	Complex oak impact, deep structure - adds layers without dominating fruit	More pronounced toasting accentuates the richness /complexity of this barrel	Designed for reserve, concentrated wines that will benefit from long-term ageing

OAK ORIGIN & SEASONING			ARTISAN BARRELS SELECTION FRENCH OAK			
	Forest	Marking	Area	Sensory	Suitability	
Artisan Series Single Forest Very Tight Grain	Tronçais (36 months)	Artisan T36	Tronçais	Complex oak profile: elegance and power	Very appropriate for longer aged Cabernet Sauvignon, Bordeaux blends	
	Bercé (36 months)	Artisan B36	Bercé *Formerly Jupilles	Aromatic and fragrant impact	Ideal for whites and light body reds	
Artisan Series Blended Forests Very Tight Grain	Tronçais - Bercé (36 months)	Artisan BT36	Bercé & Tronçais	Slow extracted barrel that shows elegance, complexity and aromatic richness	Bordeaux blends, Cabernet Franc, Merlot, Syrah, Pinot Noir, all wines aged a minimum of 18 months	
Finesse Series Blended Forests Tight Grain	Allier-Vosges	Finesse AV	Allier, Vosges	Elegant medium extraction for medium aged wines (12 to 18 months), versatile oak profile	Cabernet Sauvignon, Merlot, Chardonnay	

OAK ORIGIN & SEASONING			ARTISAN BARRELS SELECTION HUNGARIAN OAK			
	Forest	Marking	Area	Sensory	Suitability	
Finesse	Hungarian Oak 36 months	AB SELECTION Finesse	100% Zemplen mountains (North of Tokaj)	Hand split, very fine grain Zemplen forest staves and extended toast provide an elegant and subtly spicy oak impact	For all wines: provides a delicately spiced oak polish that highlights fruit over structure	
Classic	Hungarian Oak 36 months	AB SELECTION Classic	100% Zemplen mountains (North of Tokaj)	Meaty, spicy and firmer structure with added sweetness	For reds or heavier whites that can benefit from added texture and intensity	

OAK ORIGIN & SEASONING			ARTISAN BARRELS SELECTION AMERICAN OAK			
	Forest	Marking	Area	Sensory	Suitability	
AMERICAN OAK (Steam bent)	AMERICAN OAK 24-36 months	AB SELECTION	Northern Oak (Pennsylvania, Indiana)	Careful northern oak forests blending and steam bending produce a rich but not aggressive American Oak expression with gentle sweetness and a round mouthfeel.	Designed for reserve-quality wines that warrant the best American oak impact; longer ageing potential without harshness	

TOASTING LEVELS			ALL COOPERS			
	TYPE	Profile	Sensory	Suitability		
STEAM	STEAM BENT	Steam technology enables deeper toasting	Fruit-driven, complex toast, polished tannins	This toasting process is recommended for winemakers who enjoy a rich interplay of fruit and toast, and rounded texture rather than overt power and structure		
FIRE	FIRE BENT	Proprietary Bordeaux-style fire toasting offers ample but elegant structure	Sweet, complex, structured tannins	The controlled extraction and intensity of this toast are ideal for lifting and supporting wines, including over long aging		
L LC	LIGHT LONGUE CLAIRE	Understated, low impact, closer to fruit source	Floral, fruit driven expression, textural oak in the background	Fruit and oak are very balanced without vegetal notes, linear palate for whites or light reds		
ML	MEDIUM LONG	"A Stress Free toast"	In-depth extraction. The barrel spends more time over a less intense flame encouraging a deeper and slower penetration	This toast character is particularly suited for winemakers who wish to combine harmonious fruit and texture qualities in their wines. Well suited for white grape varieties such as Chardonnay, Viognier, Pinot Blanc and light reds such as Pinot Noir, Merlot, Syrah		
M+	MEDIUM PLUS	More assertive aromatic impact, toasted and roasted coffee beans, deeper extraction	Aromatic fruit expression. More expansive and intense regimen. This toasting level is particularly suited when malolactic ferm. is performed in barrels	Aromas are released over a shorter maturation period. Suited for red grape varieties (with strong tannins): Zinfandel, Cabernet Sauvignon. Suited for structurally robust white grape varieties: Chardonnay, sweet wine		

SELECTION OF NON-OAK PROFILES					
Product	Material	Thickness	Method of Production	Influence on Wines and Porosity	
Nomblot Concrete	FDA approved natural concrete with NO chemical additives	4" (10cm) for eggs/dolia and tanks walls, thicker at the bottom for eggs and dolia	Natural concrete poured into metal molds and vibrated for even dispersal & compaction. Tanks have a metal rebar mesh and eggs/dolia have a fiber mesh to reinforce integrity and structure	Accentuates brightness, texture, volume and ripe fruit. Medium-high porosity, equivalent of a used oak	
Novum Terra Cotta	Terra Cotta (including grog) with removal of Barium	1.25" (3.2cm)	Spun on a modified potters' wheel, finished by hand, then cooked for over 150 hours reaching up to 2000 degrees F	Accentuates brightness, minerality, and soft tannin, high porosity	
Biopythos Stoneware	Silicon dioxide – 61.5%, aluminum oxide – 33.9%, potassium oxide – 1.7%, minority components 2.9%. Certified suitable for food contact by Société Française de Céramique	1.2 - 1.5 cm	Poured ceramic into Slip cast mold then fired in a kiln at approximately 2300 degrees F	Accentuates brightness and acidity, medium porosity (4mg/L), soft tannin and texture, tension between fruit and acid	
Biopythos Porcelain	Silicon dioxide – 68.9%, aluminum oxide – 26.1%, potassium oxide – 3.4%, minority components 1.6%. Certified suitable for food contact by Société Française de Céramique	2.5 cm	Poured porcelain into Slip-cast mold then fired in a kiln at approximately 2400 degrees F	Accentuates brightness and acidity, low porosity (2mg/L), soft tannin, linear acidity, tight and fresh	



Rousseau closed top tanks, Sonoma



Biopythos ceramic jars



Nomblot conical tanks, Central Coast



Lejeune conical & insulated tanks, St-Emilion



Nomblot & Rousseau closed top tanks, Sonoma



Nomblot concrete eggs, Oregon



Nomblot custom made cubes, Oregon



Lejeune square tanks, Texas



Lejeune reversed conical, St-Emilion

Artisan Barrels & Tanks, Inc.

6050 Colton Boulevard
Oakland, CA 94611



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SALES CONTACT

JÉRÔME AUBIN

NORTHERN CALIFORNIA, CENTRAL COAST, SOUTHERN CALIFORNIA

Cell: 510.708.2290, jerome@artisanbarrels.com

PHILLIP TARATKO

NORTHERN CALIFORNIA, PACIFIC NW, CANADA, EAST COAST

Cell: 971.363.7988, phillip@artisanbarrels.com

OLIVIER MOREAU

PROVINCES OF QUEBEC & ONTARIO

Cell: 514-805-0270, sales@tonnellerie-moreau.com



OFFICE/IN-HOUSE SALES CONTACTS

TINA MILLIKEN

Tel: 510.339.0170, tina@artisanbarrels.com

NICOLE MERCIARI

Tel: 510.339.0170, nicole@artisanbarrels.com

