## 2025 PRICE LIST EX-WORKS RED SELECTION



Bordeaux Transport 225L - 27	MM / BOURGOGNE EXPORT	228 L			
ТЕМРО	CLASSIC RED	TRADITION	PREMIUM RED	CULTE RED	(FRENCH)
<b>813 €</b> 24 Months	<b>944 €</b> 24 Months	<b>1 008 €</b> 30 Months	<b>1 057 €</b> 36 Months	<b>1 376 €</b> 36 Months and more	<b>1 609 €</b> 36 Months and more
Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage
Medium tight grain Blonde, M, ML, M+, Heavy toast	Medium tight grain Blonde, M, ML, M+, Heavy toast	Tight grain Blonde, M, ML, M+, Heavy toast	Extra tight grain House medium long toast	Extra tight grain selection House medium extra long toast	Extra tight grain selection Twice toasted, house medium extra long
Limited edition of 300 units.  Preservation of fruit, volume, sweetness, moderate impact on the structure, tension.  Tempo allows for better optimization of the product and accepts visual variations of the wood. We commit to repurchasing the Tempo barrels for recycling. See conditions.	Fruit preservation, volume, moderate impact on structure, nice sweetness on finish.	Fruit preservation, emphasizing fresh fruit spectrum and minerality. Focuses existing fruit profile and supports seamless midpalate and long, fine finish while giving some fresh bakery aromas.	Fruit preservation, enhancement of creaminess and palate texture & complexity, spice, brioche, and fresh baked pastry aromas.	Limited to 409 units.  For long lived, luxury wines necessitating a minimum of 18 months barrels ageing.  Fat, density, creaminess while respecting the fruit.	Special limited edition barrel produced to commerorate the 150th anniversary of Tonnellerie Baron's founding. Purity, precision, and length is achieved due to the double toasting at very low temperatures. Brings density and depth, as well as effusive aromatics. Recommended for the finest wines only, necessitating 18 months minimum barrel aging.
Bordeaux Transport 22 mm					
813 €	954 €	1 018 €	1 067 €	1 386 €	1 619 €
Bordeaux Château Tradition 22		,			
	994€	1 058 €	1 107 €	1 426 €	1 659 €
Bordeaux Château Ferrée 22 mm	·;······	4.049.C	1 007 6	1 416 €	1 649 €
Fûts de 300 L à 600 L	984 €	1 048 €	1 097 €	1 410 €	I 043 C
리 1012 DE 200 F 보 000 F	1 082 €	1 164 €	1 229 €	1 446 €	
ි	1 270 €	1 371 €	1 701 €	± <del>11</del>	
70 7	1 497 €	1 619 €	2 010 €		
5 1009	2 798 € <b>42mm</b>		······································		



BARRELS ARE CHECKED AND GUARANTEED NOT TO HAVE ANY DETECTABLE TCA/TCP AT THE COMPLETION OF THEIR PRODUCTION IN OUR WORKSHOP.

## OAK ORIGINS AND OPTIONS

We offer cooperage from the following French forests on request: Allier, Indre et Loire, Loiret, Vosges, Limousin and Nievre.

We offer cooperage from American and Hugarian oak on request.

Brands, black painted hoops; racking valves, plexiglass head, and other options are available on request.

## 2025 PRICE LIST EX-WORKS WHITE SELECTION



Bordeaux Transport 225L - 27 mm / Bourgogne Export 228 L							
ТЕМРО	CLASSIC WHITE	TRADITION	PREMIUM WHITE	CULTE WHITE	(FRENCH) (COOPERS)		
<b>813 €</b> 24 Months	<b>944 €</b> 24 Months	<b>1 008 €</b> 30 Months	<b>1 057 €</b> 36 Months	<b>1 376 €</b> 36 Months and more	<b>1 609 €</b> 36 Months and more		
Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage		
Medium tight grain Blonde, M, ML, M+, Heavy toast	Medium tight grain Blonde, M, ML, M+, Heavy toast	Tight grain Blonde, M, ML, M+, Heavy toast	Extra tight grain House medium long toast	Extra tight grain selection House medium extra long toast	Extra tight grain selection Twice toasted, house medium extra long		
Limited edition of 300 units.  Preservation of fruit, volume, sweetness, moderate impact on the structure, tension.  Tempo allows for better optimization of the product and accepts visual variations of the wood. We commit to repurchasing the Tempo barrels for recycling. See conditions.	Enhancement of freshness and minerality, subtle hot bread aromas.	Fruit preservation, emphasizing fresh fruit spectrum and minerality. Focuses existing fruit profile and supports seamless midpalate and long, fine finish while giving some fresh bakery aromas.	Minerality, preservation of fruit, creaminess, and bakery aromas.	Limited to 94 units.  For long lived, luxury wines necessitating a minimum of 18 months barrel ageing.  Fat, minerality, freshness, while respecting the fruit.	Special limited edition barrel produced to commerorate the 150th anniversary of Tonnellerie Baron's founding. Purity, precision, and length is achieved due to the double toasting at very low temperatures. Brings density and depth, as well as effusive aromatics. Recommended for the finest wines only, necessitating 18 months minimum barrel aging.		
Bordeaux Transport 22 mm							
813 €	954€	1 018 €	1 067 €	1 386 €	1 619 €		
Bordeaux Château Tradition 22	MM / BOURGOGNE TRADITIO	DN					
	994 €	1 058 €	1 107 €	1 426 €	1 659 €		
Bordeaux Château Ferrée 22 mn							
	984 €	1 048 €	1 097 €	1 416 €	1 649 €		
Fûts de 300 L à 600 L							
300	1 082 €	1 164 €	1 229 €	1 446 €			
1004	1 270 €	1 371 €	1 701 €				
7005	1 497 €	1 619 €	2 010 €				
1009	2 798 € <b>42mm</b>		4				



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## OAK ORIGINS AND OPTIONS

We offer cooperage from the following French forests on request: Allier, Indre et Loire, Loiret, Vosges, Limousin and Nievre.

We offer cooperage from American and Hugarian oak on request.

Brands, black painted hoops; racking valves, plexiglass head, and other options are available on request.

Status, outer painted hoops, factoring raines, proliferass fields, and other options are distincted in requesti