



Family owned and operated since 1990, Barrel Associates International is a French and American oak wine barrel company offering the most innovative and masterfully crafted barrels in the industry. Dargaud & Jaegle – family owned and operated in Burgundy since 1921 – pioneered the art of Water Bent barrels. Vallaurine – established in 1885 and the only cooperage in the Rhone Valley – has coopered Fire Bent barrels and foudres/cuves for generations. Barrel Associates – established in 1990 – has offered fire bent and water bent barrels since its inception, and revolutionized the American Oak barrel industry with the creation of its proprietary Deep Toast barrel.

For us, the art of Coopering has always been about quality, family tradition and our passion to deliver our clients a product that exceeds all expectations.

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Founded 30 years ago and now in its third generation of family leadership, Barrel Associates International consistently produces quality American oak barrels from selected Minnesota and Missouri white oak staves. Our three unique production methods, Water Bent, Fire Bent and Deep Toast, offer options for every style of winemaking. All winemakers are looking for quality, consistency and value and Barrel Associates American oak barrels deliver it - every time. Offering the highest-quality naturally seasoned never kiln-dried American oak, and featuring three distinctly different bending methods, Barrel Associates has built an enduring reputation with winemakers for consistently delivering high quality barrels and standing behind our products. Try your preference and taste for yourself what so many already know - it's simply a better barrel.



#### FIRE BENT

Heat generated by an oak-fueled fire has long-served as the traditional method of bending barrel staves from a rose shape into a barrel shape. The amount of fire employed, altered by the shape and size of the brazier used, helps to create the "signature" flavor of the cooper. Our wood fires at Barrel Associates are made from the off-fall when we trim the seasoned staves before jointing. Just as the oak used in our barrels is seasoned over 24 months, so is the wood used in our fires. We measure the outside temperature of each barrel as it undergoes the toasting process so that we may replicate your perfect toast level year to year.



#### WATER BENT

Premium water bent barrels employ the same production methods of some of the most renowned French Cooperages. The heat from boiling water allows the barrel staves to become supple enough to be bent from a rose shape into a barrel shape. This bending method has downstream benefits for the winemaker. When the water bent barrel is toasted, the pores - opened in the water bath - allow for increased depth of heat into the stave. This depth creates a flavor profile that is very different from fire bent barrels. If freshness and fruitiness are what you are seeking, this is your barrel.



#### DEEP TOAST

A breakthrough method created by the founders of Barrel Associates, Deep Toast was first invented in 1995 and then launched in 1998. This proprietary manufacturing process employs both fire and water to raise the stave wood temperature beyond that of our other two methods. This special combination enhances the flavor profile of the barrel and extends its performance life beyond that of any of our competitors. Winemakers have described this barrel as having "the most French-like qualities of any American oak barrel [they] have ever tasted".

## BARREL ASSOCIATES

### AMERICAN OAK COLLECTION

#### FIRE BENT

SIZE	1-19	20-149	150+
225 L	\$ 625	\$ 620	\$ 610
265 L	\$ 640	\$ 635	\$ 625
300 L	\$ 690	\$ 685	\$ 675

#### WATER BENT

225 L	\$ 640	\$ 635	\$ 625
265 L	\$ 655	\$ 650	\$ 640
300 L	\$ 705	\$ 700	\$ 690

#### DEEP TOAST

225 L	\$ 650	\$ 645	\$ 635
265 L	\$ 665	\$ 660	\$ 650
300 L	\$ 715	\$ 710	\$ 700



#### MAVERICK - \*ALLOCATED OFFERING\*

225 L	\$ 750	\$ 750	\$ 750
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*Available in both Bordeaux & Burgundy shape*

*To reserve an allocation or more information contact your local sales representative.*

#### ADDITIONAL OPTIONS:

Standard Toasted Heads	\$ 12
Water Toasted Heads	\$ 18
Thin Staves charge	\$ 25
36 Month Seasoning	\$ 38
Ripple Effect	\$ 40

Custom blends and profiles available for your proprietary programs.



#### MINNESOTA OAK

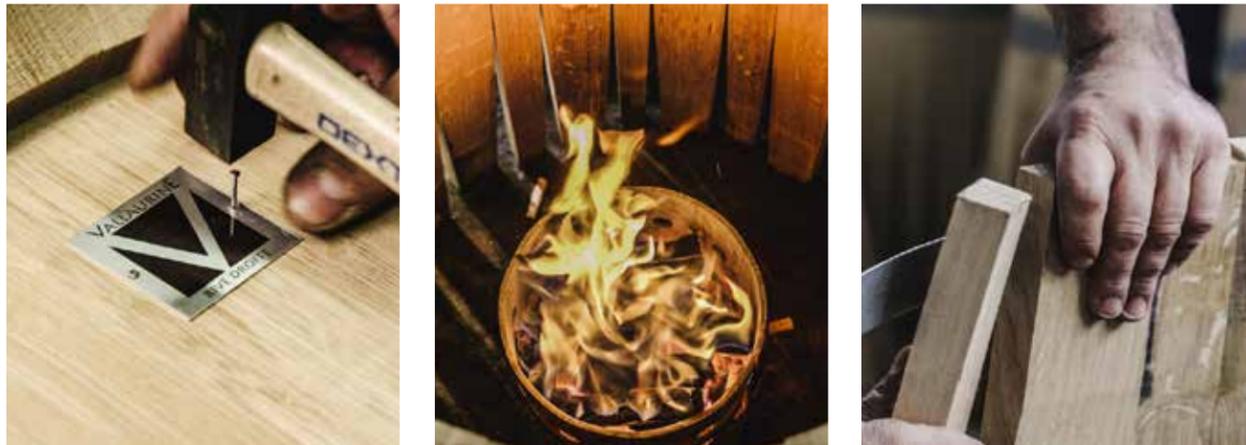
Minnesota oak typically has wider variable grain width due to a short Spring season and frequent Summer rain. Minnesota (Northern) wood imparts richer, bolder flavors into the wine with pronounced creamy vanilla and maple bar characteristics. Shadings of cardamom, almond and caramel derive from the (mostly) granite soils in the Northern climate.

#### MISSOURI OAK

Missouri (or Ozark) oak typically has a finer grain due to the longer spring growing season and imparts finer, more subtle American oak flavor with hints of spice and caramel. Delicate notes of cinnamon, walnut and chocolate derive from the widest National temperature spread (Summer heat, Winter cold) and Southern Missouri's limestone soils.



After decades of requests from clients to make fire bent barrels, the Jaegle family decided to revitalize a French artisanal cooperage in Moras en Valloire to cooper fire bent barrels. Following the strong beliefs of the Jaegle Family about the impact of the wood origins, two forest concepts were created based on the different styles of the Rhône Valley: Rive Droite and Rive Gauche. The selections behind these two wood blends refers to the very unique styles of the wines on the banks of the Rhone river: two banks, two styles, two wood selections. The history of the forests, the differences in the climates of each region and the variety of soils create natural differences in the effects on the wood - typically, oak from the western part of France has more expressive ellagitannins than the oak from the east.



### OUR OAK SELECTIONS

The oak selection best suited for your wine will depend on whether you are looking to balance the wine or emphasize the natural characteristics. All wood is seasoned to perfection at Tonnellerie Dargaud & Jaegle.

**RIVE DROITE**  
CENTER OF FRANCE, SUPPORTED BY SURROUNDING RIGHT BANK FORESTS  
Brings complexity and roundness with aromatic richness

**RIVE GAUCHE**  
GRANDES VOSGES & BOURGOGNE SUPPORTED BY SURROUNDING LEFT BANK FORESTS  
Brings structure and brilliance, preserves fruit and minerality

**PRESTIGE**  
A blend of 5 national forests, seasoned for 36 months with restacking at 18 months to homogenize the exposure of the rough staves

**MOSAÏC**  
A blend of 50% French oak (from privately owned Center of France forests) and 50% Hungarian oak selected for the quality of its texture, while providing some cost savings. The blend allows the preservation of the overall wine qualities, with pronounced notes of molasses and brown sugar, pleasing mid-palate weight and tension.

## VALLAURINE

FIRE BENT BY JAEGLÉ

### BURGUNDY FORMATS

SIZE	TYPE	WOOD SELECTION	1-9	10-40	41-149	150+
228L	Burgundy Export	French Oak	€ 1,281	€ 1,276	€ 1,271	€ 1,266
228L	Burgundy Export	Mosaïc	€ 1,124	€ 1,119	€ 1,114	€ 1,109
228L	Burgundy Tradition	French Oak	€ 1,338	€ 1,333	€ 1,328	€ 1,323
228L	Burgundy Export	Hungarian Oak	€ 1,124	€ 1,119	€ 1,114	€ 1,109

### BORDEAUX FORMATS

225L	Bordeaux Transport	French Oak	€ 1,281	€ 1,276	€ 1,271	€ 1,266
225L	Bordeaux Transport	Mosaïc	€ 1,124	€ 1,119	€ 1,114	€ 1,109
225L	Bordeaux Chateau Ferré	French Oak	€ 1,334	€ 1,329	€ 1,324	€ 1,319
225L	Bordeaux Chateau Ferré - No Headboard	French Oak	€ 1,297	€ 1,292	€ 1,287	€ 1,282
225L	Bordeaux Chateau Tradition	French Oak	€ 1,449	€ 1,444	€ 1,429	€ 1,434
225L	Bordeaux Transport	Hungarian Oak	€ 1,124	€ 1,119	€ 1,114	€ 1,109

### OTHER BARREL FORMATS

265L	Barrique	French Oak	€ 1,332	€ 1,327	€ 1,322	€ 1,317
300L	Hogshead	French Oak	€ 1,479	€ 1,479	€ 1,479	€ 1,479
400L	Cask	French Oak	€ 1,771	€ 1,771	€ 1,771	€ 1,771
500L	Puncheon	French Oak	€ 1,999	€ 1,999	€ 1,999	€ 1,999
600L	Demi-Muid w/o door	French Oak	€ 3,012	€ 3,012	€ 3,012	€ 3,012
600L	Demi-Muid w/ door	French Oak	€ 3,221	€ 3,221	€ 3,221	€ 3,221

### PRESTIGE

225L	Prestige Bordeaux Transport	Prestige	€ 1,489	€ 1,489	€ 1,489	€ 1,489
225L	Prestige Bordeaux Chateau Ferré	Prestige	€ 1,555	€ 1,555	€ 1,555	€ 1,555
225L	Prestige Bordeaux Chateau Ferré - No Headboard	Prestige	€ 1,518	€ 1,518	€ 1,518	€ 1,518
225L	Prestige Bordeaux Chateau Tradition	Prestige	€ 1,657	€ 1,657	€ 1,657	€ 1,657
228L	Prestige Burgundy Export	Prestige	€ 1,489	€ 1,489	€ 1,489	€ 1,489
228L	Prestige Burgundy Tradition	Prestige	€ 1,546	€ 1,546	€ 1,546	€ 1,546

### ADDITIONAL OPTIONS:

Toasted Heads	€ 15
Black Hoops	€ 35
600L Square Cradle*	€ 300
600L Doucine Cradle*	€ 500

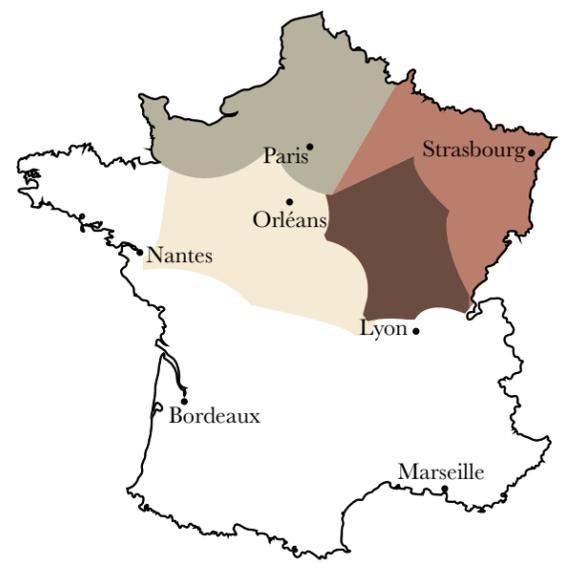
\*add €300 for rotational function

### FRENCH OAK WOOD SELECTIONS:

- Rive Droite
- Rive Gauche



For the past century, the Dargaud and the Jaegle families have crafted origin-specific, water-bent barrels utilizing the top 20 French oak wood producers. Generations of demanding dedication to excellence provides contemporary winemakers consistently nuanced oak framing for their wines. Once a well kept secret in South Burgundy, France, Dargaud & Jaegle Selection barrels are now delivered to major winegrowing areas worldwide. While many French coopers inconsistently tie their offers to visual cues of grain width, Dargaud & Jaegle relies on the intrinsic aspects of soil type, climate and genetics, which more reliably predict the outcome of each tree's organic environmental response during its lifespan.



### APPELLATIONS

- BOURGOGNE**  
Brings structure, preserves fruit and minerality
- CENTER OF FRANCE**  
Brings complexity and roundness as well as aromatic richness
- GRANDES VOSGES**  
Brings freshness, supports fruits and minerality
- ISLE DE FRANCE**  
Brings delicate wood flavors and confers a long finish

**MARCEL CADET**  
A blend of 5 national forests and seasoned for 36 months - with restacking at 18 months - to homogenize the exposure of the rough staves. This is the D&J style at its pinnacle, bringing richness and complexity and developing the fruit of the wine without any oak dominance.

**ALTER EGO**  
Available as 100% French oak (from privately owned Center of France forests) or a blend of 50% French oak and 50% Hungarian oak. Delivering a high-quality barrel while providing cost savings. The blend allows the preservation of the overall wine qualities, while bringing both roundness and proper structure.

**RELIABLE. CONSISTENT. UNCOMPROMISING.**

The consistency that Dargaud & Jaegle delivers allows winemakers the confidence to discover and pair the regional forest influences which best express their favorite regional vineyard influences. Seamless integration and remarkable complexity derive from optimal seasoning and methodical craftsmanship.

*Specific selections made by Jean-Marcel and Cédric Jaeglé:*

	NOTES:	RECOMMENDED FOR:
SELECTION 1	Brings richness, roundness and complexity with vanilla nuances	Burgundy Varieties
SELECTION 2	Adds structure and overall mouthfeel as well as vanilla and complexity to the aroma	Bordeaux Varieties
SELECTION 4	Elegantly embraces the wine while preserving its fruit	High-end Whites & Delicate Reds
SELECTION 5	Provides extension of palate length and showcases more herbal spices	Savory Whites & Mature Reds

## DARGAUD & JAEGLÉ

### BURGUNDY FORMATS

SIZE	TYPE	WOOD SELECTION	1-40	41-149	150+
228L	Burgundy Export	French Oak	€ 1,281	€ 1,276	€ 1,266
228L	Burgundy Tradition	French Oak	€ 1,338	€ 1,333	€ 1,323
228L	Burgundy Export	Hungarian Oak	€ 1,124	€ 1,119	€ 1,109
228L	Burgundy Export	Alter Ego	€ 1,124	€ 1,119	€ 1,109
228L	Burgundy Export	Acacia	€ 993	€ 988	€ 978
228L	Burgundy Tradition	Acacia	€ 1,050	€ 1,045	€ 1,035

### BORDEAUX FORMATS

225L	Bordeaux Transport	French Oak	€ 1,281	€ 1,276	€ 1,266
225L	Bordeaux Chateau Ferré	French Oak	€ 1,334	€ 1,329	€ 1,319
225L	Bordeaux Chateau Ferré - No Headboard	French Oak	€ 1,297	€ 1,292	€ 1,282
225L	Bordeaux Chateau Tradition	French Oak	€ 1,449	€ 1,444	€ 1,434
225L	Bordeaux Transport	Hungarian Oak	€ 1,124	€ 1,119	€ 1,109
225L	Bordeaux Transport	Alter Ego	€ 1,124	€ 1,119	€ 1,109
225L	Bordeaux Transport	Acacia	€ 993	€ 988	€ 978

### OTHER BARREL FORMATS

57L	Quartaut	French Oak	€ 518	€ 518	€ 518
114L	Feuillette	French Oak	€ 798	€ 798	€ 798
265L	Barrique	French Oak	€ 1,332	€ 1,327	€ 1,317
265L	Barrique	Alter Ego	€ 1,160	€ 1,155	€ 1,145
300L	Hogshead	French Oak	€ 1,479	€ 1,479	€ 1,479
300L	Hogshead	Alter Ego	€ 1,333	€ 1,333	€ 1,333
400L	Cask	French Oak	€ 1,771	€ 1,771	€ 1,771
500L	Puncheon	French Oak*	€ 1,999	€ 1,999	€ 1,999
600L	Demi-Muid w/o door	French Oak*	€ 3,127	€ 3,127	€ 3,127
600L	Demi-Muid w/ door (Wood or Metal)	French Oak*	€ 3,565	€ 3,565	€ 3,565

### MARCEL CADET

225L	MC Bordeaux Transport	MC	€ 1,489	€ 1,489	€ 1,489
225L	MC Bordeaux Chateau Ferré	MC	€ 1,555	€ 1,555	€ 1,555
225L	MC Bordeaux Chateau Ferré - No Headboard	MC	€ 1,518	€ 1,518	€ 1,518
225L	MC Bordeaux Chateau Tradition	MC	€ 1,657	€ 1,657	€ 1,657
228L	MC Burgundy Export	MC	€ 1,489	€ 1,489	€ 1,489
228L	MC Burgundy Tradition	MC	€ 1,546	€ 1,546	€ 1,546
265L	MC Barrique	MC	€ 1,562	€ 1,562	€ 1,562

### ADDITIONAL OPTIONS:

Toasted Heads	€ 15
Black Hoops	€ 35
600L Square Cradle*	€ 300
600L Doucine Cradle*	€ 500

*\*add €300 for rotational function*

### FRENCH OAK WOOD SELECTIONS:

Selection 1, Selection 2, Selection 4, Selection 5, Bourgogne, Center of France, Grandes Vosges, Isle de France

*\*500L & 600L - Center of France & Grandes Vosges only*



Precision engineering marries robotically art-carved joinery to masterful, meticulous assembly by the most highly-evolved team of craftsmen. A French revolution and evolution in large-format cask assembly using the highest grade French oak. Man and machine match skills in a dance devised by Jean-Marcel and Cédric Jaeglé to preserve fully dimensioned, perfectly seasoned oak in a frame that exalts wine's best textures and aromas. These are the large-format casks all others aspire to be.



## DARGAUD & JAEGLE FOUDRERIE

ROUND, OVAL AND UPRIGHT CASKS

### ROUND & OVAL CASKS

VOLUME	STAVE THICKNESS
10 HL	50 mm
15 HL	50 mm
20 HL	50 mm
25 HL	50 mm
25 HL	60 mm
30 HL	50 mm
30 HL	60mm
35 HL	60 mm
40 HL	60 mm
45 HL	60 mm
50 HL	60 mm
55 HL	60 mm
60 HL	60 mm

### ACCESSORIES

- Boyer Door
- Semi Round Door
- Round Door
- Wooden Door
- Full Emptying Device
- Valve
- Racking Valve
- Decanting Elbow
- Cool/Heating Pate
- Cooling/Heating Serpentine
- Lid with Serpentine Fittings
- Probe
- Sampling Tap
- Piston Sampling Tap
- Héclipse™ Sampling Tap
- Level Pipe
- Level Tap
- Thermometer
- Glove Finger
- Upper Turret with Lid 300mm
- Air Breather Bung
- Bung Seat

### CRADLES

- Doucine
- Carré
- Stainless Steel with Adjustable Feet

### CROSSBARS

- Single
- Double

Please consult your sales representative for your custom configuration.

