

2025 PRICE LIST PORTUGAL RED SELECTION

BORDEAUX TRANSPORT 225L - 27 MM / BOURGOGNE EXPORT 228 L

CLASSIC RED	TRADITION	PREMIUM RED	CULTE RED	
935 € 24 Months	998 € 30 Months	1 042 € 36 Months	1 346 € 36 + Months	1 591 € 36 + Months
Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage
Medium tight grain	Tight grain	Extra tight grain	Extra tight grain selection	Extra tight grain selection
Blonde, M, ML, M+, Heavy toast	Blonde, M, ML, M+, Heavy toast	House medium long toast	House medium extra long toast	Twice toasted, house medium extra long
Fruit preservation, volume, moderate impact on structure, nice sweetness on finish.	Fruit preservation, emphasizing fresh red fruit spectrum and minerality. Focuses existing fruit profile and supports seamless midpalate and long, fine finish while giving	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.	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

945 €	1 008 €	1 052 €	1 356 €	1 601 €
-------	---------	---------	---------	---------

BORDEAUX CHÂTEAU TRADITION 22 MM / BOURGOGNE TRADITION

985 €	1 048 €	1 092 €	1 396 €	1 641 €
-------	---------	---------	---------	---------

BORDEAUX CHÂTEAU FERRÉE 22 MM / BOURGOGNE FERRÉE

975 €	1 038 €	1 082 €	1 386 €	
-------	---------	---------	---------	--

Fûts de 300 L à 600 L

1 069 €	1 146 €	1 208 €	1 415 €	
1 247 €	1 343 €	1 655 €		
1 465 €	1 578 €	1 951 €		
2 702 € 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 Nièvre.

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.

PRICES AND DELIVERY

Prices include delivery



2025 PRICE LIST PORTUGAL WHITE SELECTION

BORDEAUX TRANSPORT 225L - 27 MM / BOURGOGNE EXPORT 228 L

CLASSIC WHITE	TRADITION	PREMIUM WHITE	CULTE WHITE	
935 € 24 Months	998 € 30 Months	1 042 € 36 Months	1 346 € 36 + Months	1 591 € 36 + Months
Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage	Baron proprietary assemblage
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
Fruit preservation, volume, moderate impact on structure, nice sweetness on finish.	Fruit preservation, emphasizing fresh red fruit spectrum and minerality. Focuses existing fruit profile and supports seamless midpalate and long, fine finish while giving	Fruit preservation, enhancement of creaminess and palate texture & complexity, spice, brioche, and fresh baked pastry aromas.	Limited to 94 units. For long lived, luxury wines necessitating a minimum of 18 months barrels ageing. Fat, density, creaminess while respecting the fruit.	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

945 €

1 008 €

1 052 €

1 356 €

1 601 €

BORDEAUX CHÂTEAU TRADITION 22 MM / BOURGOGNE TRADITION

985 €

1 048 €

1 092 €

1 396 €

1 641 €

BORDEAUX CHÂTEAU FERRÉE 22 MM / BOURGOGNE FERRÉE

975 €

1 038 €

1 082 €

1 386 €

FÔTS DE 300 L À 600 L

1 069 €

1 146 €

1 208 €

1 415 €

1 247 €

1 343 €

1 655 €

1 465 €

1 578 €

1 951 €

2 702 € 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 wich allows for rotation of fermenting barrels, cleaning in place and access to each barrel.

PRICES AND DELIVERY

Prices include delivery

