

Tonnellerie Ô barrels are handcrafted, hand-toasted and hand-finished to your exact specifications. We build our barrels with the same passion, attention to detail and respect for nature as our winemaking partners use to craft their wines. Our expert team of craftsmen has nearly a century of experience and we're proud of the pivotal role that our California made French and American oak barrels play in helping winemakers make the wine of their dreams.

All trees have MEDULLARY RAYS, structures which resemble spokes, radiating from the center of a tree to the outer layer (bark), conducting sap and also creating a natural point of separation within the trunk of the tree. French oak, with its high porosity, must be split along the medullary rays so that the ray remains parallel along the width and length of each stave. American oak—THE WHITE OAK QUERCUS ALBA—is less porous than French oak and can be quarter sawn instead of split.

► WINEMAKER SELECTIONS

Tonnellerie Ô produces six of our most requested barrel formats for our Winemaker Selection series, sourced from ancient oak forests throughout northern and central France. These nationally or locally-owned lands have been carefully cultivated for centuries in order to produce oak of the highest quality, and each site is nurtured sustainably to make sure the supply of this valuable natural resource endures for centuries to come. We also maintain long-time partnerships with family-run French mills that have been practicing their craft for generations. These partners provide us with premium staves, year after year.

We source the unfinished staves for our Bordeaux Export and Bordeaux Élevage barrels from Le Massif des Trois Forêts and the Allier Forests. For the Bordeaux Élevage barrels we sort the staves to ensure that only extra fine grain wood is used to raise the barrel.

For our Bordeaux Château Ferré and Château Tradition barrels we source exclusively from Tronçais and Jupilles, hand sorting and selecting the highest quality, extra fine grain staves to raise these premium barrels.

Our Burgundy Export and Burgundy Crème DLC barrels we source from Bertranges and other forests throughout central France. For our Burgundy Crème DLC barrels, we hand sort and select only the highest quality, extra fine grain staves to raise these premium barrels.

The toast profiles of these barrels can be customized to your specifications in collaboration with our Master Cooper.

► BARRELS

1. BORDEAUX EXPORT, 225 LITER/27MM
2. BURGUNDY EXPORT, 228 LITER/27MM
3. BORDEAUX ÉLEVAGE, 225 LITER/22MM
4. BURGUNDY CRÈME DLC, 228 LITER/27MM
5. BORDEAUX CHÂTEAU FERRÉ, 225 LITER/22MM
6. BORDEAUX CHÂTEAU TRADITION, 225 LITER/22MM

► TOASTS

CUSTOMIZED





▶ **COOPERAGE**

Tonnellerie Ô is a state-of-the-art cooperage near the heart of Northern California wine country, where artisan coopers hand-craft, hand-toast and hand-finish French and American oak barrels. Production methods feature innovative design and equipment from R. Monnot, SA, including a multi-stage jointer that is one of a handful of its kind in the world. In addition to pioneering technology, our coopers employ time-honored practices, such as barrel toasting in our traditional 2,500 square foot brick lined toasting room. Collectively, our Master Cooper and his team have nearly a century of experience crafting artisan barrels.

▶ **PEOPLE**

At Tonnellerie Ô, everyone from our coopers and laboratory team to our sales consultants and customer service staff work closely with our winery partners to support their barrel programs. We all take pride in delivering the highest quality barrels made to our customers' specifications, and in providing ongoing support through barrel maintenance and repair, lab analyses and much more.

▶ **QUALITY**

The quality of a barrel is directly related to the quality of the oak. To make sure that only the finest wood makes it into each Tonnellerie Ô barrel; our team evaluates quality from forest to cooperage, culling any flaws along the journey.

The in-house laboratory at Tonnellerie Ô maintains rigorous quality assurance standards in every step of the process, from inspecting incoming wood to analyzing oak markers and aromas. The lab is outfitted with GC-MS, HPLC and GC-ECD equipment and is staffed by flavor chemists and enologists.

▶ **ABOUT US**

At Tonnellerie Ô, we build barrels with the same passion, attention to detail and respect for nature as our winemaking partners use to craft their wines. It's a collaboration based on shared history—the trust that comes from long-term relationships. We're proud of the pivotal role that our California-made French and American oak barrels play in helping winemakers produce the wines of their dreams.

▶ **TONNELLERIE Ô**

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▶ **LEARNING LIVE**

Tonnellerie Ô offers instructional videos on barrel repair and maintenance on its YouTube channel:
WWW.YOUTUBE.COM/USER/TONNELLERIEO

A series of videos hosted by Master Cooper Quinn Roberts, are posted to help wineries maximize their investment in oak barrels for wine fermentation and aging.

For more information, please visit Tonnellerie Ô on your favorite social media channel.

