

OAK PRICING & PORTFOLIO

2023 WEST COAST USA

Barrels / Barrel Alternatives / Puncheons / Casks / Ovals / Tannins



French Oak / Hungarian Oak / Austrian Oak / American Oak

Eastern European Oak / French Acacia / Austrian Acacia

A commitment to quality and customer service since 1979

DAMY
MEURSAULT - FRANCE

TONNELLERIE
Billon
BEAUNE - FRANCE

maury&fils
TONNELIERS A BORDEAUX DEPUIS 1893

CANADELL

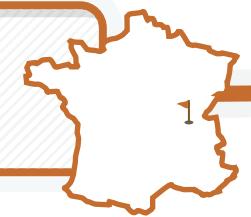
Master Coopers
FOR THE PLANET

CHÈNE-oologie
FRENCH OAK TANNIN

SCHNECKENLEITNER
AUSTRIA

**EUROPEAN
HUNGARY
COOPERS**

Sylvain Oak Cooperage



HISTORY

Sylvain Oak Cooperage was created in 1947 by Gaston Johnson, is located in Oak Hill and produces premium traditional forest origin barrels, puncheons and casks (225L - 820L)

TODAY

Sylvain Oak Cooperage is managed by Brenda Johnson. "The Cooperage of Oak Hill", one of the few suppliers still able to offer oak selection by forest origin.

Since 1997 barrels produced at Billon are CTB certified

This unique label ensures a high quality barrel's traceability, drying, technical features and respect for tradition.

Sylvain Oak Cooperage is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.



Billon barrels are most well known for respecting the wine and being true to the varietal by showcasing the fruit on the nose and palate as well as offering tremendous length and enhanced minerality.

SUBTIL

STRONG POINTS

- Forest origin and special barrels
 - Special barrels: Select and Richelieu
- Independently owned by Brenda Johnson
- Fire bent or steam bent and fire toasted barrels
- Offers French acacia barrels
- Offers French oak barrels, puncheons and casks (225L - 820L)



Merrains du Jura



180 min lightlong toast



Optional pre-toasting technique



100% Burgundian Oak



2023 BILLON USA PRICES

PLACE YOUR ORDER BY MARCH 15 FOR BEST PRICING

ALL BARRELS FROM BOUCHARD COOPERAGES
CAN BE COMBINED FOR VOLUME PRICE DISCOUNTS

Product	Qty	FRENCH OAK MARCH 15	FRENCH OAK APRIL 15	FRENCH OAK LATER ORDER	FRENCH ACACIA
Bordeaux Export (225L)	1-15	946 \$	1,009 \$	1,074 \$	924 \$
	16-30	937 \$	1,000 \$	1,065 \$	915 \$
Burgundy Export (228L)	31-50	927 \$	990 \$	1,055 \$	906 \$
25/27 mm staves, 6/8 galvanized hoops	51-75	922 \$	985 \$	1,050 \$	901 \$
	76-1C	913 \$	976 \$	1,041 \$	892 \$
265L Export	1-15	993 \$	1,056 \$	1,121 \$	965 \$
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	16-50	983 \$	1,046 \$	1,111 \$	955 \$
	51-75	973 \$	1,036 \$	1,101 \$	945 \$
	76-1C	968 \$	1,031 \$	1,096 \$	941 \$
300L Puncheon	1-3	1,104 \$	1,167 \$	1,232 \$	1,090 \$
25/27 mm staves, 8 galvanized hoops	4-35	1,093 \$	1,156 \$	1,221 \$	1,079 \$
	36-53	1,082 \$	1,145 \$	1,210 \$	1,068 \$
350L Puncheon	1-3	1,248 \$	1,311 \$	1,376 \$	1,215 \$
27/29 mm staves, 8 galvanized hoops	4-35	1,235 \$	1,298 \$	1,363 \$	1,203 \$
	36-53	1,223 \$	1,286 \$	1,351 \$	1,191 \$
400L Puncheon	1-2	1,421 \$	1,484 \$	1,549 \$	1,405 \$
27/29 mm staves, 8 galvanized hoops	3-20	1,407 \$	1,470 \$	1,535 \$	1,391 \$
	21-30	1,393 \$	1,456 \$	1,521 \$	1,377 \$
500L Puncheon	1-2	1,638 \$	1,701 \$	1,766 \$	1,595 \$
30/32 mm staves, 8 galvanized hoops	3-20	1,621 \$	1,684 \$	1,749 \$	1,579 \$
	21-30	1,605 \$	1,668 \$	1,733 \$	1,563 \$

FRENCH OAK CASKS

Product	MARCH 15	APRIL 15	LATER ORDER
600L 32 mm staves, 8 galvanized hoops	1,828 \$	1,891 \$	1,956 \$
45 mm staves, 8 galvanized hoops	2,274 \$	2,337 \$	2,402 \$
700L 32 mm staves, 8 galvanized hoops	2,002 \$	2,065 \$	2,130 \$
820L 32 mm staves, 8 galvanized hoops	2,307 \$	2,370 \$	2,435 \$

BARREL OPTIONS

Name	200-265L	300-500L	600-820L	FOREST ORIGIN	TOAST LEVELS
Head Toasting (All forests)	+10 \$	+14 \$	+21 \$	Allier	Light
3 Year Air Dry (All forests)	+33 \$	+40 \$	+52 \$	Vosges	Light Long
4 Year Air Dry (Allier, Jura, Vosges)	+47 \$	-	-	Nevers	Chauffe 180 min
5 Year Air Dry (Very limited availability)	+57 \$	-	-	Jura	Medium
Burgundy Batard (4 chestnut hoops)	+22 \$	-	-	Chatillon	Medium Long
Burgundy Château (8 chestnut hoops)	+44 \$	-	-	Eastern European	Medium Plus
Black Hoops	+22 \$	+57 \$	-	*Offered at -90€	Heavy

Exclusive forest origins such as Troncais, Bertranges, Jupilles and Citeaux are available for an additional charge.

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March 15 and April 15 prices require delivery acceptance as early as June 1 and July 1 respectively.

All prices above are listed in Dollars (\$) and include delivery to either of our distribution warehouses.

Free winery delivery and price discounts are available for full container purchases. Please inquire.

Richelieu

225/228L	300L	500L
+81 \$	+91 \$	+133 \$

A unique blend of oak from small micro climates within three of the finest forests in the USA. One forest contributes a noted minerality, another imparts structure, texture and spice, while the third brings softness, freshness and elegance.

Its proprietary toasting was developed specifically for bolder red varietals and blends.

Minimum of 3 year air-dried staves, and 4 year air-dried heads.

Available from in all toast levels, from 225L & 228L to 500L

Select

225/228L	300L	500L
+93 \$	+109 \$	+155 \$

Special selection of Extra Tight Grain from a blend of the USA forests, minimum of 30 months air dry, intended for longer aging. Extended toasting with low flame intensity.

Proprietary toast, available from 225L & 228L to 500L

Subtil

225/228L	300/500L
+15 \$	+30 \$

A proprietary pre-toasting technique unique to Sylvain Oak Cooperage that aims to remove the harsher tannins and organoleptic material from the wood in order to have faster integration and a more subtle impact of the oak and toast. This technique maintains Billon's signature long finish and lift on the palate.

Available in all toast levels, from 225L & 228L to 600L



225/228L	300L	500L
+150 \$	+150 \$	+150 \$

A 180 minute light long toast on only small embers available on all forests and sizes. This "chauffe à cœur" style toast penetrates the entirety of the stave and resembles a very minimally toasted barrel despite being toasted on small embers for 3 hours. Aimed to offer clarity and purity to the fruit and terroir components of your wine.

Proprietary toast, available from 225L & 228L to 820L

Côte d'Or

228L	+60 \$

Only three year air dry oak is used to craft this barrel. Therefore 100% Côte D'Or Burgundian oak coupled with the "Subtil" steam bending process and different choice of toasts caters to an elegant respectful Burgundian barrel for pinot noir and chardonnay.

FOREST ORIGIN

TOAST LEVELS

Allier	Light
Vosges	Light Long
Nevers	Chauffe 180 min
Jura	Medium
Chatillon	Medium Long
Eastern European	Medium Plus
*Offered at -90€	Heavy

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