# 2019 BARREL ORDER FORM

ARTISAN BARRELS SELECTION, ROUSSEAU
**regular size barrels** and **puncheons** only

We handcraft our barrels to your specifications using artisanal and traditional French coopering techniques.
Choose from the following options, or customize your barrels by detailing special instructions.


Artisan Barrels & Tanks, Inc.

**How to order** FAX to 510 339 0173 EMAIL to info@artisanbarrels.com
CALL US at 510 339 0170 MAIL to Artisan Barrels & Tanks, Inc, 6050 Colton Blvd., Oakland, CA 94611


Name ..... Today's date .....

Winery ..... Date needed .....

Address ..... Telephone .....

..... Fax .....

City ..... E-mail .....

State ..... Tax ID# .....

Zip ..... P.O.# .....

## COOPERAGE
- Tonnellerie Rousseau (**RO**) of Burgundy
- Artisan Barrels Selection French oak Fire Bent (**ABSFF**)
- Artisan Barrels Selection French oak Steam Bent (**ABSFS**)
- Artisan Barrels Selection Hungarian oak (**ABSH**)

## WINE
- Pinot Noir (**PN**) • Chardonnay (**CH**) • Zinfandel (**ZI**) • Syrah (**SY**) • Merlot (**ME**)
- Viognier (**VG**) • Cabernet-Sauvignon (**CS**) • Cabernet-Franc (**CF**)
- Sangiovese (**SG**)
- Sauvignon Blanc (**SB**)
- Bordeaux Blend (**BB**)

## TYPE
**ROUSSEAU**
*Burgundy Style* • Export (**BGTX**) • Traditional (**BGTD**)
*Bordeaux Style* • Export (**BXTX**)

**ARTISAN BARRELS SELECTION FRENCH OAK** (Fire or Steam Bent)
*Bordeaux Style* • Export (**BXTX**) • Export Thin Staves (**BXTX22**)
• Château Ferré (**BXFER**) • Château Tradition (**BXTD**)

**ARTISAN BARRELS SELECTION HUNGARIAN**
*Bordeaux Style* • Export (**BXTX**)
*Burgundy Style* • Export (**BGTX**)

**ARTISAN BARRELS SELECTION AMERICAN**
*Bordeaux Style* • Export (**BXTX**)
*Hogshead 300 L* (**300L**)

**265 LITERS, PUNCHEONS & DEMI-MUIDS**
- Rousseau (**265L, 450L, 500L, 600L, 800L, 1000L**)
- Artisan Barrels Selection French oak Fire Bent (**265L, 500L**)
- Artisan Barrels Selection French oak Steam Bent (**265L, 500L**)
- Artisan Barrels Selection Hungarian oak (**265L, 300L, 500L, 600L**)

## OAK SOURCE
**ROUSSEAU**
• Bertranges (**BR**) • Châtillon (**CH**) • Tronçais (**TR**) • House Blend Centre France (**HBC**)
• House Blend France (**HB**) • House Blend East of France (**HBE**) • Piano (**PNO**)
• Allegro (**AGO**) • Forte (**FTE**) • Video (**VDO**) • Alto (**ATO**) • House Blend
France 36 (**HB36**) Hexagone (**HEX**)

**ARTISAN BARRELS SELECTION FRENCH OAK** (Fire and Steam Bent)
*Finesse Series*
• Allier (**A**) • Vosges (**V**) • Allier/ Vosges Blend (**AV**)
• Centre-France (**CF**)
*Artisan Series* • Jupilles (**J36**) • Tronçais (**T36**)
• Tronçais/Jupilles Blend (**TJ36**) • French oak Extra Tight Grain (**FETG**)

**ARTISAN BARRELS SELECTION HUNGARIAN**
• Classic (**HOC36** & **24**) • Finesse (**HOF36** & **24**) • **HFH** Hybrid French-Hungarian

**ARTISAN BARRELS SELECTION AMERICAN**
• Steam (**AOS**) • Fire (**AOF**) • Hybrid American-French (**HAF24**)

## OAK SEASONING
- **36 months air-dried**
  Rousseau (**HB36**)
  Artisan Barrels Selection French oak ( **T36, J36, TJ36**)
  Artisan Barrels Selection Hungarian oak Classic (**HOC36** & **24**) & Finesse (**HOF36** & **24**)
  Artisan Barrels Selection Hybrid French-Hungarian oak Finesse (**HFH36**)
  Artisan Barrels Selection Hybrid American-French (**HAF24**)

- **minimum of 30 months air-dried**
  Rousseau (**VDO**)
  Rousseau (**ATO**)

## TOAST LEVEL
- Medium Long (**ML**) (RO, ABSF, ABSH)
- Medium Plus (**M+**) • Heavy Toast (**HT**) • Toasted Head (**TH**)

Please list the bold product codes only.

| Quantity | Cooperage | Wine | Type | Oak Source \| Oak Seasoning | Toast Level | Unit Price | Subtotal | Currency (€ or $) |
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**Special Instructions:** (marking, laser etched **logo**, bung hole, delivery, leasing, …)
**Please Note:** USD Conversion is for indicative purpose **ONLY** as the rate may fluctuate.

**TOTAL** **€/$**