

BORDEAUX TRANSPORT 225L - 27 MM / BOURGOGNE EXPORT 228 L				
<p>CENTER OF FRANCE RED 858€ 24 Months</p> <p>Baron proprietary assemblage</p> <p>Medium tight grain Blonde, M, ML, M+, Heavy toast</p> <p>Fruit preservation, volume, moderate impact on structure, nice sweetness on finish.</p>	<p>TRADITION 916 € 30 Months</p> <p>Baron proprietary assemblage</p> <p>Tight grain Blonde, M, ML, M+, Heavy toast</p> <p>Fruit preservation, emphasizing fresh red fruit spectrum and minerality. Focuses existing fruit profile and supports seamless midpalate and long, fine finish while giving some fresh bakery aromas.</p>	<p>PREMIUM RED 969 € 36 Months</p> <p>Baron proprietary assemblage</p> <p>Extra tight grain House medium long toast</p> <p>Fruit preservation, enhancement of creaminess and palate texture & complexity, spice, brioche, and fresh baked pastry aromas.</p>	<p>CULTE RED 1 249 € 36 + Months</p> <p>Baron proprietary assemblage</p> <p>Extra tight grain selection House medium extra long toast</p> <p>Limited to 409 units. For long lived, luxury wines necessitating a minimum of 18 months barrels ageing. Fat, density, creaminess while respecting the fruit.</p>	<p>CULTE 140 1 465 € 36 + Months</p> <p>Baron proprietary assemblage</p> <p>Extra tight grain selection Twice toasted, house medium extra long</p> <p>Special limited edition barrel produced to commemorate the 140th 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.</p>
BORDEAUX TRANSPORT 22 MM				
868 €	926 €	979 €	1 259 €	1 475 €
BORDEAUX CHÂTEAU TRADITION 22 MM / BOURGOGNE TRADITION				
908 €	966 €	1 019 €	1 299 €	1 515 €
BORDEAUX CHÂTEAU FERRÉE 22 MM / BOURGOGNE FERRÉE				
898 €	956 €	1 009 €	1 289 €	
FÔTS DE 300 L À 600 L				
986 €	1 056 €	1 112 €	1 314 €	
1 151 €	1 246 €	1 540 €		
1 359 €	1 465 €	1 813 €		
2 540 € 42 mm				



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.

VINIFICATION INTÉGRALE AND OXOLINE ACCESSORIES

All of the cooperage products listed herein can be fitted and delivered with Vinification Integrale hardware.

We are the exclusive distributor of the OXOLine barrel stacking system which allows for rotation of fermenting barrels, cleaning in place and access to each barrel.

BORDEAUX TRANSPORT 225L - 27 MM / BOURGOGNE EXPORT 228 L				
<p>CENTER OF FRANCE WHITE</p> <p>858 € 24 Months</p> <p>Baron proprietary assemblage</p> <p>Medium tight grain Blonde, M, ML, M+, Heavy toast</p> <p>Enhancement of freshness and minerality, subtle hot bread aromas.</p>	<p>TRADITION</p> <p>916 € 30 Months</p> <p>Baron proprietary assemblage</p> <p>Tight grain Blonde, M, ML, M+, Heavy toast</p> <p>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.</p>	<p>PREMIUM WHITE</p> <p>969 € 36 Months</p> <p>Baron proprietary assemblage</p> <p>Extra tight grain House medium long toast</p> <p>Minerality, preservation of fruit, creaminess, and bakery aromas.</p>	<p>CULTE WHITE</p> <p>1 249 € 36 + Months</p> <p>Baron proprietary assemblage</p> <p>Extra tight grain selection House medium extra long toast</p> <p>Limited to 94 units. For long lived, luxury wines necessitating a minimum of 18 months barrel ageing. Fat, minerality, freshness, while respecting the fruit.</p>	<p>CULTE 140</p> <p>1 465 € 36 + Months</p> <p>Baron proprietary assemblage</p> <p>Extra tight grain selection Twice toasted, house medium extra long</p> <p>Special limited edition barrel produced to commemorate the 140th 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.</p>
BORDEAUX TRANSPORT 22 MM				
868 €	926 €	979 €	1 259 €	1 475 €
BORDEAUX CHÂTEAU TRADITION 22 MM / BOURGOGNE TRADITION				
908 €	966 €	1 019 €	1 299 €	1 515 €
BORDEAUX CHÂTEAU FERRÉE 22 MM / BOURGOGNE FERRÉE				
898 €	956 €	1 009 €	1 289 €	
FÔTS DE 300 L À 600 L				
986 €	1 056 €	1 112 €	1 314 €	
1 151 €	1 246 €	1 540 €		
1 359 €	1 465 €	1 813 €		
2 540 € 42 mm				



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 Hungarian oak on request.

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

VINIFICATION INTÉGRALE AND OXOLINE ACCESSORIES

All of the cooperage products listed herein can be fitted and delivered with Vinification Intégrale hardware.

We are the exclusive distributor of the OXOLINE barrel stacking system which allows for rotation of fermenting barrels, cleaning in place and access to each barrel.