Artisan Barrels & Tanks, Inc.

2018 BARREL ORDERING INFORMATION

ARTISAN BARRELS SELECTION, ROUSSEAU, THE OAK COOPERAGE
regular size barrels, hogsheads 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.

4 options FAX to 510 339 0173 EMAIL to info@artisanbarrels.com
How to order 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**)
- The Oak Cooperage (**OC**) of Missouri

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**)

THE OAK COOPERAGE
Bordeaux Style • Export (**BXTX**)
Burgundy Style • Export (**BGTX**)

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**) built in Hungary by our trusted cooper Balazs Nagy
Artisan Series • Jupilles (**J36**) • Tronçais (**T36**)
• Tronçais/Jupilles Blend (**TJ36**) • French oak Extra Tight Grain (**FETG**)

ARTISAN BARRELS SELECTION HUNGARIAN and RUSSIAN OAK
• Classic (**HOC**) • Finesse (**HOF36** & **HFH** Hybrid French-Hungarian)

THE OAK COOPERAGE
• American oak tradition (**AO**) • American oak DL Tribute BACCUS (**AOBCS**)

OAK SEASONING
- **36 months air-dried**
  Rousseau (**HB36**)
  Artisan Barrels Selection French oak (**T36, J36, TJ36**)
  Artisan Barrels Selection Hungarian oak Classic (**HOC36**) & Finesse (**HOF36**) and TOC (**BCS36**)
  Artisan Barrels Selection Hybrid French-Hungarian oak Finesse (**HFH36**)

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

TOAST LEVEL
- Medium (**M**) (TOC only)
- 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 $)

Special Instructions: (marking, laser etched **logo**, bung hole, delivery, leasing, …)
Nota Bene: USD Conversion is for indicative purpose **ONLY** as the rate may fluctuate.

TOTAL **€/$** .....

☐ **I would like to be invoiced in Dollars**
☐ **I would like to be invoiced in Euros**