



TONNELLERIE BARON
1875

To create barrels that pay tribute to exceptional wines and exceed the expectations of a demanding clientele.

In this singular objective, Tonnellerie Baron has successfully established, and continuously developed, its operations since 1875.

Tonnellerie Baron is the alliance of perfectionist traditional artisans, and highly efficient machines.

Your French silent partner





A family-owned business for five generations.

Tonnellerie Baron, one of the oldest cooperages in the Charentes region of France, was established in 1875 by Henry Baron.

Located in the heart of the Cognac region, its workshop has a long history of supplying the famous Cognac Houses and the Grands Châteaux of the Bordeaux vineyards.

The inherited knowledge of hand-craftmanship along with industrial advances to enhance efficiency, have allowed Tonnellerie Baron to emerge as one of France's elite cooperages.

We are dynamic and responsive, adapting wood sources and toasting protocols to fit with client needs as they are continually honed and refined.







Traceability and quality

Since 1875, we have produced barrels to support the greatest wines. Because the characteristics of a barrel's profile is a function of proper tree selection, and proper maturation of that wood, we believe that the pre-crafting care of source wood is fundamental to producing barrels with noble tannin profiles and remarkable complexity. Our savoir faire in this process has evolved over 140 years of care, tradition, and endless incremental improvement.

We select only the best oaks in the forests, before the traditional auction purchase. Barrels are crafted by our technicians in our own facilities, from the oak trunks to the final barrel, to ensure you a consistent process through the years. We are one of few coopers to propose a selection of nine wood origins, giving a unique complexity of flavours and tannin structure to your blends. Because of our «human size» cooperage, we have intentionally designed our production process to allow our artisan coopers to engage fully in handcrafting each barrel we produce, giving maximum respect to their work, and our clients.

Our cooperage is using a unique technique for barrel toasting, to achieve consistency from barrel to barrel and year to year. Moreover, we keep a complete tracking history of wood lots to achieve this consistency.

To contribute to the sustainable management of forest resources, Tonnellerie Baron has committed to meet the requirements set forth by the PEFC international program. This commitment reflects our concern for environmental protection, production transparency, and also for our customer' assurance on the origin of source wood. Through this approach, Tonnellerie Baron can guarantee uninterrupted monitoring of certified raw materials from the forest to the end customer.



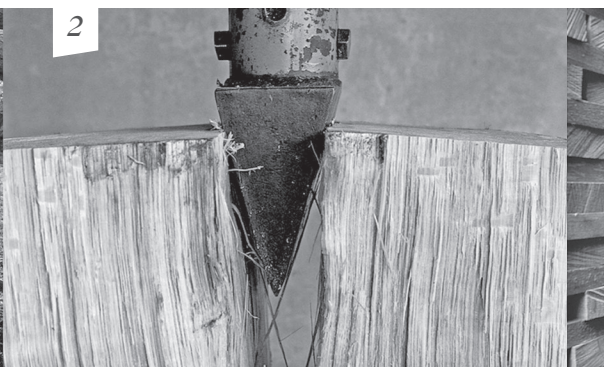
1/ Selection of the oaks according to the tightness of the grain, the origin and physical properties.

2/ Traditional crafting.

3/ Air drying and natural maturation of the stave.

4/ Controlled oak fire toasting.

5/ Artisanal finish.







Our selection of woods and forests.

ALLIER: very fine-grained and air dried for 24 to 36 months. Very widely used for aging red and white wines, this wood is known for the very fine tannic structure and complex aromatic range it brings. To be reserved for rich, well structured wines. Possibility of natural drying 36 months on request.

INDRE ET LOIRE: fine-grained and air dried for 24 to 36 months. Very complementary to oak from Loiret, it is generally recommended for aging red wines. It preserves the fruit and shows a tight, fine tannic structure while bringing a very distinctive elegant aroma. Possibility of natural drying 36 months on request.

LOIRET: semi-fine to fine grained and air dried for 24 to 36 months. This very polyvalent wood is often appreciated during various red or white wine tastings. It is known for its very well blended hints of Viennese pastry, warm bread and vanilla. To the mouth it brings oiliness, volume, suppleness and sucrosity. Possibility of natural drying 36 months on request.

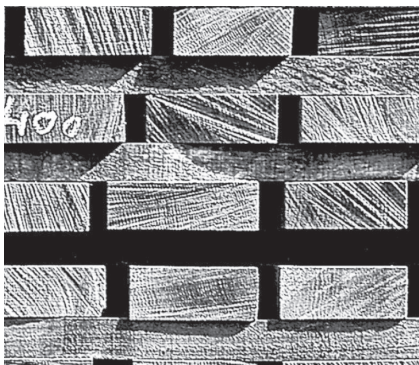
VOSGES: very fine-grained and air dried for 24 to 36 months. This wood is particularly well suited to white wine vinification. It brings vivacity, oiliness and subtle woody aromas (brioche, vanilla...). Possibility of natural drying 36 months on request.

NIÈVRE: fine-grained and air dried for 24 to 36 months. This wood is generally used to vinify and age white wines. Its mellow aromatic range preserves the wines vivacity and freshness. Possibility of natural drying 36 months on request.

TRONÇAIS: very fine-grained and air dried for 24 to 36 months. Coming from a famous 10,400 hectare forest in Allier, east of the Cher valley, this wood is a model of elegance and delicacy. It underlines the aromas of red and white wines while giving them roundness, suppleness, oiliness and complexity. Possibility of natural drying 36 months on request.

We create, on request, barrels with Missouri, Pennsylvania or Hungarian oak.







Baron's style

Intended for a white or red wine, be it minerally and fine, rich and dense, or powerful and tannic, each barrel from Tonnellerie Baron with its special properties will always adhere to the four fundamental principles of our house style:

- quality first
- respect of the wine and its terroir
- elegance
- exclusivity

The ongoing professional exchange we have with winemakers in diverse regions globally has enabled us to refine our product line to suit the needs of the world's foremost standards.

Our highest objective in handcrafting our products is to preserve your terroir, your hard work in the vineyard and cellar, and delicately accompany your wines in their maturation.

The Baron style is expressed in 4 categories :

CENTRE FRANCE

Classic Style

- RED Selection - Fruit preservation, volume, moderate impact on structure, nice sweetness on finish.
- WHITE Selection - Enhancement of freshness and minerality, subtle hot bread aromas.

TRONÇAIS / ALLIER

Elegant Classic Style

- TRONÇAIS / ALLIER - Fruit preservation, emphasizing fresh red fruit spectrum and minerality. Focuses existing fruit profile and supports seamless midpalate and long finish while giving some fresh bakery aromas.

SERIES PREMIUM

Elegant Modern Style

- RED Selection - Limited production. Fruit preservation, enhancement of creaminess and palate texture, complexity, spice, brioche, and fresh baked pastry aromas.
- WHITE Selection - Limited production. Minerality, preservation of fruit, creaminess, and bakery aromas.

SERIES CULTE

Elegant Cult Style

- RED Selection - Limited production. For long lived, luxury wines necessitating a minimum of 18 months barrel ageing. Fat, density, and creaminess while respecting the fruit.
- WHITE Selection - Limited production. For long lived, luxury wines necessitating a minimum of 18 months barrel ageing. Fat, minerality, freshness, while respecting the fruit.



225 L Bordeaux Transport

Ref.: 225 TR27

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
59,445 Gal.	37"6/16 950 mm	27"3/16 690 mm	22"7/16 570 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	99,18 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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225 L Bordeaux Transport Allégé

Ref.: 225 TR22

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
59,445 Gal.	37"6/16 950 mm	26"6/16 670 mm	22"1/16 560 mm	14/16" 22 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	88,16 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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225 L Château Ferrée

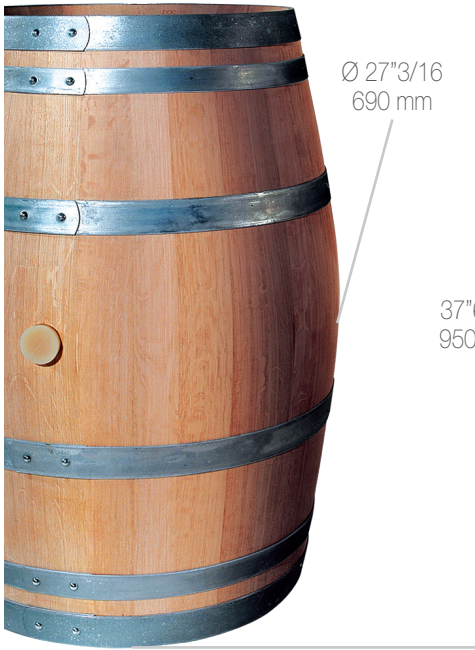
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Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
59,445 Gal.	37"6/16 950 mm	27"3/16 690 mm	22"7/16 570 mm	14/16" 22 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	99,18 lb.

Available options

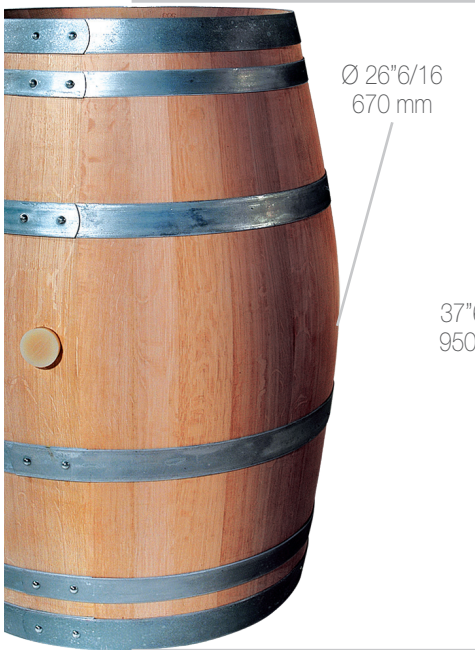
Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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Front head



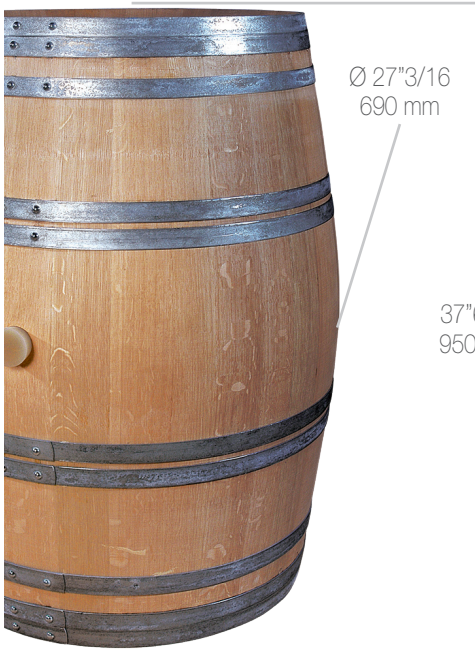
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Front head



Back head



Front head



Back head

225 L Bordeaux Château

Ref.: 225 BC

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
59,445 Gal.	37"6/16 950 mm	27"3/16 690 mm	22"7/16 570 mm	14/16" 22 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel & chestnut	96,18 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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228 L Bourgogne Export

Ref.: 228 EX

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
60,238 Gal.	34"10/16 880 mm	28"6/16 720 mm	24"3/16 615 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	99,18 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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228 L Bourgogne Tradition

Ref.: 225 BT

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
60,238 Gal.	34"10/16 880 mm	28"6/16 720 mm	24"3/16 615 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel & chestnut	99,18 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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37"6/16
950 mm

Front head



Back head



34"10/16
880 mm

Front head



Back head



34"10/16
880 mm

Front head



Back head

265 L Transport

Ref.: 265 TR

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
70,013 Gal.	37"6/16 950 mm	29"2/16 740 mm	24"3/16 615 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	114,61 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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300 L Transport

Ref.: 300 TR

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
79,26 Gal.	40"9/16 1030 mm	30"5/16 770 mm	24"10/16 625 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	132,25 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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350 L Transport

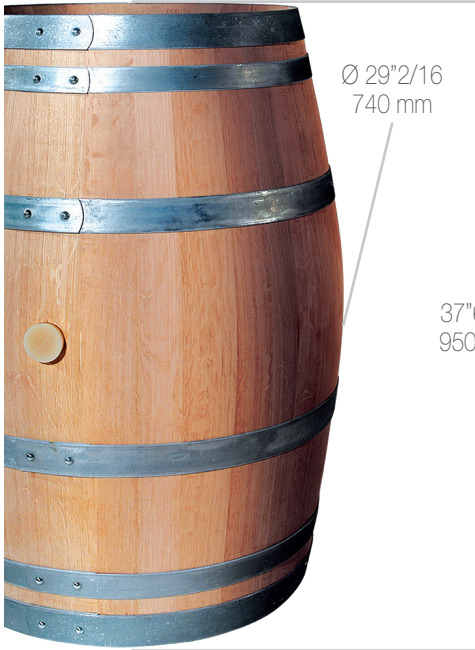
Ref.: 350 TR

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
92,47 Gal.	41"5/16 1050 mm	31"14/16 810 mm	26"3/16 665 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	147,67 lb.

Available options

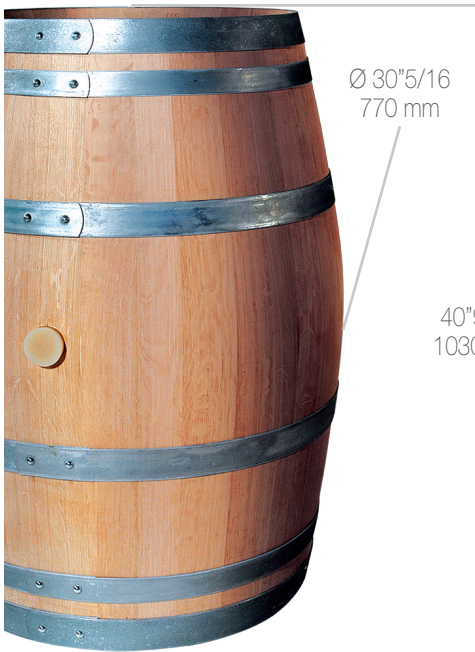
Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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Front head



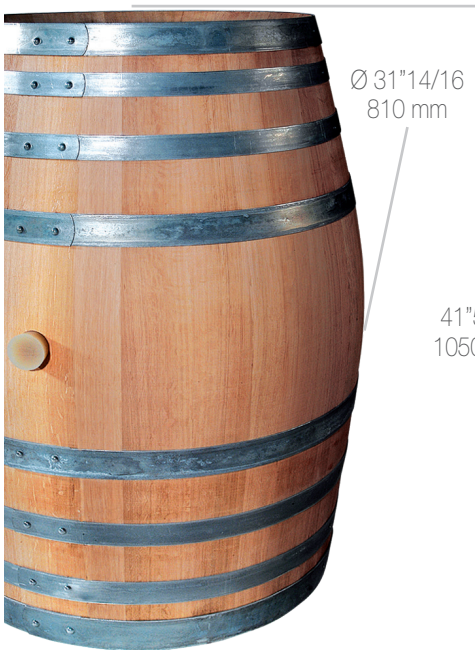
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Back head

400 L Transport

Ref.: 400 TR

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
105,68 Gal.	41"12/16 1060 mm	34"1/16 865 mm	27"9/16 700 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	152,08 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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500 L Transport

Ref.: 500 TR

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
132,10 Gal.	42"15/16 1090 mm	37"5/16 947 mm	30"2/16 765 mm	1"1/16 27 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	176,33 lb.

Available options

Racking bung on head	Integral equipment	Oak origins	Glass head	Vintage marking
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600 L Transport

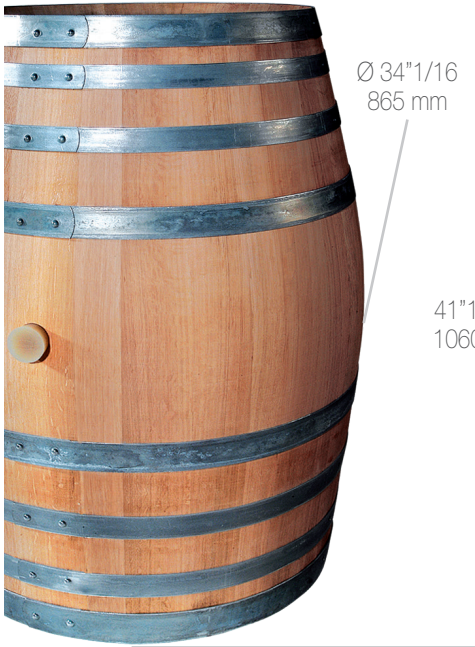
Ref.: 600 TR

Capacity	Height	Bilge diameter	Head diameter	Stave thickness	Bung hole diameter
158,5 Gal.	46"1/16 1170 mm	40"6/16 1025 mm	34"1/16 865 mm	1"10/16 42 mm	1"14/16 48 mm

Toasting	Wrapping	Bung	Hoops	Weight
Fire bending	Cardboard + plastic wrapping	Silicone	Galvanized steel	264,55 lb.

Available options

Racking bung on head	Oak origins	Vintage marking
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Ø 34"1/16
865 mm

41"12/16
1060 mm

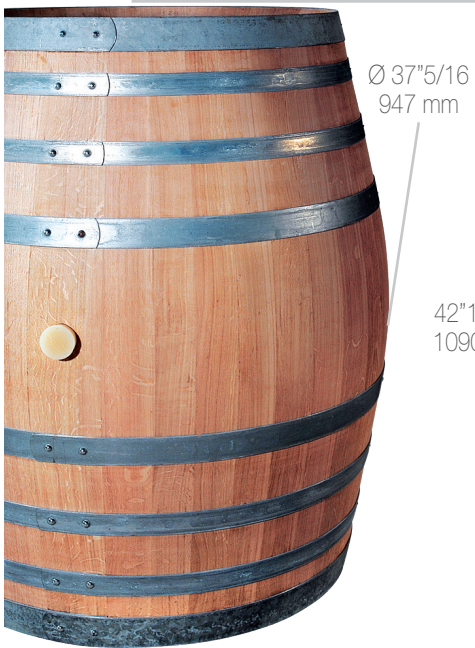
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Ø 27"9/16
700 mm



Back head



Ø 37"5/16
947 mm

42"15/16
1090 mm

Front head



Ø 30"2/16
765 mm



Back head



Ø 40"1/16
1025 mm

46"1/16
1070 mm

Front head



Ø 34"1/16
865 mm



Back head







Key dates

- 1875** : Founding of the cooperage by Henry Baron.
- 1900** : Assumption of cooperage operations by the second génération of the family, Samuel Baron.
- 1930** : Assumption of cooperage opérations by the third génération of the family, Lou et MoMo.
- 1975** : Assumption of cooperage opérations by the fourth génération of the family, Francois Baron.
- 1996** : Assumption of cooperage opérations by the fifth génération, Xavier Baron (Director of Production) et Nicolas Tombu (Director of Development).
- 1999** : Invention of the OXOline barrel stacking system.
- 2001** : A third associate joins the team, Lionel Kreff (Sales Director).
- 2002** : Commencement of distribution in USA, Vinitech awards the Golden Trophy to OXOline for Innovation.
- 2003** : Invention of the Vinification Integrale barrel fermentation system, Commencement of distribution in Spain.
- 2004** : New distribution network established in South America.
- 2005** : Launch of the Premium barrel, Commencement of distribution in South Africa.
- 2006** : Launch of the Culte barrel, Commencement of distribution in Bulgaria.
- 2007** : New distribution network established in Italy.
- 2009** : Inauguration of new Tonnellerie Baron production workshop, A fourth associate joins the team Sebastian Lane (Managing Partner USA), Start up of re-designed in-house stave mill Grande Chene.
- 2010** : Commencement of distribution in Portugal and Australia.
- 2014** : Development of a proprietary computer tracking system for toasting protocols. The result is optimized barrel-to-barrel reproduction for each toast profile.
- 2015** : Baron Cooperage celebrates 140 years of existence. The Culte 140 barrel, a special commemorative limited edition, is unveiled.