



Artisan Barrels & Tanks, Inc.

# 2023 Catalog

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

Dear Winemakers,

We extend our warmest wishes for the start of the New Year and hope that 2023 brings you peace, prosperity, and good health. As we reflect on the past year, we are reminded of the continued challenges brought about by the Global Pandemic, particularly in the economic sphere. Despite these difficulties, we are pleased to see positive developments in the current economic landscape.

Inflation rates reached unprecedented heights in the previous year, leading to increased costs for imported goods. However, we are now witnessing a stabilization and reduction in these prices, which are returning to pre-pandemic levels. While some countries in Europe, such as Ukraine and France, are facing elevated costs for electricity and raw materials, we are closely collaborating with our suppliers to minimize the impact on our product pricing.

It is worth noting that while container pricing has seen a decline, maritime transit time from European ports to the West Coast of the USA remains lengthy, at 3-4 months. We kindly advise clients to assemble their orders as early as possible to ensure timely deliveries. This year, we look forward to visiting our valued clients and strengthening our relationships with you.

#### **Tonnellerie Rousseau**

This third-generation family-owned cooperage has established itself as a leader in the industry for its innovative and unparalleled craftsmanship in the production of barrels, casks, and tanks. Under the stewardship of brothers Frederic and Jean-Christophe Rousseau, the company is proud to have multi-generational winners of the esteemed Meilleur Ouvrier de France award, a recognition of excellence for French craftsmen. Tonnellerie Rousseau's focus on large-format oak vessels has solidified its position as a provider of high-quality custom oak tanks and casks. Despite this specialization, the company continues to offer a range of standard barrels. Additionally, Tonnellerie Rousseau is committed to sustainability and has taken steps to contribute to the environment through its participation in the Reforest'Action project and its support of the Programme for the Endorsement of Forest Certification to promote responsible forest management.

#### Lejeune

Our St-Emilion-based boutique supplier of high-quality stainless-steel tanks and accessories is recognized globally for its exceptional attention to detail and precise craftsmanship. The company's tanks can be found in some of the most renowned Domaines in Bordeaux and around the world. Lejeune offers a range of standard tanks to help winemakers visualize their production needs, but the majority of their production is custom-made to order, taking into consideration every detail specific to each client. The company specializes in the production of conical, cylindrical, reverse conical, and cubic square tanks in both insulated and non-insulated versions. Due to the high demand for their products and limited production capabilities, we highly recommend giving Lejeune a lead time of 12-18 months for orders.

#### Nomblot

As a company with a rich legacy that dates back to 1922, Nomblot has established itself as a leading producer of concrete wine tanks in France. Founded by Etienne Nomblot, the company continues to offer a wide range of vessels, including eggs, dolia, and tanks with capacities ranging from 5 HL to 80 HL (the largest size that can fit into a shipping container). The artisanal concrete used in their products is of the highest quality, made from FDA-approved natural materials without the addition of any chemicals. To further enhance the customer experience, Nomblot has introduced a new pricing structure for 2023, which includes ExWorks pricing and logistics costs based on the consolidation of containers. This provides clients with greater cost savings on logistics and ensures the most accurate logistics pricing based on the timing of their orders.

#### **Artisan Barrels Selection**

We take great pride in presenting our Artisan Barrels Selection, a large selection of fire and steam-bent oak barrels crafted by artisan cooperages in France, Hungary, and the United States. Our partnerships with renowned cooperages located in the Centre of France, Bordeaux, Cognac, Hungary, and California afford us the privilege of offering an extensive range of value-driven barrel options in a diverse range of volumes, ensuring that our clients have the perfect solution for their unique winemaking needs.

#### **Novum Ceramics**

We are pleased to offer an exceptional collection of Terra Cotta winemaking vessels through our domestic supplier, Novum Ceramics. Based in Oregon, Novum Ceramics maintains the time-honored tradition of winemaking in clay by handcrafting amphorae with contemporary design elements. These vessels not only enhance the texture and authenticity of your wines but also makes a beautiful aesthetic statement in any cellar. Novum Ceramics is the sole commercial producer of clay winemaking vessels in the new world and offers a comprehensive range of accessories to cater to your unique winemaking requirements.

#### **Biopythos Ceramic Vessels**

We are pleased to introduce Biopythos, the latest addition to our portfolio at Artisan Barrels & Tanks. Hailing from Limoges, France, this small company specializes in the creation of exceptional winemaking jars and eggs, crafted from premium stoneware and porcelain. Limoges is renowned for its rich history of producing high-quality porcelain, and Biopythos continues this legacy through its selection of beautifully crafted stoneware and porcelain vessels. With options ranging from compact 3-liter eggs to spacious 550-liter eggs, and from 90-liter jars to 500-liter jars, there is a perfect vessel for every winemaking need. Stoneware and porcelain offer a unique advantage over Terra-Cotta, as they are less porous, providing a vessel with thermal kinetics comparable to amphorae but with less oxidation, resulting in tightly focused wines. Additionally, these materials are completely inert, ensuring the purity and character of the fruit shine through in the finished wines, without the need for pre-treatment with a tartaric solution.

We look forward to showcasing our products and services at the Unified Symposium, Oregon Wine Symposium, WineVit Central Coast Conference and Tradeshow, and the WinExpo in Santa Rosa. We would be delighted to meet you in person at one of these trade events.

Phillip Taratho Ger Delle Kinde Minum





# 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. **3% discount for all Rousseau barrels orders placed by March15th**, **2023 and delivered by July 15th**, **2023.** \*Rousseau will apply an ocean freight surcharge per barrel in 2022 due to exceptional freight conditions: 225/228L (55€), 500L (125€)

# TONNELLERIE ROUSSEAU

	TRADITION RANGE							Prices q	uoted in EUROS	
	Description	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49-130	131 and more	
STS •	Finesse House Blend Centre of France	НВС	Burgundy Export 27 mm	228 L (60 Gal.)	995€	985€	975 €	965€	955€	
ORE	(Allier, Nevers, Centre-France)	прс	Bordeaux Export 27 mm	225 L (59 Gal.)	995€	985€	975€	965€	955€	
ED F	<i>Balance</i> House Blend France	НВ	Burgundy Export 27 mm	228 L (60 Gal.)	995€	985€	975€	965 €	955€	
END	(Châtillon, Nevers, Vosges)	пр	Bordeaux Export 27 mm	225 L (59 Gal.)	995€	985€	975€	965€	955€	
BL	<i>Structure</i> House Blend East of France	HBE	Burgundy Export 27 mm	228 L (60 Gal.)	995€	985€	975€	965€	955€	
	(Châtillon, Vosges)	NDE	Bordeaux Export 27 mm	225 L (59 Gal.)	995€	985€	975€	965€	955€	
_	House Blend France 36 months (Châtillon, Nevers, Vosges)	HB36	Burgundy Export 27 mm	228 L (60 Gal.)	1095€	<b>Limited 3 years</b> air-dried barrel. No quantity discount. Call early for reservation.				
RESTS 4	<i>Châtillon</i> (Bourgogne)	СН	Burgundy Export 27 mm	228 L (60 Gal.)	1085€					
LEFO	<i>Bertranges/Tronçais</i> (Sub-forests of Nevers, Allier)	BR/T	Burgundy Export 27 mm	228 L (60 Gal.)	1265€	<b>Limited</b> and <b>allocated</b> single-forest barrels. <b>Certified</b> Forests. No quantity discount.				
DNIS	<i>Hexagone 2022</i> (Haguenau)	НА	Burgundy Export 27 mm	228 L (60 Gal.)	1315€	Pre-order in the early winter of 2022.				

EXPERT RANGE							Prices q	uoted in EUROS
Description	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49-130	131 and more
Piano	PIANO	Burgundy Export 27 mm	228 L (60 Gal.)	995€	985€	975€	965€	955€
Proprietary Blend & Toasting for low oak impact	PIANO	Bordeaux Export 27 mm	225 L (59 Gal.)	995€	985€	975€	965€	955€
Allegro	4115650	Burgundy Export 27 mm	228 L (60 Gal.)	995€	985€	975€	965€	955€
Proprietary Blend & Toasting for medium oak impact	ALLEGRO	Bordeaux Export 27 mm	225 L (59 Gal.)	995€	985€	975€	965€	955€
Forte	FORTE	Burgundy Export 27 mm	228 L (60 Gal.)	995€	985€	975€	965€	955€
Proprietary Blend & Toasting for intense oak impact	FURIE	Bordeaux Export 27 mm	225 L (59 Gal.)	995€	985€	975€	965€	955€
Video / Alto	VIDEO (ML) ALTO	Burgundy Export 27 mm	228 L (60 Gal.)	1180€	High end barrel built by Rousseau top 10 coopers. Pre-order in the early winter of 2023.			
Extra Fine Grain Selection	(M+)	Bordeaux Export 27 mm	225 L (59 Gal.)	1180€				No quantity discount

PUNCHEONS, DEMI-I		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.)	1080€	Optional equipment:
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	1560€ 2500€	<ul> <li>Stainless steel oval door (in the head): 1050 €</li> <li>Racking and/or draining port: 145 €</li> <li>Stainless steel bung seat: 105 €</li> </ul>
House Blend France (Châtillon, Nevers, Vosges)	НВ	Demi-Muid / 40 mm+ Demi-Muid / 47 mm+	600 L (158 Gal.) 800 L (211 Gal.)	2800€ 4700€	<ul> <li>Tasting valve: 195 €</li> <li>3L or 4.5L hydraulic bung: 210 €</li> <li>Varnish (free of charge)</li> </ul>
House Blend France (Châtillon, Nevers, Vosges)	НВ	1 Ton Cask / 40 mm+	1000 L (264 Gal.)	5500€	<ul> <li>Oak rack with PEHD feet: 275 €</li> <li>Oak rack with roller bearings: 1650 €</li> <li>2" TC adapter for Bellot bung seat: 55 €</li> </ul>

#### PERSONALIZING YOUR ORDER

• Tradition style with chestnut hoops: add 80€ 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: Light (L), Longue Claire (LC), Medium Long (ML), Medium Plus (M+), Heavy (H). Expert Range barrels, Piano, Allegro, Forte, Video/Alto have set proprietary toast levels • Rousseau barrels are marked on the croze (edge) and the head and include vintage, toast level and forest selection • Acacia, European Oak barrels and puncheons available upon request.

#### **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 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 2023 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 2023, Artisan Barrels • Clain 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 2023 due to the limited production capacity of our cooper • Call in winter of 2023 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 winemy (Accounts Payable, Owner) <u>when the order is placed</u> by the winemaker or buyer (very important) in order for the cooperage to set a US \$ forward contract at that time • **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. Our ABS coopers will apply an ocean freight surcharge per barrel in 2023 due to exceptional freight rates: 225 L (40 €), 500 L (100 €).

24 MONT		Prices quote	d in EURO						
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.)	950€	940€	935€	930€
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.)	1080€	1070€	1060€	1050
FINESSE SERIES	Steam or Fire Bent	Allier/Vosges Blend	FINESSE SERIES AV	Export 27 mm	265 liters (70 Gal.)	1010€	1000€	995€	990 (
Tight Grain	Fire Bent	Centre-France Blend	FINESSE SERIES CF	Puncheon 28 mm	500 liters (132 Gal.)	1500€	1480€	No further qu	antity disco

#### 36 MONTHS AIR DRIED

36 MONT	Prices quoted in EUROS								
Name	Description	Forest	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 +
	Steam or Fire Bent		ARTISAN SERIES BT36, B36 or T36	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	1050€	1040€	1030€	1020€

#### PERSONALIZING YOUR ORDER

Chateau Ferre Style: add 60 € - Chateau Tradition Style with Chestnut Hoops: add 80 € - Black Hoops: add 20 € - 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 90 € - Free silicone bung for each Artisan Barrels Selection barrel and puncheon. Bilge 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-I	ORIED	(Prices below are for Hungarian Oak-Std 24 months seasoning.) Prices quoted in US DOLLARS.					
$\square$	Description Barrel type / thickness		Capacity	1-12	13-24	25-48	49 and more	
	CLASSIC 24-36 months air-dried wood	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 895	\$ 890	\$ 885	\$ 880	
RIAN	or FINESSE	Export 27 mm	265 L (70 Gal.)	\$ 945	\$ 940	\$ 935	\$ 930	
HUNGARIAN OAK	24 or 36 months air- dried wood	Hogshead 27 mm	300 L (79 Gal.)	\$ 1015	\$ 1010	\$ 1000	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.			
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	
HUNGA	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: Nedium 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.

#### 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 2023 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 MONTH	HS AIR-DE	RIED PROGRAM		Prices quoted in US DOLLARS	
Description	Description Mark Bar		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.)	\$ 615	Limited quantity
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm	265 L (70 Gal.)	\$ 650	Limited quantity
American oak (Steam bent)			300 L (79 Gal.)	\$ 680	Limited quantity
Hybrid: American oak body and French oak heads (Steam bent)	AB Selection	Bordeaux Export 25-27mm	225 L (59 Gal.)	\$ 780	Limited quantity
European oak blend	AB Selection	Bordeaux Export 25-27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 850	Limited quantity

#### PERSONALIZING YOUR ORDER

Toasted level: Light (L), Medium Long (ML), and Medium Plus (M+) - Heavy (H) Toast available upon request • All barrels have toasted heads unless otherwise requested • All barrels are marked on the head and include the cooper's logo and toast level.

36 months oak for ABS barrels available for 2023 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.

Prices quoted in US DOLLARS	ARTISAN BARRELS SELECTION SMALL BARRELS									
	6 to 20	Unit Price	Description	Capacity	Barrel Type					
7	\$ 140	\$ 145	Varnished + spigot + wax	3 L   0.78 Gal.	Vinegar barrel					
-	\$ 160	\$ 165	Varnished + spigot + wax	6 L   1.5 Gal.	Vinegar barrel					
	\$ 190	\$ 195	Varnished + spigot + wax	Vinegar barrel 10 L   2.6 Gal.						
	\$ 160	\$ 165	Varnished + oak cradle + spigot + wax	5 L   1.3 Gal.	Small barrel					
	\$ 195	\$ 200	Varnished + oak cradle + spigot+ wax	10 L   2.6 Gal.	Small barrel					
SELECTION	\$ 225	\$ 230	Varnished + oak cradle + spigot + wax	20 L   5.3 Gal.	Small barrel					
-	\$ 260	\$ 265	20mm thick   6 metal hoops   cradle, spigot	28 L   7.4 Gal.	Small barrel					
1	\$ 375	\$ 380	20mm thick   6 metal hoops   50mm bung	55 L   14.5 Gal.	Small barrel					
	\$ 585	\$ 590	20mm thick   6 metal hoops   50mm bung	110 L   29 Gal.	Small barrel					

OPTIONAL ACCESSORIES: Oak Cradle 55L - \$40, 110L - \$50, Spigots (\$8-\$10).

	SPITTOON			Prices quoted in US DOLLARS		
В	Barrel Type	Capacity	Description	Unit Price	6 to 20	
h	Fonnellerie Rousseau nand-crafted tall spittoon 'tradition'' model	13 L   3.5 Gal.	Wooden Traditional Spittoon (33.5" height - Top Diameter: 13.78" - bottom diameter19.3" ) - included pvc funnel & bucket - 8 chestnut hoops	\$ 480	Limited quantity. No discount.	TONNELLERIE ROUSSEAU

#### **HUNGARIAN OAK**

All small barrels made by Artisan Barrels Selection are built with 24 months air-dried Hungarian oak split staves from the **Zemplén mountains of Tokaj.** Their proprietary house toast is **Medium Long Toast.** 

Prices auoted in US DOLLARS

SIVIALE DANNE	SIMAL DARRELS									
Barrel Type	Capacity	Description	Unit Price	6 to 20						
Small barrel	112 L   29.5 Gal.	20 mm thick   6 metal hoops	\$ 560	\$ 555	ab					

#### **DELIVERY AND PAYMENT TERMS**

• Prices are quoted DDP Napa and include ocean freight, insurance, duties and trucking to our Napa Warehouse

• Shipping and handling from our Napa Warehouse to your winery or home office (business delivery address preferred) is extra and could be coordinated by Artisan Barrels with C-Line Express, UPS or any other carrier of your choice

• We encourage small wineries and home winemakers to place their small barrels orders in the winter of 2023 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.



# **ARTISAN BARRELS SELECTION** ACCESSORIES AND FITTINGS FOR TANKS

ACCESSORIES FOR BARRELS

Simple Oak "Roller Rack" for 450L, 500L, and 600L puncheons:

PVC Funnel for barrels - diameter 370mm

Stainless Steel topping can 8L/10L

oak beams with silicon rolling wheels Galvanized Steel "Roller Rack" for 450L, 500L,

and 600L puncheons, with rubber wheels

Basic Spray ball for barrel cleaning with 2"TC connection – 40mm diameter

Description

### DEPROMA VITI

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





Thermometer



Aeseptic Blown Glass Bung 1.5L/3L



Red Barrel Stain



Stainless Steel Racking wand 1m length with 2"TC connection and adjustable height screw Wood bung with Stainless hook (for SO2 disks)	PLOINO14 MECBOI02/3	\$250 \$20						
Curved Glass Barrel Thief 45 cm / 53 cm length TATVCF46/4 or (56/4) \$35 HYDRAULIC BUNGS AND BELLOT FITTINGS & ADAPTORS								
Description		Reference #	Price					
PVC or Steel Cap and gaskets for Bellot fittings (lids)		EC1450 / AF806	50 \$30/\$60					
Cristal Aseptic Bung – for Barrels or Tanks (34-52 mm tapered conica Reducer for Bellot Fittings	l fitting)/	LF3000	\$50/\$30					
VOG210 Hydraulic Bung – 3L (for tanks up to 70 HL) and 4.5L ( for tanks up to 150 HL), BPA FREE		EC1309-RD / EC	1310-RD \$250					
Adaptor Bellot/ 2"TC fitting : male / female		EB1030 / AF975	0 \$150					

**Reference** #

ENTTON37/3

BOUTRA04/3

OUIIN008(10)/1

Price

\$ 60

\$300

\$550

\$990

\$80

N/A

### Aeseptic Blown Glass bung (with conical silicone seal) 1.5L / 3 L 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	\$190/\$200
Sodim stainlees steel Tasting Valve and drain screw 1/5"TC fitting mount	JA 0004 / JA 1203	\$280

#### THERMOMETERS AND THERMOWELLS

1	Description	Length of Probe (mm)	Diameter (mm)	Reference #	Price
	Thermometer	200 / 300	10	MB0020 / MB0021	\$180/\$190
. (	Thermowell	200 / 300	10	MB0101 / MB0102	\$120/\$130

#### Other fittings and gaskets are available from the Bellot and Vinolia catalogs. ACCESSORIES FOR LARGE FORMATS AND TANKS Please contact us for any special product request Size Description **Reference** # Price Tank lid Gasket for Oak, Stainless Steel, an concrete vessels / \$100/\$60 1000 mm / 300 mm diameter CO0290 / CK2021 Egg Lid Gasket for MC7 Concrete Tank Rectangular large CAE door red gasket / Elica door white gasket CAE 530 x 400 mm / DJ 0011 / DK0309 \$50 Elica 308 x 440 mm \$150/\$250 Stainless steel lid for MC7 Egg tank 300 / 400 mm diameter CK1001 (CK0400) Brass Handles for Nomblot Tanks with Bellot Lids N/A CH0002 \$25 For diameter 300mm-700mm/ for diameter 800mm-1400mm SQN Micrometric fasteners for Nomblot Tanks with Bellot Lids DK0405 / CO0050 \$60/\$70 CHACHI05/3 Mushroom Top fitting for Racking hose - 2"TC connection 320 mm diameter \$150 200/300 10 \$400 Tank Sprinkler for automatic pump-overs to 2"TC connection Lejeune

#### DEPROMA BARREL AND TANK ACCESSORIES

(	Description	Volume	Price
	Special coopers Varnish (mat or satin) water based	1L	\$80
Γ	Black Food-safe Paint for Barrel/Cask Hoops (available in other colors), food grade	1 L	\$70
Γ	Cooper's permeable Red Barrel Stain Lasurex (6 x 1L cans = approx. 1 coat for 100 barrels) *(5 L can only available from will-call from American Canyon Warehouse)	1 L can 5 L can*	\$70 \$250
	Choc Contact Viti – Epoxy for Concrete, stainless steel, and Oak tanks repairs	100g Kit / 1 kg can	\$50 / \$150
7	Special Breathable Lasure - colored coat available in grey, red, and earth tones for concrete tanks	1 L	\$80

#### 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	\$20

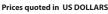


100 euros/125 euros

Mushroom Top Fitting for Racking Hose



Sesol Cirwax Bottle Wax





S25

25 barrels

S30 30 barrels

5700

6840

OPEN TOP FE

#### **TONNELLERIE ROUSSEAU** FRENCH OAK TANKS, CASKS

& OPTIONAL STAINLESS STEEL FITTINGS **Dimensions & Pricing** 

Since 1954, Rousseau cooperage has specialized in building a limited number of tanks and casks 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.



Prices quoted in EUROS

Prices auoted in EUROS

rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow

rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbov

RMENTERS UPRIGHT TANKS	

Tonnage	Liters	Gallons	Low Diameter <sup>[ in ]</sup>	Top Diameter <sup>[in]</sup>	Height <sup>[ in ]</sup>	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Incl.
1 T	1264	334	56	47	47	660	3 850€	540€	rack port/clamp, oak stand, 90° elbow - Full lid + 3450 €
2 T	2544	672	67	57	63	1100	6 900 €	1200€	rack port/clamp, oak stand, 90° elbow - Full lid + 4500 €
3 T	3809	1006	75	65	72	1518	10 000 €	1600€	rack port/clamp, oak stand, 90° elbow - Full lid + 5000 €
4 T	5097	1347	84	74	74	1947	12 400 €	2150€	rack port/clamp, oak stand, 90° elbow
5 T	6337	1674	87	76	86	2354	14 500 €	2700€	rack & drain ports, oak stand, logo, 90° elbow
6 T	7616	2012	87	76	102	2772	17 350€	3250€	rack & drain ports, oak stand, logo, 90° elbow
7 T	8880	2346	88	78	114	3190	20 150 €	3750€	rack & drain ports, oak stand, logo, 90° elbow
8T	10149	2681	88	78	130	3608	23 300 €	4350€	rack & drain ports, oak stand, logo, 90° elbow

#### FERMENTERS & MATURATION UPRIGHT TANKS

87

87

1506

1807

Model	Tonnage	Liters	Gallons	Low Diameter [ in ]	Top Diameter <sup>[ in ]</sup>	Height <sup>[ in ]</sup>	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Included
4ST	4 T	5091	1345	84	74	76	2497			rack, drain, 55″ lid, door, stand, logo, 90° elbow
5ST	5 T	6456	1705	87	76	87	3102	23 350 €	2700€	rack, drain, 55″ lid, door, stand, logo, 90° elbow
6ST	6 T	7663	2024	87	76	104	3634	25 000 €	3250€	rack, drain, 55″ lid, door, stand, logo, 90° elbow
7ST	7 T	8925	2358	88	78	116	4191	27 000€	3750€	rack, drain, 55″ lid, door, stand, logo, 90° elbow
8ST	8 T	10193	2693	88	78	131	4752	29 000€	4350€	rack, drain, 55" lid, door, stand, logo, 90° elbow

	MATU	JRATION	I TANKS							Prices quoted in EUROS
Model	Equivalent # 60 Gal. B.	Liters	Gallons	Low Diameter [ in ]	Top Diameter <sup>[in]</sup>	Height <sup>[ in ]</sup>	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Included
S10	10 barrels	2280	602	65	56	63	1276	12750€	990€	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S15	15 barrels	3420	903	72	63	72	1760	14 750 €	1450€	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S20	20 barrels	4560	1205	83	72	72	2299	17 800 €	1950€	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow

81

90

76

76

#### **ROUND CASKS** Prices quoted in EUROS Stave Length /Depth [in] Equivalent # 60 Gal. B. Bilge Diameter <sup>[ in ]</sup> Head Diameter <sup>[ in ]</sup> Weight LBS Pricing FOB Napa 2022 Shipping Surcharge Gal.<sup>[US]</sup> Liters Accessories | Fittings Included 660 € C6 6 barrels 1370 362 55 48 55 867 10 300 € rack, drain, taster, door, stand, bung, logo, 90° elbow C10 10 barrels 2280 602 65 57 65 1265 14 000 € 1100 € rack, drain, taster, door, stand, bung, logo, 90° elbow rack, drain, taster, door, stand, bung, logo, 90° elbow C15 15 barrels 903 72 65 72 1769 16 300 € 1650€ 3420 C20 20 barrels 4560 1205 79 70 80 2270 19 900 € 2200€ rack, drain, taster, door, stand, bung, logo, 90° elbow 77 C25 25 barrels 5700 1506 85 84 2772 23 200 € 2750€ rack, drain, taster, door, stand, bung, logo, 90° elbow

2816

3300

19 600 €

21 500 €

2450€

2900€

	OVAL CASKS         Accessories   Fittings included : same as round casks         Prices quoted in EU												
Model	Equivalent # 60 Gal. B.	Liters	Gal. [US]	Bilge Height <sup>[in]</sup>	Bilge Diameter <sup>[in]</sup>	Head Height <sup>[in]</sup>	Head Width	Stave Length /Depth <sup>[in]</sup>	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Included	
CO6	6 barrels	1374	363	59	44	53	39	61	867	11 600€	560€	rack, drain, taster, door, stand, bung, logo, 90° elbow	
CO10	10 barrels	2284	603	69	52	63	47	69	1265	15 100€	940€	rack, drain, taster, door, stand, bung, logo, 90° elbow	
CO15	15 barrels	3426	905	79	59	71	53	79	1769	18 400€	1400€	rack, drain, taster, door, stand, bung, logo, 90° elbow	
CO20	20 barrels	4568	1207	85	64	77	57	87	2270	20 200€	1870€	rack, drain, taster, door, stand, bung, logo, 90° elbow	
CO25	25 barrels	5710	1508	91	69	83	63	93	2772	25 000€	2350€	rack, drain, taster, door, stand, bung, logo, 90° elbow	

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

Туре	Price
Rectangular outswing door (315mm x 420mm)	2 650 €
flush mounted to the floor	
Oval inswing door (307mm x 442mm) cask/tank	1050 € / 1900 €
Seed screen 50 cm (19.7") / 100 cm (39.4")	715€/935€
Cooling / heating plate (0.6 m2) / (1.2 m2)	660 € / 825 €
Food grade canvas cover:	450 € to 800 €
(depending on tank diameter)	

Туре	Price
Racking arm / taste lees	660€
Analog thermometer (-30°C / +50°C)/Thermowell	200 € / 105 €
Tasting valve	195€
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)	1200€



#### VERTICAL OVAL MATURATION AND FERMENTATION TANKS (MC AND DOLIA SERIES)

Model	Hectoliters HI	Gallons	Height <sup>(in)</sup>	Weight <sup>(lbs)</sup>	Diameter <sup>(in)</sup>	Price (€)	Accessories standard fittings included - no feet added
MC 7	7	184	65	2777	47.24	4 397 €	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	8 141 €	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
DOLIA 13	13	346	87	5071	55	6 128 €	2" racking & draining triclover ports, 19.7" (50 cm)diameter top lid with Bellot fitting and 2" Triclover adaptor, colored coating. Add oval SS door (12x17.5") w/tasting valve: 325 $\leq$

#### CUBIC SQUARE FERMENTATION AND MATURATION UPRIGHT TANKS (JB SERIES)

Model	Hectoliters HI	Gallons	Width (in) = Dept Outside	h (in) = Height (in) Inside	Weight <sup>(lbs)</sup>	Price (€)	Accessories standard fittings included
JB 33	33	872	66.93	59.05	8598	8 715 €	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	9 075 €	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	9 462 €	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	10 131€	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

#### Concave front wall on JB or B series cubic tanks: 10% to 15% premium depending on quantity

LOV		CITY ROL	JND AND C	VAL TRUN	CATED TA	NKS (RO S	ERIES	)	
Model	Hectoliters HI	Gallons	Low Diam. <sup>(in)</sup>	Low Depth <sup>(in)</sup>	Height (in)	Weight <sup>(lbs)</sup>	Con. <sup>(%)</sup>	Price (€)	Accessories standard fittings included
ACL 25 Round	25	662	70.87	70.87	66.93	7055	7	8 763 €	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	9 091 €	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	9 432€	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	10 169€	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	10 566 €	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	11 451 €	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. <sup>(in)</sup>	Low Depth <sup>(in)</sup>	Height (in)	Weight <sup>(lbs)</sup>	Con. <sup>(%)</sup>	Price (€)	Accessories standard fittings included
HRE 40 round	40	1057	84.64	84.64	84.64	8818	26	10 048€	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	10 839€	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	9416€	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	10 048€	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	9 252 €	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	10 141 €	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: 260€

Thermometer with mechanical dial 200mm: 223€ or 300mm: 255€ Thermowell 200 mm: 143€, 300 mm: 159€, or 1000mm: 222€ Top Lid 47" (1.2m): add 323€ to standard price Top Lid 55" (1.4m): add 503€ to standard price SS Micrometric fastening: for 1000mm lid : 350€, for 1200mm lid : 420€, for 1400mm lid : 400€, for MC7: 194€ and MC17 & Dolia: 257€ Round Protection Guard for 39.4" (1m) diameter lid: 346€ Hinge for 39.4" (1m) diameter top lid: 240€

SS door for Dolia (Oval door (12"X17.5") with tasting valve): 344€

Pump over hard lines 1.5"TC: 305€, 2"TC: 454€

Glycol Systems (installation and NPT thread adapters included): Upright tanks, Flat Panel "Drapeau" (18"x47"=1.1m2): 1260€, (27"x59"=2m2): 1599€, Radiator "Thermoplaque" straight (15"x39.4"=0.81m2): 1697€, (18"x47"=1m2): 1834€, (18"x55"=1.3m2): 1901€, Eggs/Dolia, Flat Panel "Drapeau" Lid for MC7 (23.6"x10.6"=0.32"): 1220€, for MC17/Dolia (31.5"x14.6"=0.6m2): 1250€ · Coil lid for MC7: 1452€, for MC17/Dolia 13: 1481€ Adaptor Bellot /Triclover: 93€ Tasting Valves: 242€ (Bellot), 298€ (Sodim) Seed screen: 20"height: 529€, 25"height: 599€ Hydraulic Bung 'VOG 210 (4.5L or 3L) for all other tanks: 184€ Chalk board: 80€ Hook for ladder: 200€

#### **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.

#### **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 (GVM10-20) = 950 €, 410x530mm (GVFM32-40-50) = 1150 €

Rectangular doors: 310x420mm (GVM10-20) = 950 €, 410x530mm (GVFM32-40-50) = 1150 € Gauge: 300 € to 400 € Seed screens: 750x300mm = 400 €, 1000x300mm =  $500 \in$  (GVFM, CYFM, TRFM series) and 500x450mm = $550 \in$  (PCYGVFM series) Dismountable feet:  $650 \in$  to  $850 \notin$ ; Immersion screens (GVFM, PCYGFM, GVM): Price Upon request Taste lees/Racking arm:  $200 \in$  (CYFM, TRFM, GVFM, PCYGVFM); Larger Lid: 1200mm =  $1100 \in$ Sprinkler:  $400 \notin$ ; Butterfly valve 2":  $300 \notin$ ; Protection grid:  $450 \notin$ Pump over hard line 1.5":  $400 \notin$ ; Thermometer & dial:  $250 \notin$ ; Ladder hook =  $100 \notin$ 



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 <sup>(in)</sup>	Pricing EXW (€)	Accessories stainless steel fittings included
GVFI	M20/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
	FERME		ID MATU	RATION PORT	ABLE TANK	S WITH FLO	ATING TOP MECHANISM
	Model	Hectoliters	Gallons	Diameter <sup>(in)</sup>	Height <sup>(in)</sup>	Pricing EXW (€)	Accessories stainless steel fittings included
PC	YGVFM30/20	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),
PC	YGVFM40	40	1057	79.92	59	12 500 €	fork channel - optimal: Seed screen (500X450 mm): 410 €, racking arm/taste lees: $155 \in 2^{"}$ draining port with butterfly valve: 190 €
	MATUR	ATION UPRI	GHT TAN	KS WITH FLO	ATING TOP	MECHANISM	
	Model	Hectoliters	Gallons	Diameter <sup>(in)</sup>	Height <sup>(in)</sup>	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
	FERME	ΝΤΑΤΙΟΝ ΑΝ	ΜΔΤΙΙ	RATION CYLIN		NKS	
	Model	Hectoliters	Gallons	Diameter <sup>(in)</sup>	Height <sup>(in)</sup>	Pricing EXW (€)	Accessories stainless steel fittings included
	CYFMDW26	26	687	62.3	71.8	19 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports w butterfly valves, tasting valve, thermowell, thermal panel (2.50 m2) & feet
Wall	CYFMDW32	32	845	70.4	72.83	21 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports v butterfly valves, tasting valve, thermowell, thermal panel (2.9 m2) & feet
ă7 -	CYFMDW42	42	1109	73.6	82.87	23 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports w 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 w 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 w 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 w 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 w butterfly valves, tasting valve, thermowell, cooling/heating rings (3.71 m2) & feet
	FERME		ID MATU	RATION CONI	CAL TANKS		
	Model	Hectoliters	Gallons	Low Diam. (in)	Height <sup>(in)</sup>	Pricing EXW (€)	Accessories stainless steel fittings included
	TRFMDW24	24	635	68	70	24 000 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports v butterfly valves, tasting valve, thermowell, thermal panel (2.98 m2) & feet
Wall	TRFMDW38	38	1004	83	71.33	29 000 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports v 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 v 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 v 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 v 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 w butterfly valves, tasting valve, thermowell, cooling/heating rings (2.42 m2) & feet
			FERMEN	TATION PORT	ABLE CUBI	C SQUARE TA	ANKS
	MATUR						
	MATUR Model	Hectoliters	Gallons	Low Diam. (in)	Height <sup>(in)</sup>	Pricing	Accessories   stainless steel fittings included

#### **DELIVERY TERMS**

MB: 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.

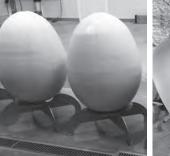
### NOVUM CERAMICS | TERRACOTTA AMPHORAS

*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.



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NO	VUM CERAMIC	S - TERRACO		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	\$4000	Includes 7-gauge Stainless Steel Lid, Collar, and Food-Grade Gasket
Novum 460	460	121.5	60″	36″	700lb	\$5600	Includes-7-gauge Stainless Steel Lid, Collar, and Food-Grade Gasket







**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 Metal Stand - **\$700**, Stainless steel stand - **\$1200** 

**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 \$100 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

Novum Amphoras 325L

Biopythos 225L Stoneware Eggs

Biopythos 500L Stoneware Jar

### **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, roses, 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						222.V	
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	1500 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	1450 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	2050 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	3750 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	5750 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	4000 euros	50mm bung opening + Silicone Bung, Reinforcec wood crate packaging

#### **Optional Accessories:**

Blown Glass bung 1.5L – 100 euros, Blown glass bung 3L – 125 euros, Ceramic bung – 15 euros, Stainless Classic tasting tap – 120 euros, 2"TC Drain – 60 euros, Stainless Steel butterfly valve – 300 euros, 90 degree elbow total drain off – 150 euros, stainless steel support - 450 euros, small stainless steel support for 90L Jar – 250 euros, stainless steel hatch – 350 euros (for 330L egg only).

### TONNELLERIE ROUSSEAU

# MAIN WINERIES REFERENCES

FRANCE | CHAMPAGNE | Champagne VILMART | Boizel | Champagne LAHERTE | Champagne Lelarge Pugeot | Champagne HORIOT | Champagne Philipponat | Champagne SUENEN | Champagne MONMARTHE | Cave Coop de JOUY LES REIMS | Champagne Philippe GONET | Champagne André ROGER| Champagne DEPLAINE | Champagne CODANT RICHARD | Champagne LECONTE-AGNUS | Champagne Pierre Paillard | Champagne Roger POUILLON | Champagne JANISSON BARADON | Champagne BARON ALBERT | Champagne LAFORGE-TESTA | Champagne Taittinger | Champagne ROUSET GUILLEMARD | Champagne Veuve-Founy | RHONE | PROVENCE | CORSE | Domaine M. Chapoutier | Marcel Richaud | Domaine Bettrand STEHELIN | Domaine ta Florane | Domaine de la Bouissier | Domaine du Pesquier | Domaine La Barroche | Domaine de Gigondas | Cellier des Dauphins | Clos des Papes | Domaine Bertrand STEHELIN | Domaine La Florane | Domaine du Galet des Papes | Ogier | Domaine La Barroche | Domaine Fayolle | Domaine de la Solitude | Paul Jaboulet Aine | PJ Villa | Cave Nicolas Chevallier | Domaine Betton-Roland | Domaine Louis Cheze | Domaine Stephane Ogier | Domaine Fayolle | Domaine de la Solitude | Paul Jaboulet Aine | PJ Villa | Cave Nicolas Chevallier | Obmaine Betton-Roland | Domaine de la Ferme Saint-Martin | Olivier TROPET | Chateau de Biériters des Comtes LAFON | Domaine Frantz CHAGNOLEAU | Domaine Trouillet | Domaine CHEVEAU | Domaine de Pouiliy | Domaine BARRAUD | Domaine CARETTE | BOURGOGNE SUD | Domaine les Héritiers des Comtes LAFON | Domaine Frantz CHAGNOLEAU | Domaine RAMONET | DOMAINE CHEVEAU | Domaine de Pouiliy | Domaine FOURNIER Jean | Domaine Martin BART | Domaine PlLOT | Domaine RAMONET | DOMAINE CHEVEAU | Domaine AMIOT-SERVELLE | Domaine FOURNIER Jean | Domaine Martin BART | Domaine HUGUENOT P & F | Domaine PLLOT | Domaine RAMONET | DOMAINE DU CHATEAU DE MEURSAULT | Domaine FOURNIER Jean | Domaine Martin BART | Domaine HUGUENOT P & F | Domaine RAMONET | DOMAINE CHEVEAU | Domaine AMIOT-SERVELLE | Domaine FOURNIER SDE DIVIGOGUE DOmaine DES VAROILLES] Domaine ROSSIGNOL-TRAPET |

 $\bigcirc$ UNITED STATES and CANADA | SONOMA/MENDOCINO | Abaco | Anaba | Arnot Roberts | Bailiwick | Balletto | Banyan | Bedrock | Bella | Benovia | Blue Farm | Brutocao | Chalk Hill | Christopher Creek | Claypool | Cline | Cobb | Copain | Delhinger | Della | Domaine Carneros | Domaine de la Riviere | DRNK | Duffy | Dutton-Goldfield Dutton Estate | E & Gallo | Emeritus | Exprimer | Fel | Ferrari-Carano | Fischer | Fetzer | Flanagan | Flowers | Francis Coppola | Freeman | Freestone | Gallo Sonoma | Goldeneye Gundlach-Bunschu | Haarmeyer | Handley | Hartford Court | Holton | Horse & Plow | Husch | Iron Horse | J Vineyards | Jeff Cohn | Joseph Jewell | Keller | Korbel | Kosta Brown | La Crema | Lagosta | La Rue | Littorai | Lynmar | Macrostie | Maggy Hawk | Marimar Torres | McPhail | Michel Schlumberger | Mounts Family Vineyards | Nelson Family | Nicholson Ranch | Paul Hobbs | Pellegrini | Petzoi King | Quivera | Ram's Gate | Rancho Coyote | Red Car | Rochioli | Rodney Strong | Roederer | Roth Estate | Rubin Family | St-Francis | Schlumberger | Seghesio | Shane | Siduri | Simoncini | Sojourn | Soliste | Sonoma Cutrer | Stuhlmuller | Talisman | The Donum | Twomey | Unti | Valkyrie | Westwood | Williamson | Woodenhead | NAPA | Ancien | Aoniar | Banshee | Behrens & Hitchcock | Brassfield | Bravium | Cakebread Cellars | Canard | Diamond Mountain | Domaine Chandon | Frank Family | Grgich Hills Cellar | Hyde-de Villaine | Iron Horse | Mahoney | Markham | Mayacamas | Moone Tsai | O'Brien | Pahlmeyer | Parallel | Plumpjack | Pott The Prisoner | Quintessa | Quixote | Rancho Coyote | Rudd | Rutherford Hills | Saddleback | Schramsberg | St. Supery | Stag's Leap | Tansy | Trefethen | Wayfare | White Rock CENTRAL COAST / BAY AREA | Adelaida | Alma Rosa | Baileyana | Bien Nacido | Brick Barn | Byington | Chamisal | Claiborne and Churchill | Crown Point | Dierberg-Starlane Dragonette | Eberle | Ecluse | Edna Valley Vineyard | Epoch | Fennell | Fess Parker | Fiddlehead | Flying Goat | Foley Estate | J Lohr | Koehler | Labarge | Law Estate | Mount Eden | Niner | Optio | Pear Valley | Picchetti | Rancho Sisquoc | Rhys | Sine Qua Non | Terre et Sang | Terry Hoage | Tessier | Thacher | Tolosa | A Tribute to Grace | Tyler | Valkyrie Wild Horse | Windy Oaks | Zenaida | SIERRA FOOTHILLS | Broll | Cedarville | Hatcher | Lavender Ridge | Newsome-Harlow | SOCAL / AZ | Asmundson | Fallbrook | Miramonte Orfila | Temecula Wine Co | EAST COAST | C. Chantal | C. Merrillanne | Everleigh| Greenhill | Horfon | Laurentia | Michael Shaps | Old House | Red Tail Ridge | RGNY Wine | Sakonnet | Sunset | Woodbrook | OREGON / WASHINGTON | Airfield | Alexana | Amalie Robert | Anam Cara | Anderson | Averach | Beaux-Freres | Beckham | Bennett | Benton Lane | Bergstrom Wines | Bethel Heights | Bjornson | Boedecker | Brigadoon | Broadley | Brooks | Cameron | Capitello | Chateau Ste. Michelle | Chehalem | Cooper Mountain | Cristom | Dancin | De Ponte | Dolio | Domaine de Broglie | Drouhin | Dundee Hills | Dunham | Durant | Elk Cove | Eola Hills | Erath | Et Fille | Eminent | Fidelitas | Foundry | Four Feathers | Furioso | Goose Ridge | Gramercy | Grochau | Hawk's View | Helioterra | HillCrest | Illahe | J Christopher | JC Somers | JK Carriere | Karma | Keeler | Kevin White | King Estate | L'Angolo | Left Coast | Lemelson | Lia's | Long Shadows | Montinore | Mt. Hood | Moffett | NW Wine Co. | Nysa | Panther Creek | Penner Ash | Pfeiffer | Phantom Creek | Potcake Saga | Ribbon Ridge | Rex Hill Estate | Shea | Silvan Ridge | Sonder | Spindrift | St. Innocent | Stoller | Swede Hill | Swick | Swiftwater | Syncline | The 4 Graces | The Walls | Territorial | Torii Mor | Tour de Force | Tressler | Trisaetum | Van Duzer | Watermill | White Rose | Willamette Valley | Wy'East | BRITISH COLOMBIA / ONTARIO | Angels Gate | Arterra | Auval | Blasted Church | Blue Mountain | Calona | Cassini | Cave Spring | Cedar Creek | Church & State | Creekside | Eau vivre | Gray Monk | Harwood Estate | Inniskillin | La Frenz | Lake Breeze | Lang | Lighthall | Little Engine | Mission Hills | Moraine | Mount Boucherie | Nk'Mip | Peninsula Ridge Estates | Phantom Creek | Rancourt | River Stone Rosewood | Sandhill | Scorched Earth | See Ya Later Ranch | Stone Boat | Strewn | Sumac Ridge | Tantalus | Tawse | Terra Vista | Trail Estate | Westcott

For Rousseau references in Spain, New Zealand or Chile, please consult us.

#### **ARTISAN BARRELS SELECTION | FRENCH OAK**

#### UNITED STATES and CANADA

CALIFORNIA | Brambilla Dexter | Brand | Brutocao | Bucklin | Cadaretta | Cakebread | Church and State | Covert | Dalecio | Dana Estate | Davis Family | Dierberg | Divot | Due Vigne di Familia | Elusa | Fairchild | Ferrari Carano | Flanagan | Foley Johnson | Four Brix | Gandona | Gooseridge | Gundlach-Bunschu | Hatcher | Hesperian | Hunt | Husch | In Cahoots | King of Clubs | Kukkula | Kuleto | Lail | Largo Ridge | MacLeod Family | Maker | Malibu Family | Martin Hogan | Martin Ray | Melka | Michel-Schlumberger | Moone Tsai | Nelson Family | Opal Moon | Purlieu | Pezzi King | Quixote | R & W | Sciandri Family | Seavey | Somnium | Spring Mountain | Tenor | Thacher | The Maker | Vice Versa | Vine Hill | Vineyard 29 | Vineyard House | Windwalker | Zialena | Asmundson Family (Arizona) | **PACIFIC NORTHWEST** | Abeja | Apex | Bennett | Blasted Church | Camaraderi | Capitello | Cassini | Cedar Creek | Chateau Ste Michelle – Canoe Ridge | Colter's Creek | DaMa | Dolio | Dubindil | Dunham | Goose Ridge | Gramercy | Karma | King | Long Shadows | Mercer | Pamplin Family | Phantom Creek | Platinum Bench | Red Lily | Revelry | Seven Bridges | Silvan Ridge | Stottle | Tenor | Terra Vista | The Walls | Upper Five | Watermill | **EAST COAST** | Angels Gate | Cave Spring | Creekside Estate

#### ARTISAN BARRELS SELECTION | HUNGARIAN OAK

#### UNITED STATES and CANADA

CALIFORNIA | Alta | Behrens | Bella | Biagio | Byington | CC Jentsch | Chualar | Chualar Canyon | Cuvee | Dashe | Four Brix | Gelfand | Harbinger | Hatcher | Husch | Ian Brand | Iron Hub | KLJ | Mendocino Wine Co. | Michael Simons | Mira Flores | Mounts Family | Nelson | Pezzi King | Rubin | St. Innocent | San Antonio | Savannah Chanelle | Sierra Madre | Tedeschi | Toulouse | Windwalker | PACIFIC NORTHWEST | August | Blasted Church | Camaraderie | Cave B | Gray Monk | Guzzo | King Estate | Lemelson | Michael Florentino | Resolu | Silvan Ridge | Terrapin | Stottle | EAST COAST | Bourgmont Winery | Maggie Malick | Rappahannock | White Rose | Williamsburg

#### **ARTISAN BARRELS SELECTION | AMERICAN OAK**

#### UNITED STATES and CANADA

CALIFORNIA | Coyote Oaks | Fetzer | Five Guys | Gelfand | Hans Fahden | Mounts Family | Savannah Chanelle | Sciandri Family | Slusser Ranch | Tedeschi | Wiens| Wiens Family | Windwalker | EAST COAST | Black Button | PACIFIC NORTHWEST | Colters Creek | NW Wine Co | Spindrift | Thurston Wolfe | Watermill | White Rose



# MAIN WINERIES **REFERENCES**

More than 18,000 Nomblot tanks have been sold in every region of France since 1922

#### NOMBLOT CONCRETE TANKS

- FRANCE | ADAM (Vins Jean-Baptiste) | Aladame (Domaine) | Alary (Domaine) | ALBERT (EARL) | Alexis Duchet (Domaine) | Alliet | Amiot (Domaine) | Arena (Domaine) | 0 Arlaud (Domaine) | Arnoux (Domaine) | Arretxea (Domaine) | (Bachelet (Domaine) | Ballot-Millot | Baron's Court | Belland (Domaine) | Bellevue (Château de) | Belluard (Domaine) | Bieler Philippe | Blanc Plume (Domaine) | Boillot (Domaine) | Bonneau (Domaine) | BONTOUX-BODIN (SCEA) | Bouvier (Domaine) | Breton (Domaine) | Brusset (Domaine) | Bruvères (Domaine des) | Calvet-Thunevin (Domaine) | Caprices (Mas des) | Carré-Courbin (Domaine) | Cary Potet (Château de) |Cave de Lumière | Cave de Rasteau | Cellier Les 4 Tours | Chabanon | Champy | Champagne Janisson | Chanson (Domaine) | Chapoutier | Cheval Blanc | Chevalier (Domaine de) | Chicotot (Domaine) | Chorey (Domaine du Château de) | Clair (Domaine) | Clos (Domaine du) | Clos CANTENAC | Clos de Canarelli | Clos des Capitelles Modat | Clos des Fées (Domaine du) | Clos Marie | Coche-Dury (Domaine) | Colin (Domaine) | Combier (Domaine) | Comte Armand (Domaine du) | Comtes Lafon (Domaine des) | CONFURON (Domaine) | Coulet (Domaine du) | Creusefond (Domaine) | Crillonne (Domaine de la) | Croix de l'Yeuse (Virgile Joly) | Croix Sénaillet (Domaine de la) | Cros de la Mûre | Delas | Delorme (Domaine) | La Dernière Goutte | Deutz | Duvivier (Château) Donats (Château les) | Doudet (Domaine) | Dufouleur | Dugat-Py (Domaine) | Dujac (Domaine) | Dupéré Barrera | Esclans (Château d') | Estoublon (Château d') | Felettig-Henri Ferraton Père & Fils | FERRY LACOMBE (Domaine) | Fery & Fils (Domaine) | Fieuzal (Château d') | Fleuriet (Domaine) | Fosse Sèche (Château) | Franck (Domaine) | Fombrauge (Château) | Galoupet (Château) | Gardiès (Domaine) | Gauby (Domaine) | Gaure (Château de) | Geantet-Pansiot (Domaine) | Geoffroy (Domaine) | Patrick Javillier | GONON Pierre (EARL) | GOUACHE VALEYRAC BELLERIVE | Gouges (Domaine Henri) | Gouiran-Farembert | Gouiran-La Célèstière | Gourt de Mautens (Domaine) | Grandchamp (Maison Familiale de) | Grenade (La) | Gros (Domaine Anne) | Gros Frère et Soeur (Domaine) | Guffens-Heynen (Domaine) | GUGES (Domaine) | Harmand-Geoffroy (Domaine) | Haut Musset | Hauvette (Domaine) | Henri-Giraud | Isaïe (Domaine) | Jaboulet | Janeil François Lurton (Domaine) | Javillier (Domaine) | Jayer (Domaine) | Jean D'Alibert (Cellier) | Jean-Faure (Château) | Joannet (Domaine) | Lafarge (Domaine) |La Florane et L'Echevin (Domaine) | La Monardière (Domaine) | Lamy-Pillot (Domaine) | Larrivet Haut Brion | Laroque (Château) | Larmandier-Bernier | Laurets (Château des) | Lauzières (Domaine de) | Le Clos Rivieral (Domaine) | Leflaive (Domaine Anne-Claude) | Leroy (Domaine) | LES ALBIZZI Libian (Mas de) | Lort (Château du) | Louvière (Château la) | Lumpp (Domaine) | Lurton (Maison) | Magnien (Domaine) | Malavielle (Domaine) | Maldant Jean-Luc | Maréchal (Domaine) | Maria Fita | Marie du Fou (Château) | Maris (Domaine) | Marjosse (Château) | Marquis d'Angerville | Marquis de Terme | Martinelle (Domaine) | Mas Amiel (Domaine) | Mas de Sauzet | Mas Conscience (Domaine) | Mas Farran | Mas Gabriel | Mas Jullien (Domaine) | MATASSA (Domaine) | Meix-Foulot (Domaine) | Méo-Camuzet (Domaine) | Moirots (Domaine des) | Monardière (Domaine de la) | Mongiron (Château) | Monier J.P. | Monier (Domaine) | Montagny (Domaine) | Moreau & Fils (Domaine) | Morey & Fils (Domaine) Mortet (Domaine) | Mousset-Barrot (Vignobles) | Muid Montsaugeonnais | Ollieux Romanis (Château) | Oratoire Saint Martin | Orlaya (Cave de I') | ORSINI (Domaine) | Oubliée (Domaine de) | Overnoy Houillon | Palmer (Château) | Pape Clement (Château) | Patte Loup (Domaine de) | Pavelot (Domaine) | Pegaü (Domaine du) | Perles de Saint Jean | Perrot-Minot (Domaine) | PIOT SEVILLANO (Champagne) | Plageoles (Domaine) | Pontet-Canet (Château) | Potel Nicolas | Pouderoux | Prieur (Domaine) | Prose (Domaine de la) | Prunier Bonheur (Domaine) | Punta (Domaine de la) | Ramonet (Domaine) | Rapet Père & Fils (Domaine) | Revelette (Château) | Richaud (Domaine Marcel) | Richou (Domaine) | RION (Domaine) | Riffault (Domaine) | Roblet-Monnot (Domaine) | Roblin (Domaine) | Roc des Anges (Domaine le) | Rochelles (Domaine des) | Rolland OEnologie | Roque (Château la) | Rossignol-Jeanniard (Domaine) | Roty (Domaine) | Roulot (Domaine) | ROUSSELY (EURL) | Roustan Adrien | Sang des Cailloux (Domaine le) | Sansonnet (Château) | SARL Fanny Sabre | SCEA Val du Clos | Schistes (Domaine des) | Skalli (Maison) | Soutard (Château) | Taillefer (Château) | Tardieu-Laurent | Tempier (Domaine) | Terres de Velle (Domaine) | Terre (Château du) | Thénac (Château du) | Tortochot (Domaine) | Tour (Château de la) | Trapadis (Domaine du) | Trapet Père & Fils (Domaine) | Usseglio & Fils (Domaine) | Valandraud (Château) | Verget | Vieux Taillefer (Château) | Les Vignes du Paradis | Virely Rougeot (Domaine) | Vougeraie (Domaine de la)
- UNITED STATES and CANADA | Abbey Rd Farm | Adelaida | A. Morell | Airfield | Alder Spring | A Maurice | Ambassador | Analemma | Aniche | Araujo | Archery Summit  $\cap$ Argyle | Arkenstone | Ashe | Atlas | Attic Salt | Authentique | Avennia | B Cellars | Bartier Brothers | Beaucanon | Beaulieu | Beauregard | Bella Grace | Bella Luna | Bethel Rd | Betz Family Big Basin | Bjornson | Black Stallion | Bookwalter | Brewer - Clifton | Brick Barn | Broadley | Broc | Browne | Bryant Family | Buty | Byron Kosuge| Cade | Cairdeas | Cakebread | Caliza | Cana Feast's | Capitello | Cardinale | Castello di Amorosa | Cayuse | Caymus | Cedar Creek | Cellar 33 | Center of Effort | Chamisal | Chappellet | Charles Krug | Checkmate | Chehalem Chemeketa CC | Cliff Lede | Clos du Soleil | Clos Solene | Columbia Crest | Conn Creek | Continuum | Cor | Corliss | Cove Mesa | Cowhorn | Coyote Canyon Winery | Cristom Vineyard | Cruse | Culmina | Cuvaison | DaFoe | Dana | D'Artagnan | Dancin | Demetria | Descendent | Dillon | Dirty and Rowdy | Domaine Carneros | Dos Cabezas | Dunham | Edna Valley | Efeste | Early Mountain | EJ Gallo | Efeste | Elevation | Emeritus | En Route | Epoch | 50th Parallel | Failla | Fait-Main | Far Niente | Ferrari-Carano | Fess Parker | Fetzer | Fielding Hill | Firestone | Firetree | Fog Crest | Folded Hills | Force Majeur | Foundry | Full Pull | Garrison Creek Cellars | Garquilo | Glencar | Glencar | Gooseridge | Grenon-Matte | Grimm | Grochau | Hamel Family | HDV | Hidden Bench | Hillebrand | Ian Brand | Illahe Vineyard | Inman | J. Christopher | J. Phelps | Jada | Jeff Cohn | Johan | Jonata | Joseph Jewell | Justin | Kaplan | K Vintners | Kamen | Karma | Keller | Keeler | Kenzo | Keplinger | Kevin White | King Family | Kobalt Wines | Kosta Browne | L'Angelo | Labarge | La Frenz | Lachini | Lagosta | Las Jarras | Las Positas | La Serenissima | Laughing Stock | Lavender Ridge | Law | Linne Calodo | Liquidity | Little North Mountain | Leo Steen | Lighthall | Linden | Long Shadows | Louis Martini | Lynmar | Macauley | Marimar Estate | Martin Estate | Matthew Loso | Matzinger-Davies | Merus | Metaphora | Mission Hill | Monte Creek | Monticello | Montinore Estate | Napa Valley Reserve | Newsome Harlow | Nine Suns | Odette | Old Milton | Omero | O'Shaughnessy | Ovum | Pallet Wine Co | Paradigm Farming | Paradise | Paraduxx | Paul Lato | Pax | Penner Ash Wine | Pepperbridge | Plumpjack | Ponte | Presquile | Prospect 772 | Puamana | Quails' Gate | Quintessa | Ramiiisol | Rasa | Realm Cellars | R&B | Red Rooster | Redtail | Reustle-Prayer Rock | Road 13 | Roar Wines | Robert Young | Rotie | Roy Estate | Rudd Estate | Sage Hill | Sangiacomo | Saviah | Screaming Eagle | Seagrape | Seavey | Septenary | Seven Hills | Siduri Wines | Sierra Star | Sine Qua Non Skipstone | Sleight of Hand | Small World | Smith Story | Southard | Southhold Farm | Spottswoode | Stags Hollow | Stinson | Stoller | Sugarloaf | Sunset Valley | Swick | Swiftwater | Syncline | Terra Vinum | The Donum Estate | The Walls | Three Sticks | Tinte Cellars | Tooth and Nail | Tranche | Trisaetum | Trothe | Twill Cellars | Two Wolves | Umpqua C.C. | Unti | Upchurch |Valdemar | Van Duzer | Va Piano | V Sattui | Venge | VGS Château Potelle | Viader | Vinas del Sol | Vincent | Vine Cliff | Vineyard 29 | Watermill | Westbend | Wilderotter | Williams Selyem | Williamette Valley | Williamsburg | Windracer | Wind Gap | Woodinville Custom Wines | Wrangletown

For Nomblot references in "Other Europe" and "Southern Hemisphere", please consult us.

#### LEJEUNE WINE TANKS

- FRANCE | Cambon La Pelouse | Château Angélus | Château Balestard La Tonnelle | Chateau Baret | Château Baret | Château Beau-Séjour Bécot | Olivier Bernstein | Château LaFleur | Château Le Pin | Château La Tour de Mons | Château I'Eglise-Clinet | Château Branaire Ducru | Château Brown | Château Canon | Château Cantenac | Château Carbonnieux | Château de Chamboureau | Domaine Clos des Fées | Château Clos Fourtet | Château Clos Madeleine | Clos Rougeard | Château Couhins Lurton | Château Figeac | Château Garbonnieux | Château Giscours | Château Gloria | Château Grillet | Domaine Henri Bourgeois | Château de l'Hortus | Château d'Issan | Château Lagrange | Domaine de Lagrézette | Château La Lagune | Château Catour | Château de Lussac | Château Malleret | Château Margaux | Château da Marzelle | Chateau Minuty| Château Monbousquet | Château Soutard | Château Olivier | Château Dérus | Château Pérus | Château Pez | Château Seraphine | Château Soutard | Chateau du Seuil | Chateau Tour Saint Fort | Château Valandraud | Château Villemaurine | Domaine de Peyre Rose | Domaine de la Martinette | Leoville Las Cases | Trottevieille | Tour de Pez
- OTHER EUROPE | Bodega Aranleon, Spain | Bodega Hacienda Monasterio, Spain | Bodegas y Viñedos Alnardo S.L, Spain | Casa Rojo, Spain | Compania de Vinos del Atlantico S.L Spain | Dominio Pingus, Spain | Quinta Sardonia, Spain | Herdade Aldeia de Cima Do Mendro, Portugal | Fattoria Villa Saletta SRL, Italy | Tenuta Campo di Sasso, Italy | Tenuta di Acerno, Italy | Domaine de la Treille, Switzerland | HJH Wines, England | Turasan Baocilik Ve Parapcilik, Turkey
- UNITED STATES | A. Morell | Aaron Wines | Bergman | Behrens & Hitchcock | Benom | Blackbird | Brand | Cana | Cliff Lede | Clos Solene | Dalla Valle | Dana Estate | Early Mountain | Ellman | Flanagan | Frio Canyon | Haynes | Kukkula | L'Aventure | Marciano | Martin Estate | Melka Wines | Poppy Hill | Pott Wines | RDV | Rhys | Roy Estate | Signorello | Stone Tower | The Walls | Valdemar | Vincent | Vincent | Vineyard 29 | Weathereye | Walla Wall Land Co.
- ASIA and SOUTHERN HEMISPHERE | Casa Lapostolle, Chile | The Lane Vineyards, Australia | Wildair Wines, Australia | Moonee Property, New Zealand | Nasu Wine, Japan | L'Ormarins, South Africa



MC7



DOLIA 13





**BEAUSÉJOUR-BECOT** 

CHÂTEAU FIGEAC

# 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.

0	OAK ORIGIN & SEASONING TONNELLERIE ROUSSEAU										
	Forest	Marking	Area	Profile	Sensory	Suitability					
	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)					
EXPERT RANGE 24 months air-dried	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	НВ	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					

0.	OAK ORIGIN & SEASONING ARTISAN BARRELS SELECTION FRENCH OAK									
	Forest	Marking	Area	Sensory	Suitability					
Artisan Series	Tronçais (36 months)	Artisan T36	Tronçais	Complex oak profile: elegance and power	Very appropriate for longer aged Cabernet Sauvignon, Bordeaux blends					
Single Forest Very Tight Grain	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					

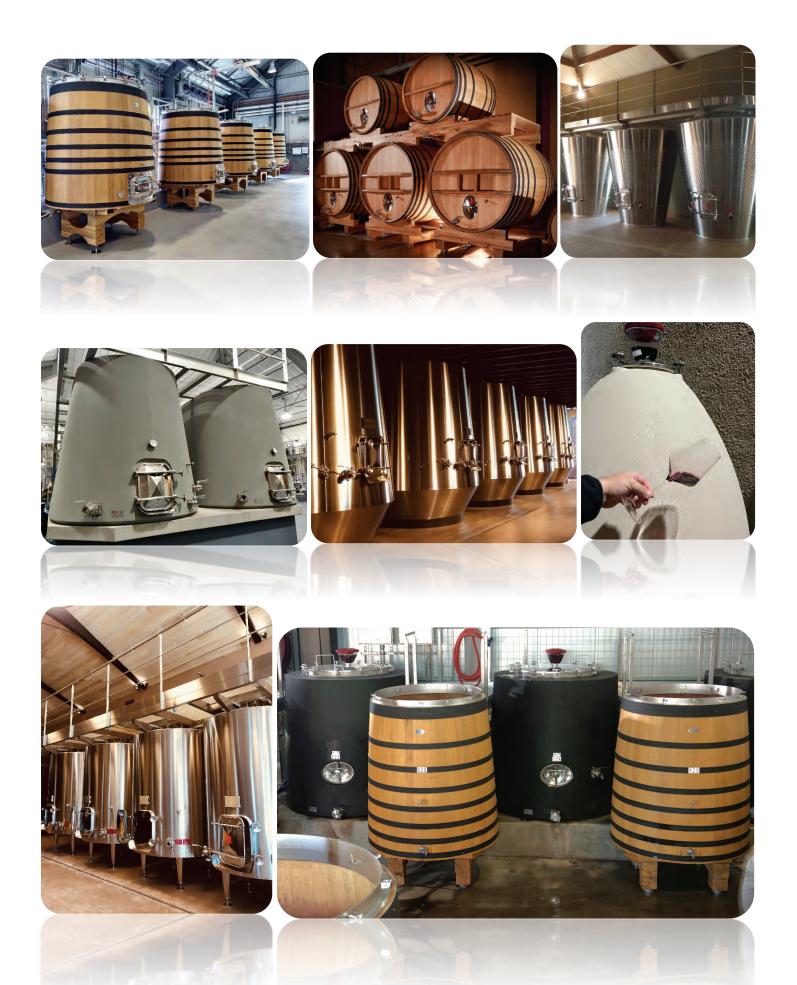
0	AK ORIGIN &	SEASONI	NG ARTISAN	BARRELS SELECTION HUNGARIAN OAK	
(	Forest	Marking	Area	Sensory	Suitability
Finesse	Hungarian Oak 36 months	AB SELECTION Finesse	100% Zemplen mountains (North of Tokaj)	Hand split, very fine grain Zemplen forest staves and extended toast provide an elegant and subtly spicy 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 texure and intensity

0	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			

Т	TOASTING LEVELS ALL COOPERS										
	ТҮРЕ	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 particulary 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							
м+	MEDIUM PLUS	More assertive aromatic impact, toasted and roasted coffee beans, deeper extraction	Aromatic fruit expression. More expan- sive 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 <b>2000 degrees F</b>	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 cm	Poured ceramic into Slip cast mold then fired in a kiln at approximately <b>2300 degrees F</b>	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 <b>2400 degrees F</b>	Accentuates brightness and acidity, low porosity (2mg/L), soft tannin, linear acidity, tight and fresh



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# 2023 Catalog

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