

Artisan Barrels & Tanks, Inc.

**2022 Catalog**

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

Dear Winemakers,

We wish you good health and prosperity as the world continues to battle with the global pandemic and its economic consequences. No doubt, most of you are aware that the coronavirus pandemic has been an unprecedented shock for global supply chains and international logistics, resulting in substantial price increases over the past 12 months. Global shipping crisis involving a worldwide shortage of containers and understaffed ports and logistics facilities, caused enormous shipping delays and rising freight prices, thus substantial challenges for imports.

We have tried to find the best ways to mitigate our suppliers price increases in the current inflationary environment. Artisan Barrels & Tanks continues to strive to stay connected to our clients and provide exceptional service for our winemaking products. However, the increased costs of transatlantic shipping force us to add an additional surcharge to our barrels and large vessels orders (+50 Euros per barrel). We hope that in the not-so-distant future we can eliminate this surcharge, once container freight rates from Europe return to more typical levels.

This year more than ever, we encourage clients to begin assembling orders as early as possible, to minimize delays in deliveries. We look forward to visiting as many clients as possible this year. As always, we are available for any questions or inquiries by phone, email, or virtual meetings.

## **News for 2022**

### **Tonnellerie Rousseau**

Constantly innovating in the genre of large format vessels, while preserving outstanding quality, **Tonnellerie Rousseau** is excited to enrich its portfolio by releasing two new products in 2022. The first product is their French oak cask Ove. This large-format cask utilizes the high-quality craftsmanship of Rousseau casks but presents the vessel in a large egg shape. This vessel like the traditional oval casks has also a very efficient footprint in the cellar allowing to store a maximum volume of wine. Rousseau has also released their second new product "Cuve" InOak. This is a hybrid product of a truncated French oak cask blended with stainless steel floating variable container lid. This product allows for fermentation and aging in oak while having a VC lid that can adapt to different volumes of wine. This is an excellent product for unpredictable harvest yields or to be added to a collection of Rousseau casks as an adaptable container compatible with many different volumes.



### **Lejeune**

This reputable St-Emilion-based boutique stainless steel manufacturer continues to make its custom-made conical, cylindrical, cubic square, and insulated tanks of excellent quality and detail, making them extremely sought-after. Due to the high demand for these products, we recommend 9-12 months of lead time on your orders. As the company's agent for North America, we have developed close relationships with clients, architects, and construction engineers to procure custom stainless-steel tanks suited for a multitude of winery applications.



### **Nomblot**

This Burgundy-based producer with a long and proud history continues to manufacture high-quality concrete vessels from FDA-approved natural concrete with no chemical additives. The vessels are cast as a seamless unit, therefore ensuring a high quality of strength and consistency. With projects that involve 6-8 tanks over the course of 2-3 years, Nomblot can create custom molds and tank shapes to suit all of your specific winemaking and fermentation needs.



### **Artisan Barrels Selection**

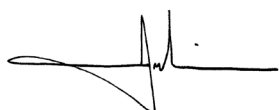
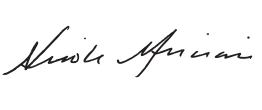
Our large selection of French, Hungarian, and American fire and steam-bent barrels continues to offer a wide range of value-driven barrel options. Our artisan cooperages in France (Centre France, Bordeaux, Cognac), in Hungary, and in California produce high-quality regular and small-sized barrels to meet the needs of a large array of wineries.

### **Novum Ceramics**

Artisan Barrels is thrilled to introduce a new domestic product to our extensive catalog of winemaking vessels. **Novum Ceramics** is a small artisan producer of handmade terra cotta amphorae in Oregon. Terra-cotta is an ancient material that has been used in winemaking for thousands of years. These vessels excel with delicate reds, and fruit-forward whites, accentuating the brightness and minerality of the grape varietal. They are a wonderful pairing to any cellar desiring to add texture and finesse to its assemblage portfolio. The Novum amphora can be used in fermentation and maturation processes. They are available with a selection of various accessories to fit your specific winemaking preferences.

While I continue to lead our office's excellent team—Tina Milliken and Nicole Mercieri—I am pleased to welcome Phillip Taratko as a barrel and tanks consultant for the Pacific Northwest (WA, OR, BC) and Northern California. Phillip is bilingual in French and English and has worked for the past 6 years as a winemaker in the Willamette Valley, Oregon, and in Marlborough, New Zealand. His experience in wine production and viticulture provides him with a solid background in the technical aspects of winemaking equipment. Phillip looks forward to meeting and supporting the diverse and esteemed customer base of Artisan Barrels and Tanks as we enter the new year.

Phillip, I, and our French suppliers hope to see you all in person in 2022.

# 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 March 15th, 2022 and delivered by June 15th, 2022. \*Rousseau will apply an ocean freight surcharge per barrel in 2022 due to exceptional freight conditions: 225/228L (50€), 500L (125€)**



## TRADITION RANGE

Prices quoted in EUROS

Description	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49-130	131 and more
<b>BLENDED FORESTS</b>	<b>HBC</b>	Burgundy Export 27 mm	228 L (60 Gal.)	910 €	900 €	890 €	880 €	870 €
		Bordeaux Export 27 mm	225 L (59 Gal.)	910 €	900 €	890 €	880 €	870 €
	<b>HB</b>	Burgundy Export 27 mm	228 L (60 Gal.)	910 €	900 €	890 €	880 €	870 €
		Bordeaux Export 27 mm	225 L (59 Gal.)	910 €	900 €	890 €	880 €	870 €
	<b>HBE</b>	Burgundy Export 27 mm	228 L (60 Gal.)	910 €	900 €	890 €	880 €	870 €
		Bordeaux Export 27 mm	225 L (59 Gal.)	910 €	900 €	890 €	880 €	870 €
House Blend France 36 months (Châtillon, Nevers, Vosges)	<b>HB36</b>	Burgundy Export 27 mm	228 L (60 Gal.)	995 €	<b>Limited 3 years</b> air-dried barrel. No quantity discount. Call early for reservation.			
<b>SINGLE FORESTS</b>	<b>CH</b>	Burgundy Export 27 mm	228 L (60 Gal.)	945 €	<b>Limited and allocated</b> single-forest barrels. <b>Certified</b> Forests. No quantity discount. Pre-order in the early winter of 2022.			
	<b>BR/T</b>	Burgundy Export 27 mm	228 L (60 Gal.)	1100 €				
	<b>HA</b>	Burgundy Export 27 mm	228 L (60 Gal.)	1190 €				

## EXPERT RANGE

Prices quoted in EUROS

Description	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49-130	131 and more
<i>Piano</i> Proprietary Blend & Toasting for low oak impact	<b>PIANO</b>	Burgundy Export 27 mm	228 L (60 Gal.)	910 €	900 €	890 €	880 €	870 €
		Bordeaux Export 27 mm	225 L (59 Gal.)	910 €	900 €	890 €	880 €	870 €
<i>Allegro</i> Proprietary Blend & Toasting for medium oak impact	<b>ALLEGRO</b>	Burgundy Export 27 mm	228 L (60 Gal.)	910 €	900 €	890 €	880 €	870 €
		Bordeaux Export 27 mm	225 L (59 Gal.)	910 €	900 €	890 €	880 €	870 €
<i>Forte</i> Proprietary Blend & Toasting for intense oak impact	<b>FORTE</b>	Burgundy Export 27 mm	228 L (60 Gal.)	910 €	900 €	890 €	880 €	870 €
		Bordeaux Export 27 mm	225 L (59 Gal.)	910 €	900 €	890 €	880 €	870 €
<i>Video / Alto</i> Extra Fine Grain Selection	<b>VIDEO (ML) ALTO (M+)</b>	Burgundy Export 27 mm	228 L (60 Gal.)	1075 €	<b>High end barrel built by Rousseau top 10 coopers. Pre-order in the early winter of 2022. Minimum 30 months air-dried.</b> No quantity discount			
		Bordeaux Export 27 mm	225 L (59 Gal.)	1075 €				

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

Prices quoted in EUROS

Description	Mark	Barrel type / thickness	Capacity	<b>Limited</b> availability. No quantity discount.				
House Blend France (Châtillon, Nevers, Vosges)	<b>HB + EXPERT</b>	Barrel / 27 mm	265 L (70 Gal.)	985 €	<b>Optional equipment:</b> • "Cupola" lid/trap door on top : 850 € • Stainless steel oval door (in the head): 950 € • Racking and/or draining port: 135 € • Stainless steel bung seat: 95 € • Tasting valve: 175 € • 0.75 L hydraulic bung: 100 € • Varnish (free of charge) • Oak rack with PEHD feet: 250 € • Oak rack with roller bearings: 1500 € • 2" TC adapter for Bellot bung seat: 50 €			
House Blend France, Piano, Allegro (Châtillon, Nevers, Vosges)	<b>HB + EXPERT</b>	Puncheon / 28 - 47 mm (HB only) / 132 Gal.	500 L - 28 mm 500 L - 47mm	1425 € 2250 €				
House Blend France (Châtillon, Nevers, Vosges)	<b>HB</b>	Demi-Muid / 40 mm+	600 L (158 Gal.) 800 L (211 Gal.)	3500 € 4300 €				
House Blend France (Châtillon, Nevers, Vosges)	<b>HB</b>	1 Ton Cask / 40 mm+	1000 L (264 Gal.)	5000 €				

## PERSONALIZING YOUR ORDER

• **Tradition** style with chestnut hoops: add **60€** per Burgundy shape only (228 L barrel) • **Toasting heads:** add **20€** for each barrel • **Black Hoops:** add **20€/225-228L** • Your winery logo could be laser etched by Rousseau free of charge (digitalized logo needed, 300 dpi min) • **Free silicone bung** for each Rousseau barrel, puncheon or demi-muid • **Toasting levels:** 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 2022 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 2022, Artisan Barrels will consolidate full trucks loads from California with several coopers' brands to minimize freight cost • **DDP Winery quotes** could be obtained • We encourage wineries to place their orders in the winter of 2022 due to the limited production capacity of our cooper • Call in winter of 2022 for allocated 3 years, single forest barrels, tanks, casks (rounds or ovals) • **Currency used in the pricing structure is Euro** • **Payment Terms:** Net 30 Days unless specified otherwise (other terms have to be negotiated directly with Jerome) • **US Dollars** Payments & Lease financing may be arranged by the winery (Accounts Payable, Owner) when the order is placed 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 stave mills 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 2022 due to exceptional freight rates: 225 L (50 €), 500 L (140 €).**

### 24 MONTHS AIR DRIED

Prices quoted in EUROS

Name	Description	Forest	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 +
FINESSE SERIES Tight Grain	Steam or Fire Bent	Allier/Vosges Blend or Single Forest	FINESSE SERIES AV, A or V	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	850 €	840 €	835 €	830 €
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.)	1005 €	995 €	990 €	985 €
FINESSE SERIES Tight Grain	Steam or Fire Bent	Allier/Vosges Blend	FINESSE SERIES AV	Export 27 mm	265 liters (70 Gal.)	895 €	890 €	885 €	880 €
	Fire Bent	Centre-France Blend	FINESSE SERIES CF	Puncheon 28 mm	500 liters (132 Gal.)	1400 €	1380 €	No further quantity discount	

### 36 MONTHS AIR DRIED

Prices quoted in EUROS

Name	Description	Forest	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 +
ARTISAN SERIES Very Tight Grain	Steam or Fire Bent	Tronçais / Bercé Blend or Single Forest *Former Jupilles	ARTISAN SERIES BT36, B36 or T36	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	950 €	940 €	930 €	920 €

### 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: 90 € Fire bent only.



## AB SELECTION | HUNGARIAN OAK BARRELS AND PUNCHEONS

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

### 24 | 36 MONTHS AIR-DRIED

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

	Description	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 and more
HUNGARIAN OAK	<b>CLASSIC</b> 24-36 months air-dried wood	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 840	\$ 830	\$ 820	\$ 810
	or	Export 27 mm	265 L (70 Gal.)	\$ 890	\$ 880	\$ 870	\$ 860
	<b>FINESSE</b> 24 or 36 months air-dried wood	Hogshead 27 mm	300 L (79 Gal.)	\$ 950	\$ 940	\$ 930	Request a quote
	<b>GRAIN FIN</b> Extra Tight Grain	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 900	Limited - No Quantity Discount.		
HUNGARIAN/ FRENCH OAK	<b>FINESSE</b> French/Hungarian oak barrel (65%/35%)	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 930	\$ 920	\$ 910	\$ 900
	Hungarian/French oak barrel (65%/35%)	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 870	\$ 860	\$ 850	Request a quote

### PERSONALIZING YOUR OAK BARRELS ORDER

**Toasting Levels:** Medium Long (ML) for Hungarian and Hybrid, Medium Plus (M+), Heavy (H) - **Toasted Heads** are available at no charge • Barrels are marked on the head with vintage, toast level and seasoning - **Hungarian oak 36 months seasoning** for 225L, 228L, 265L, **add \$10 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 2022** 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 & Tanks, Inc.

## 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.



### 24/36 MONTHS AIR-DRIED PROGRAM

Prices quoted in US DOLLARS

Description	Mark	Barrel type / thickness	Capacity	Price	No Quantity Discount
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm Burgundy Export 25-27mm	225 L (59 Gal.) 228 L (60 Gal.)	\$ 560	Limited quantity
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm	265 L (70 Gal.)	\$ 610	Limited quantity
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm	300 L (79 Gal.)	\$ 630	Limited quantity
Hybrid: American oak body and French oak heads (Steam bent)	AB Selection	Bordeaux Export 25-27mm	225 L (59 Gal.)	\$ 690	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 2022 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.



## NOVUM CERAMICS | TERRACOTTA AMPHORAS

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



### NOVUM CERAMICS - TERRACOTTA AMPHORAS

Prices quoted in US DOLLARS

Model	Liters	US Gallons	Height (Shipped on pallet)	Width (Shipped)	Weight (Shipped)	Ex-Works Sherwood, OR Price	Standard Fittings
Novum 320	320	84.5	48"	36"	500lb	\$3500	Includes 7-gauge Stainless Steel Lid, Collar, and Food-Grade Gasket
Novum 460	460	121.5	60"	36"	700lb	\$5100	Includes-7-gauge Stainless Steel Lid, Collar, and Food-Grade Gasket



Lejeune Cylindrical C. Latour



Nomblot MC7 Eggs



Rousseau Round Casks Pyramid

**Optional Accessories** - Bellot Cristal Bung - **\$24**, 2"TC port welded to Lid - **\$100**, Bellot female 2"TC adaptor - **\$120**, Bellot 3L Hydraulic Bung - **\$230**, 90-degree Draining elbow to 2"TC port - **\$450**, Powder Coated Metal Stand - **\$650**, Stainless steel stand - **\$1100**

**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 with 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 to get more precise shipping estimate to your location.

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



## ARTISAN BARRELS SELECTION | SMALL BARRELS

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

### FRENCH OAK

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

#### ARTISAN BARRELS SELECTION SMALL BARRELS

Prices quoted in US DOLLARS

Barrel Type	Capacity	Description	Unit Price	6 to 20
Vinegar barrel	3 L   0.78 Gal.	Varnished + spigot + wax	\$ 135	\$ 130
Vinegar barrel	6 L   1.5 Gal.	Varnished + spigot + wax	\$ 155	\$ 150
Vinegar barrel	10 L   2.6 Gal.	Varnished + spigot + wax	\$ 185	\$ 180
Small barrel	5 L   1.3 Gal.	Varnished + oak cradle + spigot + wax	\$ 155	\$ 150
Small barrel	10 L   2.6 Gal.	Varnished + oak cradle + spigot+ wax	\$ 185	\$ 180
Small barrel	20 L   5.3 Gal.	Varnished + oak cradle + spigot + wax	\$ 215	\$ 210
Small barrel	28 L   7.4 Gal.	20mm thick   6 metal hoops   cradle, spigot	\$ 245	\$ 240
Small barrel	55 L   14.5 Gal.	20mm thick   6 metal hoops   50mm bung	\$ 360	\$ 355
Small barrel	110 L   29 Gal.	20mm thick   6 metal hoops   50mm bung	\$ 560	\$ 555



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

#### SPLITTOON

Prices quoted in US DOLLARS

Barrel Type	Capacity	Description	Unit Price	6 to 20
Tonnellerie Rousseau hand-crafted tall spittoon "tradition" model	13 L   3.5 Gal.	Wooden Traditional Spittoon (33.5" height - Top Diameter: 13.78" - bottom diameter 19.3") - included pvc funnel & bucket - 8 chestnut hoops	\$ 450	Limited quantity. No discount.



### 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**.

#### SMALL BARRELS

Prices quoted in US DOLLARS

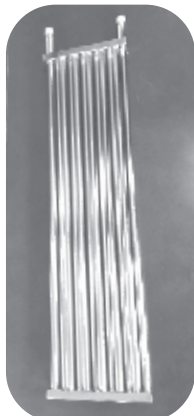
Barrel Type	Capacity	Description	Unit Price	6 to 20
Small barrel	112 L   29.5 Gal.	20 mm thick   6 metal hoops	\$ 530	\$ 520



### 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 2022 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.

Cooling / Heating panel  
ME0015/10



Hydraulic bung  
3L & 4.5L EC1309/10



Tasting valve  
Sodim



Cristal aseptic bung  
LF3000



Adjustable  
Feet



Female adaptor  
AF9750



Seed screen "Persienne"  
GF0001



Chestnut hoops



Sprinkler



Male adaptor  
EB1030



# ARTISAN BARRELS SELECTION | ACCESSORIES AND FITTINGS FOR TANKS

## 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.



Thermometer



Rousseau 4T Tank



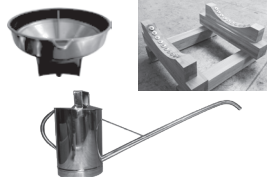
Red Barrel Stain



Nomblot JB40 Tanks

### ACCESSORIES FOR BARRELS

Prices quoted in US DOLLARS

Description	Price	Bellot reference	
PVC Funnel for barrels - Diameter: 370 mm	\$ 60	LA1051	
Stainless steel topping can 7L	\$ 350		
Simple Oak "Roller Rack" for 450L, 500L and 600L puncheons: oak beams with silicon rolling wheels	\$ 500		
Galvanized Steel "Roller Rack" for 450L, 500L and 600 L Puncheons, with rubber wheels	\$ 950		

### HYDRAULIC BUNGS AND BELLOT FITTINGS & ADAPTORS

Description	Bellot reference	Price
PVC or Steel Cap and gaskets for Bellot fittings (lids)	EC1450 / AF8060	\$ 25 / \$ 55
Cristal Aseptic Bung - For barrels or tanks (34-52 mm tapered conical fitting)	LF3000	\$ 45
VOG 210 Hydraulic Bung - 3 Liters ( for tanks up to 70HL) & 4.5 Liters (for tanks up to 150HL), BPA FREE	EC1309/1310	\$ 230
Adaptor Bellot/2" triclover fitting: male / female	EB1030/AF9750	\$ 120

### STAINLESS STEEL SEED SCREENS "PERSIAN" STYLE - (HORIZONTAL SLITS)

Description	Height (mm)	Bellot & Idea reference	Price
Stainless Steel Seed screen - "Persienne"	500 / 630	GF0000/GF0001	\$ 550 / \$ 650
Stainless Steel Seed screen - "Persienne" (Bellot) or oblong perforated slits (Idea Concept)	1000	GF0002/GRIF0003	\$ 820 / \$ 720

"Persian style" seed screens could be sourced from Bellot. For installation behind valve(s), with a single securing bolt for the most standard screens. Supplied with securing bolts to be embedded or welded, on request. A single width: 380 mm. The tall screens are strengthened by stainless steel reinforcing straps. For cylindrical tanks, please give us the diameter so that we can supply the screen with curved edges for proper fit.

### STAINLESS STEEL COOLING/HEATING PANELS, COILS & THERMOPLAQUES (316L + NPT ADAPTORS)

Description	Dimensions (mm)	Surface (m <sup>2</sup> )	Bellot & Idea reference	Price
Stainless Steel Cooling/Heating panel (Bellot)	1200X370/1200X570	0.88/1.36	ME0025/ME0022	\$ 750 / \$ 890
Stainless Steel Cooling/Heating thermoplaque (Idea Concept)	1000x361/1000x450	1/1.5	TP1000/TP1500	\$ 680 / \$ 780

### STAINLESS STEEL TASTING VALVES

Description	Bellot reference	Price
Bellot Tasting Valve with Purge (316L) - with plastic threads / All stainless steel	JM2017/JM2009	\$ 170 / \$180
Sodim Tasting Valve and drain screw 1.5" triclover		\$ 250

### THERMOMETERS AND THERMOWELLS

Description	Length of probe (mm)	Diameter (mm)	Bellot reference	Price
Thermometer	200/300	10	MB0020/MB0021	\$ 160 / \$ 170
Thermowell	200/300	10	MB0101/MB0102	\$ 110 / \$ 120



Nomblot CB60 Tanks

### CONCRETE, OAK TANKS & BARRELS ITEMS

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

Description	Diameter (mm)	Bellot reference	Price
Tank Lid Gasket for oak, stainless steel and concrete vessels, Egg Lid Gasket for concrete tanks	1000 / 300	CO0290 / CK2021	\$ 90 / \$ 55
Rectangular large CAE door 530X400mm (Red gasket) / Elica - 308x440m (white)	N/A	DJ0011 / DK0309	\$ 45
Stainless Steel lid for MC7 egg	300	CK1001	\$ 135
Nomblot special breathable colored coat available in grey, red, earth tones for concrete tanks	1 Liter can		\$ 75
Deproma special cooper's varnish (mat or satin) and hoop black paint	1 Liter can	Water Based	\$ 70 / \$ 60
Deproma cooper's permeable barrel red stain Lazurex (6-1L Cans = Approx. 1 coat for 100 barrels)	1 or 5 Liter* can	031240013900	\$ 60 / \$240
Sesol: Cirwax (glossy) or Cirlastic (mat). Food grade seal wax: red, yellow, green, blue, white, black, burgundy	1 KG Bar		\$ 20 / \$ 23

\* 5L cans cannot be shipped, will call only from our American Canyon warehouse (Orion).



Rousseau CO15 Cask



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

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



## OPEN TOP FERMENTERS UPRIGHT TANKS

Prices quoted in EUROS

Tonnage	Liters	Gallons	Low Diameter [in]	Top Diameter [in]	Height [in]	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Incl.
1 T	1264	334	56	47	47	660	3 500 €	540 €	rack port/clamp, oak stand - Optional Full lid opening + 3600 €
2 T	2544	672	67	57	63	1100	6 300 €	1200 €	rack port/clamp, oak stand - Optional Full lid opening + 4150 €
3 T	3809	1006	75	65	72	1518	9 200 €	1600 €	rack port/clamp, oak stand - Optional Full lid opening + 4820 €
4 T	5097	1347	84	74	74	1947	11 300 €	2150 €	rack port/clamp, oak stand - Optional Full lid opening + 6126 €
5 T	6337	1674	87	76	86	2354	13 200 €	2700 €	rack & drain ports, oak stand, varnish, lasered logo
6 T	7616	2012	87	76	102	2772	15 800 €	3250 €	rack & drain ports, oak stand, varnish, lasered logo
7 T	8880	2346	88	78	114	3190	18 300 €	3750 €	rack & drain ports, oak stand, varnish, lasered logo
8 T	10149	2681	88	78	130	3608	21 200 €	4350 €	rack & drain ports, oak stand, varnish, lasered logo

## FERMENTERS & MATURATION UPRIGHT TANKS

Prices quoted in EUROS

Model	Tonnage	Liters	Gallons	Low Diameter [in]	Top Diameter [in]	Height [in]	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Included
4ST	4 T	5091	1345	84	74	76	2497	19 200 €	2150 €	rack, drain, 55" cap, oval door, stand, lasered logo
5ST	5 T	6456	1705	87	76	87	3102	21 200 €	2700 €	rack, drain, 55" cap, oval door, stand, lasered logo
6ST	6 T	7663	2024	87	76	104	3634	22 800 €	3250 €	rack, drain, 55" cap, oval door, stand, lasered logo
7ST	7 T	8925	2358	88	78	116	4191	24 600 €	3750 €	rack, drain, 55" cap, oval door, stand, lasered logo
8ST	8 T	10193	2693	88	78	131	4752	26 600 €	4350 €	rack, drain, 55" cap, oval door, stand, lasered logo

## MATURATION TANKS

Prices quoted in EUROS

Model	Equivalent # 60 Gal. B.	Liters	Gallons	Low Diameter [in]	Top Diameter [in]	Height [in]	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Included
S10	10 barrels	2280	602	65	56	63	1276	11 600 €	990 €	rack, drain, taster, 24" hatch, oak stand, hydraulic bung
S15	15 barrels	3420	903	72	63	72	1760	13 400 €	1450 €	rack, drain, taster, 24" hatch, oak stand, hydraulic bung
S20	20 barrels	4560	1205	83	72	72	2299	16 200 €	1950 €	rack, drain, taster, 24" hatch, oak stand, hydraulic bung
S25	25 barrels	5700	1506	87	76	81	2816	17 800 €	2450 €	rack, drain, taster, 24" hatch, oak stand, hydraulic bung
S30	30 barrels	6840	1807	87	76	90	3300	20 600 €	2900 €	rack, drain, taster, 24" hatch, oak stand, hydraulic bung

## ROUND CASKS

Prices quoted in EUROS

Model	Equivalent # 60 Gal. B.	Liters	Gal. [US]	Bilge Diameter [in]	Head Diameter [in]	Stave Length /Depth [in]	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Included
C6	6 barrels	1370	362	55	48	55	867	9 400 €	660 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
C10	10 barrels	2280	602	65	57	65	1265	12 800 €	1100 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
C15	15 barrels	3420	903	72	65	72	1769	14 850 €	1650 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
C20	20 barrels	4560	1205	79	70	80	2270	18 150 €	2200 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
C25	25 barrels	5700	1506	85	77	84	2772	21 100 €	2750 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo

## OVAL CASKS

Accessories | Fittings included : same as round casks

Prices quoted in EUROS

Model	Equivalent # 60 Gal. B.	Liters	Gal. [US]	Bilge Height [in]	Bilge Diameter [in]	Head Height [in]	Head Width [in]	Stave Length /Depth [in]	Weight LBS	Pricing FOB Napa	2022 Shipping Surcharge	Accessories   Fittings Included
CO6	6 barrels	1374	363	59	44	53	39	61	867	10 600 €	560 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
CO10	10 barrels	2284	603	69	52	63	47	69	1265	13 800 €	940 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
CO15	15 barrels	3426	905	79	59	71	53	79	1769	16 800 €	1400 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
CO20	20 barrels	4568	1207	85	64	77	57	87	2270	19 950 €	1870 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo
CO25	25 barrels	5710	1508	91	69	83	63	93	2772	23 000 €	2350 €	rack, drain, taster, door, stand, hydraulic bung, laser etched logo

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

Type	Price
Rectangular outswing door (315mm x 420mm) flush mounted to the floor	2 450 €
Oval inswing door (307mm x 442mm) cask/tank	950 € / 1 750 €
Seed screen 50 cm (19.7") / 100 cm (39.4")	650 € / 850 €
90° Degrees elbow + triclover front exit + clamp (1.5" or 2") for tanks / for casks	350 € / 450 €
Cooling / heating plate (0.6 m2) / (1.2 m2)	600 € / 750 €
Food grade canvas cover: (depending on tank diameter)	400 € to 750 €

Type	Price
Racking arm / taste lees	600 €
Analog thermometer (-30°C / +50°C)/Thermowell	185 € / 95 €
Tasting valve	175 €
1.5" or 2" additional drain or rack triclover ports	135 €
100 cm (39.4") larger top lid for S10, S15, S20, S25	800 €
Optional hinges for lids available	Request quote
Ladder Bracket	95 €
Flush mounted "Rieger" type door instead of oval door	150 €



ALL FITTINGS AND ACCESSORIES ARE STAINLESS STEEL 316L UNLESS NOTED

Logo Engraved in concrete: 250€

Thermometer with mechanical dial 200mm: 187€ or 300mm: 213€

Thermowell 200 mm: 120€, 300 mm: 133€, 450mm: 150€ or 1000mm: 186€

Top Lid 47" (1.2m): add 271€ to standard price

Top Lid 55" (1.4m): add 422€ to standard price

SS Micrometric fastening: for 1000mm lid : 294€, for 1200mm lid : 352€, for 1400mm lid : 373€, for MC7: 180€ and MC17 & Dolia: 238€

Round Protection Guard for 39.4" (1m) diameter lid: 290€

Hinge for 39.4" (1m) diameter top lid: 201€

SS door for Dolia (Oval door (12"x17.5") with tasting valve): 325€

Pump over hard lines 1.5" or 2": 305€ - 380€

Glycol Systems (installation and NPT thread adapters included):

Upright tanks, Flat Panel "Drapeau" (18"x47"=1.1m2): 954€,

(27"x59"=2m2): 1238€, Radiator "Thermoplaque" straight (15"x39.4"=0.81m2):

1237€, (18"x47"=1m2): 1342€, (18"x55"=1.3m2): 1394€, Eggs/Dolia, Flat

Panel "Drapeau" Lid for MC7 (23.6"x10.6"=0.32"): 920€, for MC17/Dolia

(31.5"x14.6"=0.6m2): 945€ - Coil lid for MC7: 1114€, for MC17/Dolia 13: 1138€

Adaptor Bellot /Triclover: 71€ Tasting Valves: 202€ (Bellot), 252€ (Sodim)

Seed screen: 20"height: 443€, 25"height: 502€

Hydraulic bung ("Cristal") for 184 gallon Egg: 24€

Hydraulic Bung VOG 210 (4.5L or 3L) for all other tanks: 155€

Chalk board: 70€ Hook for ladder: 168€

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

Model	Hectoliters HI	Gallons	Height (in)	Weight (lbs)	Diameter (in)	Price (€)	Accessories   standard fittings included - no feet added
MC 7	7	184	65	2777	47.24	5 317 €	2" draining triclover ports, 12" (30cm) diameter top lid with Bellot fitting and 2" Triclover adaptor, colored coating
MC 17	17	450	86.61	5908	63	9 846 €	2" racking & draining triclover ports, oval door (12"x17.5") 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	7 555 €	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 (12"x17.5") w/tasting valve: 325€

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

Model	Hectoliters HI	Gallons	Width (in) = Depth (in)	Height (in)	Weight (lbs)	Price (€)	Accessories   standard fittings included
JB 33	33	872	66.93	59.05	8598	11 168 €	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	11 660 €	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	12 327 €	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	12 970 €	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

## LOW CONICITY ROUND AND OVAL TRUNCATED TANKS (RO SERIES)

Model	Hectoliters HI	Gallons	Low Diam. (in)	Low Depth (in)	Height (in)	Weight (lbs)	Con. (%)	Price (€)	Accessories   standard fittings included
ACL 25 Round	25	662	70.87	70.87	66.93	7055	7	11 386 €	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	11 720 €	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	12 048 €	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	12 727 €	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	13 107 €	Side hatch (16"x21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
CB 80 Oblong	80	2113	84.65	118.11	84.65	11905	9	13 744 €	Side hatch (16"x21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet

## HIGH CONICITY ROUND AND OVAL TRUNCATED TANKS (RO SERIES)

Model	Hectoliters HI	Gallons	Low Diam. (in)	Low Depth (in)	Height (in)	Weight (lbs)	Con. (%)	Price (€)	Accessories   standard fittings included
HRE 40 round	40	1057	84.64	84.64	84.64	8818	26	14 483 €	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	15 428 €	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	13 999 €	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	14 307 €	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	13 807 €	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	14 179 €	Side hatch (16"x21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet

## DELIVERY TERMS

For wineries ordering 1 or 2 tanks, prices are DDP (Delivery Duties taxes Paid) and include ocean freight and insurance but exclude shipping from our Napa or Windsor warehouse/ crane yard (or the closest unloading point in other regions or states) and installation of the tanks at the winery. For wineries ordering 3 tanks (minimum capacity of 25HL per upright tank) or 4 Eggs/Dolia (minimum capacity of 13HL) fitting in a 20' or 40' container, prices include ocean freight, insurance, duties and container delivery to winery but exclude unloading and installation of the tanks at the winery. Mixed client containers will be arranged with delivery costs shared proportionally. Artisan Barrels will happily provide transportation and installation resources and recommendations.

## 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) = 750 €, 410x530mm (GVFM32-40-50) = 900 €

**Gauge:** 280 € to 350 €

**Seed screens:** 750x300mm= 350 €, 1000x300mm= 450 € (GVFM, CYFM, TRFM series) and 500x450mm=525 € (PCYGVFM series)

**Dismountable feet:** 600 € to 800 €; **Immersion screens** (GVFM, PCYGVFM, GVM): Price Upon request

**Taste lees/Racking arm:** 180 € (CYFM, TRFM, GVFM, PCYGVFM); **Larger Lid:** 1200mm = 900 €

**Sprinkler:** 290 €; **Butterfly valve 2":** 250 €; **Protection grid:** 400 €

**Pump over hard line 1.5":** 350 €; **Thermometer & dial:** 200 €; **Ladder hook** = 80 €

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



## FERMENTATION AND MATURATION UPRIGHT TANKS WITH FLOATING TOP MECHANISM

Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories   stainless steel fittings included
GVFM33	33	872	65.75	69	11 500 €	Rectangular door (16"x21"), 2" racking & draining ports with butterfly valves, tasting valve, cooling/heating rings (2.31 m2) & feet. Optional Insulation +5600€
GVFM43	43	1136	68.9	78.75	12 900 €	Rectangular door (16"x21"), 2" racking & draining ports with butterfly valves, cooling/heating rings (3.02 m2) & feet. Optional Insulation +5900€
GVFM57	57	1506	75.2	88.6	14 500 €	Rectangular door (16"x21"), 2" racking & draining ports with butterfly valves, tasting valve, cooling/heating rings (3.96 m2) & feet. Optional insulation +6500€

## FERMENTATION AND MATURATION PORTABLE TANKS WITH FLOATING TOP MECHANISM

Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories   stainless steel fittings included
PCYGVFM30/20	30/20	792/528	68.90/57.75	59	10200€/8300€	Rectangular door (12"x16.5"), 2" racking port with butterfly valve, Tasting valve, Cooling/heating rings: 20 hl (2.31 m2), 30 hl (2.42 m2), 40 hl (2.81 m2), fork channel - optional: Seed screen (500x450 mm): 410 €, racking arm/taste lees: 155 €, 2" draining port with butterfly valve: 190 €
PCYGVFM40	40	1057	79.92	59	11 500 €	

## MATURATION UPRIGHT TANKS WITH FLOATING TOP MECHANISM

Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories   stainless steel fittings included
GVM40	40	1057	59.53	88.6	6 300 €	2" racking & draining ports with butterfly valves, tasting valve, feet

## FERMENTATION AND MATURATION CYLINDRICAL TANKS

Model		Hectoliters	Gallons	Diameter <sup>(in)</sup>	Height <sup>(in)</sup>	Pricing EXW (€)	Accessories   stainless steel fittings included
Double Wall	CYFMDW26	26	687	62.3	71.8	17 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (2.50 m2) & feet
	CYFMDW32	32	845	70.4	72.83	19 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (2.9 m2) & feet
	CYFMDW42	42	1109	73.6	82.87	21 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (3.2 m2) & feet
	CYFM33	33	872	65.75	72.83	13 750 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (1.73 m2) & feet
	CYFM42	42	1109	68.9	82.87	14 950 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (2.42 m2) & feet
	CYFM61	61	1611	78.34	93.3	17 300 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (3.44 m2) & feet
	CYFM71	71	1875	84.56	94.29	18 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (3.71 m2) & feet

## FERMENTATION AND MATURATION CONICAL TANKS

Model		Hectoliters	Gallons	Low Diam. <sup>(in)</sup>	Height <sup>(in)</sup>	Pricing EXW (€)	Accessories   stainless steel fittings included
Double Wall	TRFMDW24	24	635	68	70	21 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (2.98 m2) & feet
	TRFMDW38	38	1004	83	71.33	26 000 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (3.23 m2) & feet
	TRFMDW47	47	1242	86	81.69	28 500 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel (4.65 m2) & feet
	TRFM39	39	1030	78.34	72.04	17 350 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (1.73 m2) & feet
	TRFM49	49	1294	81.49	81.89	19 000 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (2.42 m2) & feet
	TRFM60	60	1585	84.56	91.73	20 800 €	Rectang. door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings (2.42 m2) & feet

## MATURATION AND FERMENTATION PORTABLE CUBIC SQUARE TANKS

Model	Hectoliters	Gallons	Low Diam. (in)	Height (in)	Pricing EXW (€)	Accessories   stainless steel fittings included
PCFSM20	20	528	47.2	49.2	9 100 €	Oval door (12"x17") with in swing opening, 2" triclave port on 19.3" lid, ladder bracket, 2" racking & draining ports with butterfly valves, tasting valve, 1 m2 cooling/heating jacket, fork channel, thermowell - optional: stainless steel level gauge: 390 €, 900 mm lid + 2" TC: 1500 €

## DELIVERY TERMS

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

## PAYMENT TERMS

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

# MAIN WINERIES REFERENCES

## TONNELLERIE ROUSSEAU

- 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 TROUSSET GUILLEMARD | Champagne Veuve-Founey | **RHONE | PROVENCE** | CORSE | Domaine M. Chapoutier | Marcel Richaud | Domaine de L'Oratoire | Domaine Stehelin | Domaine de la Bouissière | Domaine du Pesquier | Domaine Jaume | Cave de Gigondas | Cellier des Dauphins | Clos des Papes | Domaine Bertrand STEHELIN | Domaine La Florane | Domaine du Galet des Papes | Ogier | Domaine La Barroche | Domaine de la Charbonnière | Domaine de Nalys | Domaine USSEGLIO, Châteauneuf du Pape | Domaine CHANTE-CIGALLE, Châteauneuf du Pape | Caveau de Rasteau, Rasteau | Domaine Tempier | Château de Pibarnon | Commanderie de Peyrassol | Clos Canarelli | Domaine Gourt de Mautens-Jérôme BRESSY | Domaine Louis Cheze | Domaine Stephane Ogier | Domaine Fayolle | Domaine de la Solitude | Paul Jaboulet Aîné | PJ Villa | Cave Nicolas Chevallier | Domaine Betton-Roland | Domaine de la Ferme Saint-Martin | Olivier TROPET | Château de Bellet | Abbatozzi | San't Armettu | Vacelli | Clos Ornasca | Antoine Arena | Orenge de Gaffory | Château de Lorgues | Château Roubine | Mas de la Dame | **BOURGOGNE SUD** | Domaine les Héritiers des Comtes LAFON | Domaine Frantz CHAGNOLEAU | Domaine Trouillet | Domaine CHEVEAU | Domaine de Pouilly | Domaine BARRAUD | Domaine CARETTE | **BOURGOGNE** | A. Rousseau | AP De Villaine | Pataille | De Bellene | Remoissenet | de la Vougeraie | Benjamin Leroux | Château De Marsannay | Domaine FOURNIER Jean | Domaine Martin BART | Domaine HUGUENOT P & F | Domaine PILLOT | Domaine RAMONET | DOMAINE DU CHATEAU DE MEURSAULT | Domaine Jean PASCAL | Domaine Olivier LEFLAIVE Frères | REMOISSENET Père & Fils | Joseph DROUHIN | Maison CHAMPY | Domaine Felettig | Domaine AMIOT-SERVELLE | Domaine COMTE GEORGES DE VOGUE | Domaine DES VAROILLES | Domaine ROSSIGNOL-TRAPET | Domaine ROUSSEAU Armand | Domaine TORTOCHOT | Domaine BURGUET | Domaine Sylvie ESMONIN - Clos Saint Jacques | Domaine PONSOT, Morey St Denis | Domaine D'ARDHUY - Clos des Langres | Domaine DECELLE-VILLA | Domaine LECHENEAU et Fils | Domaine Joseph CARTRON | Domaine LESCURE Chantal | Nicolas POTEL | Domaine Humbert | Domaine Rebourseau
- 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 | 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 | Petroni | Pezzi 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 | Mayacamas | Moone Tsai | O'Brien | Pahlmeyer | Parallel | Plumjack | Pott | The Prisoner | Quintessa | Quixote | Rancho Coyote | Rudd | Rutherford Hills | Saddleback | Schramsberg | St. Supery | Stag's Leap | Trefethen | Wayfare | White Rock | **CENTRAL COAST / BAY AREA** | Adelaida | Alma Rosa | Baileyana | Bien Nacido | Brian Benson | Brick Barn | Buttonwood | Byington | Caliza | Chamisal | Claiborne and Churchill | Crown Point | Dierberg-Starlane | Dragonette | Eberle | Eclipse | Edna Valley Vineyard | Epoch | Estancia | Fennell | Fess Parker | Fiddlehead | Flying Goat | Foley Estate | Hilliard Bruce | J Lohr | Koehler | Labarge | Law Estate | Mount Eden | Niner | Optio | Pear Valley | Picchetti | Rancho Sisquoc | Rhys | Roblar | Sanford | Sine Qua Non | Spear | Storm | Terry Hoage | Tessier | Testarossa | Thacher | Tolosa | Torrin | Tyler | Valkyrie | Wild Horse | Windy Oaks | Wrath | Zenaida | Zotovich Family | **SIERRA FOOTHILLS** | Broll | Cedarville | Hatcher | Lavender Ridge | Newsome-Harlow | **SOCAL / AZ** | Asmundson | Fallbrook | Miramonte | Orfila | Temecula Wine Co | **EAST COAST** | C. Chantal | C. Merrilanne | Everleigh | Horton | Laurentia | Michael Shaps | Old House | Red Tail Ridge | Sakonnet | Sunset | **OREGON / WASHINGTON** | Airfield | Alexana | Amalie Robert | Anam Cara | Anderson | Andrew Rich | August Cellars | Averach | Beaux-Freres | Beckham | Bennett | Benton Lane | Bergstrom Wines | Bethel Heights | Bjornson | Boedecker | Brigadoon | Broadley | Brooks | Camaraderie | Cameron | Capitello | Cave B | Chateau Ste. Michelle | Chehalem | Columbia Crest | Cooper Mountain | Cristom | Dancin | De Ponte | Dolio | 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 | Heliotterra | HillCrest | Illahe | J Christopher | JC Somers | JK Carriere | Karma | Keeler | Kevin White | King Estate | L'Angolo | Left Coast | Lemelson | Lia's | Long Shadows | Maison Bleue | Montinore | Moffett | NW Wine Co. | Nysa | Panther Creek | Penner Ash | Pfeiffer | Phantom Creek | Potcake Saga | Ribbon Ridge | Rex Hill Estate | Shea | Silvan Ridge | Spindrift | St. Innocent | Stoller | Swede Hill | Swick | Swiftwater | Syncline | The 4 Graces | The Walls | Territorial | Torii Mor | Tour de Force | Trisaetum | Van Duzer | Waterbrook | 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** | Adelaida | Alta | Arkenstone | Azalea Springs | Brambilla Dexter | Brand | Bressler | Broll Mountain | Brutocao | Bucklin | Cadaretta | Cakebread | Canard | Caporale | Church and State | Cimarossa | Covert | Crossland | Cuvee | Dalecio | Dana Estate | Davis Family | Dierberg | Divot | Due Vigne di Familia | 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 | Mauritsen | Melka | Meteor | Michael Simons | Michel-Schlumberger | Monticello | Moone Tsai | Mounts Family | Narrow Gate | Neal Family | Nelson Family | Nicholson Jones | Oakville Ranch | Opal Moon | Purlieu | Pezzi King | Picchetti | Pomar Junction | Provenance | Quixote | R & W | Reynoso | Rosenthal | Malibu Estate | Rubin | Russian Hill Estates | Rutherford Grove | Sabina | San Antonio | Sciandri Family | Seavey | Somnium | Spring Mountain | Tenor | Thacher | The Maker | Vice Versa | Vine Hill | Vineyard 29 | Vineyard House | VML | Windwalker | Wyatt Oak | Zialena | Asmundson Family (Arizona) | **PACIFIC NORTHWEST** | Abeja | Apex | Bennett | Blasted Church | Camaraderie | Capitello | Cassini | Cedar Creek | Chateau Ste Michelle – Canoe Ridge | Colter's Creek | DaMa | Dolio | Dubindil | Dunham | Goose Ridge | Gramercy | Karma | King | Long Shadows | Mercer | Nota Bene | Owen Roe | Pamplin Family | Phantom Creek | Platinum Bench | Red Lily | Revelry | Seven Bridges | Silvan Ridge | Sno Road | Southard | Stottle | Tenor | Terra Vista | Tertulia | Terrapin | The Walls | Tinte | T. Malone | 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 | Bigby | 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 Channele | 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 | Sakonnet | White Rose | Williamsburg

## ARTISAN BARRELS SELECTION | AMERICAN OAK

- UNITED STATES and CANADA  
**CALIFORNIA** | Coyote Oaks | Fetzer | Five Guys | Gelfand | Hans Fahden | Mounts Family | Sciandri Family | Slusser Ranch | Tedeschi | Wiens | Wiens Family | Windwalker | **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

## NOMBLLOT CONCRETE TANKS

- FRANCE | ADAM (Vins Jean-Baptiste) | Aladame (Domaine) | Alary (Domaine) | ALBERT (EARL) | Alexis Duchet (Domaine) | Alliet | Amiot (Domaine) | | Arena (Domaine) | 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) | Bruyères (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) | Combiér (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 Sénaillat (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') | Fleuriot (Domaine) | Fosse Sèche (Château) | Franck (Domaine) | Fombrague (Château) | Galoupet (Château) | Gardiès (Domaine) | Gauby (Domaine) | Gauré (Château de) | Geantet-Pansiot (Domaine) | Geoffroy (Domaine) | Patrick Javillier | GONON Pierre (EARL) | GOUACHE VALEYRAC BELLERIVE | Gougues (Domaine Henri) | Gouiran-Farembert | Gouiran-La Célestière | 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 | Isaie (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) | Lump (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 (Domaine) | Martinielle (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) | Moirats (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 Montsaugonnais | Ollieux Romanis (Château) | Oratoire Saint Martin | Orlaya (Cave de l') | ORSINI (Domaine) | Oubliée (Domaine de) | Overnoy Houillon | Palmer (Château) | Pape Clement (Château) | Patte Loup (Domaine de) | Pavelot (Domaine) | Pegau (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) | Tertre (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 | Adelaida | A. Morell | Airfield | Alder Spring | A Maurice | Ambassador | Analemma | Aniche | Araujo | Archery Summit | Argyle | Arkenstone | Ashe | Atlas | Attic Salt | Authentique |Avennia | B Cellars | Bartier Brothers | Beaucanon | Beaulieu | Beaugregard | Bella Grace | Bella Luna | Bethel Rd | Betz Family | Big Basin | Bjornson | Black Stallion | Bookwalter | 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 | Columbia Crest | Conn Creek | Continuum | Cor | Corliss | Cove Mesa | Coyote Canyon Winery | Cristom Vineyard | Cruse | Culmina | Cuvaion | DaFoe | Dana | D'Artagnan | Dancin | Demetria | Descendent | Dillon | Dirty and Rowdy | Domaine Carneros | Domaine MB | Donkey & Goat | Dos Cabezas | Dunham | Edna Valley | Efeite | Early Mountain | EJ Gallo | Efeite | Elevation | Emeritus | En Route | Epoch | Evening Land | 50th Parallel | Failla | Fait-Main | Far Niente | Ferrari-Carano | Fess Parker | Fetzer | Fielding Hill | Firestone | Fog Crest | Folded Hills | Force Majeur | Foundry | Full Pull | Garrison Creek Cellars | Garguilo | Glencar | Glenora | Goosieridge | Grenon-Matte | Grimm | Grochau | Harlan | Hamel Family | HDV | Hidden Bench | Hillebrand | Ian Brand | Illahe Vineyard | Inman | J. Christopher | J. Phelps | Jada | Jeff Cohn | Jonata | Joseph Jewell | Justin | Kaplan | KVintners | 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 Lolo | 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 | Plumjack | Ponte | Presquille | Prospect 772 | Provenance | Puamana | Quails' Gate | Quintessa | Ramiisil | 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 | Soliste | Southard | Southold Farm | Spottswoode | Stags Hollow | Stinson | Stoller | Sugarloaf | Sunset Valley | Swick | Swiftwater | Syndline | Terra Vinum | The Donum Estate | The Walls | Three Sticks | Tinte Cellars | Tooth and Nail | Tolliver | Tranche | Trisaetum | Twill Cellars | Two Wolves | Umpqua C.C. | Unti | Upchurch | Valdemar | Valdemar Estate | 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 | Wind Gap | Woodinville Custom Wines | Wrangletown

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

## LEJEUNE WINE TANKS

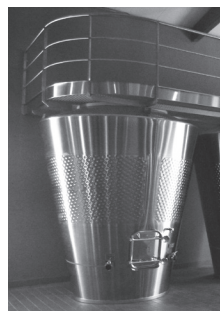
- FRANCE | Château Angélus | Château Balestard La Tonnelle | Chateau Baret | Château Beau-Séjour Bécot | Olivier Bernstein | Château LaFleur | Château Le Pin | Château La Tour de Mons | Château l'Eglise-Clinet | Château Branaire Ducru | Château Brown | Château Canon | Château Cantenac | Château Carbonnieux | Château de Chamboureaux | Domaine Clos des Fées | Château Clos Fourtet | Château Clos Madeleine | Clos Rougeard | Château Couhins Lurton | Château Figeac | Château la Fleur de Bouard | Château Fleur Cardinale | Domaine Gauby | 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 Latour | Château de Lussac | Château Malleret | Château Margaux | Château La Marzelle | Chateau Minuty | Château Monbousquet | Château Montrose | Château Olivier | Château Pétrus | Château de Pez | Château Pindefleurs | Château Rauzan-Ségla | Chateau de Reynac | Château Sansonnet | Chateau Seraphine | Château Soutard | Chateau du Seuil | Chateau Tour Saint Fort | Château Valandraud | Château Villemaurine | Domaine de Peyre Rose | Domaine de la Martinette |
- 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 Sardonía, 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 Parapçilik, Turkey |
- UNITED STATES | A. Morell | Aaron Wines | Bergman | Behrens & Hitchcock | Benom | Blackbird | Brand | Cana | Cliff Lede | Clos Solene | Dana Estate | Early Mountain | Flanagan | Frio Canyon | Haynes | Kukkula | L'Aventure | Marciano | Martin Estate | Melka Wines | Poppy Hill | Pott Wines | RDV | Rhys | Roy Estate | Stone Tower | Terre et Sang | The Walls | Valdemar | Vincent | Vineyard 29 |
- 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

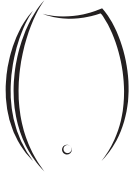


BEAUSÉJOUR-BECOT



CHATEAU FIGEAC





# 2022 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.

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**How to order** FAX 510 339 0173 EMAIL info@artisanbarrels.com  
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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 American Steam bent (**ABSAO**)

## 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 STEAM BENT

- Bordeaux Style • Export (**BXTX**)
- Hogshead 300 L (**300L**)

### 265 LITERS, PUNCHEONS & DEMI-MUIDS

- Rousseau (**265L, 300L, 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**)
- Artisan Barrels Selection American oak (**265L, 300L**)

## 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 • Bercé (**B36**) • Tronçais (**T36**)

- Tronçais/Bercé Blend (**TB36**) • French oak Extra Tight Grain (**FETG**)

### ARTISAN BARRELS SELECTION HUNGARIAN

- Classic (**HOC36 & 24**) • Finesse (**HOF36 & 24**) • **HFH** Hybrid French-Hungarian
- HGF** Hungarian Grain Fin • **HHF** Hybrid Hungarian-French

### 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 Hungarian-French (**HHF24**)
- Artisan Barrels Selection Hybrid American-French (**HAF24**)

### • minimum of 30 months air-dried, extra tight grain

#### Rousseau (**VDO**)

#### Rousseau (**ATO**)

## TOAST LEVEL

- Light (**L**) (RO, ABSF)
- Longue Claire (**LC**) (RO)
- Medium Long (**ML**) (RO, ABSF, ABSH, ABSAO)
- Medium Plus (**M+**) • Heavy Toast (**HT**) • Toasted Head (**TH**) (RO, ABSF, ABSH, ABSAO)

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, ...)

**Please Note:** USD Conversion is for indicative purpose **ONLY** as the rate may fluctuate.

**TOTAL**

€/ \$



Artisan Barrels & Tanks, Inc.

# 2022 SMALL BARREL ORDER FORM

ARTISAN BARRELS SELECTION  
French & Hungarian oak **small barrels only**

## How to order

EMAIL [info@artisanbarrels.com](mailto:info@artisanbarrels.com)

CALL 510 339 0170

FAX 510 339 0173

MAIL Artisan Barrels & Tanks, Inc

6050 Colton Boulevard, Oakland, CA 94611

Product	Price	Qty	Total	Including quantity discount	Description	Unit Price	6 to 20
					<b>ARTISAN BARRELS SELECTION</b>		
					Vinegar Barrel   French Oak   3L	\$ 135	\$ 130
					Vinegar Barrel   French Oak   6L	\$ 155	\$ 150
					Vinegar Barrel   French Oak   10L	\$ 185	\$ 180
					Small Barrel   French Oak   5L	\$ 155	\$ 150
					Small Barrel   French Oak   10L	\$ 185	\$ 180
					Small Barrel   French Oak   20L	\$ 215	\$ 210
					Small Barrel   French Oak   28L	\$ 245	\$ 240
					Small Barrel   French Oak   55L	\$ 360	\$ 355
					Small Barrel   French Oak   110L	\$ 560	\$ 555
					Small Barrel   Hungarian Oak   112L	\$ 530	\$ 520
<b>Subtotal</b>							
Shipping & Handling							
<input type="radio"/> I live in California <input type="radio"/> I do not live in California If I live in California and I do not have a resale #, sales tax will be added . ( 9.25% if Alameda county )							
<b>ORDER TOTAL</b>							
					<b>FRENCH OAK SPITTOON</b>		
					Rousseau "tradition"   French Oak \$ 450 No quan. discount		
					<b>OPTIONAL ACCESSORIES</b>		
					Oak Cradle   55L \$ 50		
					Oak Cradle   110L \$ 60		
					Spigots \$ 10 - \$ 15		

## PLEASE COMPLETE ALL PAYMENT INFORMATION BELOW

Billing address	Shipping and handling charges
Name	<b>Pacific</b> 23%
Address	California   Nevada
City, State, Zip	Oregon   Washington
Tel	<b>Mountain</b> 25%
E-mail	Montana   Idaho   Arizona
Resale # [if any]	New Mexico   Colorado   etc.
	<b>Central</b> 27%
	Texas   Kansas   Minnesota
	Wisconsin   Illinois   Alabama   etc.
	<b>Eastern</b> 29%
	Florida   Georgia   Kentucky
	Indiana   Pennsylvania   New York   etc.
<b>Shipping Address (No PO BOX. Business Address preferred)</b>	<b>Add to the above %, \$20.00 for 55L &amp; 110L barrels</b>
Name	<b>Payment Options</b>
Address	<ul style="list-style-type: none"> <li>Please make check payable to Artisan Barrels &amp; Tanks, Inc and mail it to <b>6050 Colton Blvd, Oakland, CA 94611</b></li> <li>Or connect to <b>www.paypal.com</b>, create an account with them (if you do not already have one) on their secure website and send money to <b>jerome@artisanbarrels.com</b></li> <li><b>Credit Card Payment</b> is also available.</li> </ul>
City, State, Zip	
<b>Credit card information</b>	
Credit Card No.	
Three digit numbers on back of credit card	
Expires	
Name on Card	
My signature authorizes Artisan Barrels to charge the total amount due of	
<input type="radio"/> VISA <input type="radio"/> MASTERCARD <input type="radio"/> AMERICAN EXPRESS \$ US	
Authorized signature	
	<b>Shipping &amp; Handling Terms</b>
	<ul style="list-style-type: none"> <li>Upon receipt of your check, paypal or credit card payment, we will send you a receipt and a <b>UPS</b> tracking number if the barrel is already in stock.</li> <li>Or we will send you only a receipt with an expected delivery date if the barrel is back-ordered. As soon as we receive your barrel, we will organize the shipment and send you a UPS tracking number.</li> <li>Will Call pick-ups could also be arranged with a 24 hour notice.</li> </ul>

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

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

## OAK ORIGIN & SEASONING

## TONNELLERIE ROUSSEAU

	Forest	Marking	Area	Profile	Sensory	Suitability
EXPERT RANGE 24 months air-dried	<b>Piano</b>	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)
	<b>Allegro</b>	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
	<b>House Blend</b>	HB	Chatillon, Nevers, Vosges	Rousseau's "signature" barrel with complex, balanced and always integrated oak impact	Texturally round, with brown sugar sweetness while still keeping mid-palate dynamics and spicy rich aromatics	All medium body whites or reds that need enhancement and texture: a truly versatile barrel
EXPERT RANGE minimum 30 months air-dried	<b>Video</b>	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
	<b>Alto</b>	ALTO	Ultra tight grain from Centre of France	Complex oak impact, deep structure - adds layers without dominating fruit	More pronounced toasting accentuates the richness /complexity of this barrel	Designed for reserve, concentrated wines that will benefit from long-term ageing

## OAK ORIGIN & SEASONING

## ARTISAN BARRELS SELECTION FRENCH OAK

	Forest	Marking	Area	Sensory	Suitability
Artisan Series Single Forest Very Tight Grain	<b>Tronçais (36 months)</b>	Artisan T36	Tronçais	Complex oak profile: elegance and power	Very appropriate for longer aged Cabernet Sauvignon, Bordeaux blends
	<b>Bercé (36 months)</b>	Artisan B36	Bercé *Formerly Jupilles	Aromatic and fragrant impact	Ideal for whites and light body reds
Artisan Series Blended Forests Very Tight Grain	<b>Tronçais - Bercé (36 months)</b>	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	<b>Allier-Vosges</b>	Finesse AV	Allier, Vosges	Elegant medium extraction for medium aged wines (12 to 18 months), versatile oak profile	Cabernet Sauvignon, Merlot, Chardonnay

## OAK ORIGIN & SEASONING

## ARTISAN BARRELS SELECTION HUNGARIAN OAK

	Forest	Marking	Area	Sensory	Suitability
Finesse	<b>Hungarian Oak 36 months</b>	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	<b>Hungarian Oak 36 months</b>	AB SELECTION Classic	100% Zemplen mountains (North of Tokaj)	Meaty, spicy and firmer structure with added sweetness	For reds or heavier whites that can benefit from added texture and intensity




## OAK ORIGIN & SEASONING

## ARTISAN BARRELS SELECTION AMERICAN OAK

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

## TOASTING LEVELS

## ALL COOPERS

	TYPE	Profile	Sensory	Suitability
<b>STEAM</b>	<b>STEAM BENT</b>	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
<b>FIRE</b>	<b>FIRE BENT</b>	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
<b>L</b> <b>LC</b> 	<b>LIGHT</b> <b>LONGUE CLAIRE</b>	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
<b>ML</b> 	<b>MEDIUM</b> <b>LONG</b>	"A Stress Free toast"	In-depth extraction. The barrel spends more time over a less intense flame encouraging a deeper and slower penetration	This toast character is particularly suited for winemakers who wish to combine harmonious fruit and texture qualities in their wines. Well suited for white grape varieties such as Chardonnay, Viognier, Pinot Blanc and light reds such as Pinot Noir, Merlot, Syrah
<b>M+</b> 	<b>MEDIUM</b> <b>PLUS</b>	More assertive aromatic impact, toasted and roasted coffee beans, deeper extraction	Aromatic fruit expression. More expansive and intense regimen. This toasting level is particularly suited when malolactic ferm. is performed in barrels	Aromas are released over a shorter maturation period. Suited for red grape varieties (with strong tannins): Zinfandel, Cabernet Sauvignon. Suited for structurally robust white grape varieties: Chardonnay, sweet wine

## SELECTION OF NON-OAK PROFILES

## ARTISAN TANKS SELECTION

Product	Material	Thickness	Method of Production	Influence on Wines & Porosity
NOMBLLOT 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 barrel
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 2000degrees F	Accentuates brightness, minerality, and soft tannin, high porosity

# Artisan Barrels & Tanks, Inc.

6050 Colton Boulevard  
Oakland, CA 94611



## 2022 Catalog

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