



# 2016 BARREL ORDERING INFORMATION

A&K, ARTISAN BARRELS SELECTION, ROUSSEAU  
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.

Artisan Barrels & Tanks, Inc.

**4 options** 1 | FAX to 510 339 0173 2 | EMAIL to info@artisanbarrels.com  
**How to order** 3 | CALL US at 510 339 0170 4 | 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)
- Artisan Barrels Selection Russian oak (ABSFR)
- 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 and RUSSIAN OAK

- 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) • 60th Anniversary (VDO60) • House Blend France 36 (HB36)

#### 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 (HOF30, RO30 & HHF Hybrid Hungarian-French)

#### 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) and A&K (BCS36) (not available in 2015)
- minimum of 30 months air-dried Rousseau (VDO)
- Rousseau (VDO60)
- Artisan Barrels Selection Hungarian oak Finesse (HOF30)
- Artisan Barrels Selection Russian oak Finesse (ROF30)
- Artisan Barrels Selection Centre France Finesse (CF30)
- Artisan Barrels Selection Hybrid Hungarian-French oak Finesse (HHF30)

### TOAST LEVEL

- Medium (M) (ABSH Classic and A&K only)
- Medium Long (ML) (RO, ABSF, ABSH & ABSR Finesse)
- Medium Plus (M+) • Heavy Toast (HT) • Toasted Head (TH)

Quantity	Cooperage	Wine	Type	Oak Source   Oak Seasoning	Toast Level	Unit Price	Subtotal	Currency (€ or \$)

Please list the bold product codes only.

**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