






Charlois Cooperage, USA is a state-of-art cooperage located in Northern California wine country. Sourcing the finest oak is the start of our commitment to quality and we have established strong partnerships with three of the best stave producers in the U.S.

Selected from forests in the North Est of the country where the oak trees grow slowly, the wood has a tight grain that produces excellent quality staves for barrels.

The staves are air seasoned at the mills for 24 to 36 months. We chosse the finest lots for our Premium American Oak Barrels and blend the staves to complement the character of the fruit and highlight the winemaker's craft.



The cooperage is located in Mendocino County in Northern California wine country and our barrels are hand-crafted by a team of experienced coopers.

The Master Cooper from France has years of expertise in French techniques and leads a team that has, on average, 10 years of barrel-making experience. The result is harmony between French traditions and American craftsmanship that delivers a very high quality American oak barrels.

Our Premium American Oak Barrels have a wide range of toasting profiles to match any winmaker's needs and style, including a special oak blend toast for white wines with our white Selection barrels.

All of our toasting profiles are done with low to medium temperatures and extended times to create a range of flavors to complement and enhance any style of wine. We offer the traditional toast levels from medium to heavy.



60
U.S.

2014 – PRICE LIST

Premium American Oak

Bordeaux Export

225 L	\$ 430
265 L	\$ 450
300 L	\$ 460

Hybrid

(French oak heads)

Bordeaux Export

225 L	\$ 580
265 L	\$ 610
300 L	\$ 620

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Photo: vineyard in St. Helena, California - July 2013 - © Christophe Deschanel





