

A close-up photograph of a wooden cooperage barrel, showing its interior staves and the dark, charred exterior. Wisps of white steam or smoke are rising from the barrel, suggesting it is being heated or used in a cooperage process. The background is dark and out of focus, showing what appears to be a person in a workshop setting.

# 2022 PRICE LIST

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## 225L

### BORDEAUX TRANSPORT 22mm or 27mm

Silicon Bung - 6 Galvanised Hoops

### BORDEAUX CHÂTEAU FERRÉ 22mm

Silicon Bung - 8 Galvanised Hoops

### BORDEAUX CHÂTEAU TRADITION 22mm

Silicon Bung - 6 or 8 Galvanised Hoops - 4 or 6 Chesnut Hoops

**Blend B**

**900 €**

**940€**

**955 €**

**Selmer**

**1010 €**

**1050 €**

**1065 €**

## 228L

### BURGUNDY EXPORT 27mm

Silicon Bung - 8 Galvanised Hoops

### BURGUNDY CAVEAU 27mm

Silicon Bung - 8 Galvanised Hoops

**Blend B**

**930 €**

**980 €**

**Selmer**

**1050 €**

**1105 €**

## OPTIONS

Black painted hoops, 40 euros/Barrel Logo lasering, 80 euros the first year, free of charge after.

## GENERAL TERMS & CONDITIONS

Barrels remain the property of Tonnellerie Miquel.F until paid in full  
Barrel order will be invoiced by Tonnellerie Miquel.F in Euros, payable by bank transfer I incoterms ® 2020 D.D.P Warehouse exclusive of sale tax



	<b>Blend B</b>	<b>Selmer</b>
<b>265L</b> 27mm Silicon Bung - 8 Galvanised Hoops	<b>945 €</b>	<b>1060 €</b>
<b>300L</b> 27mm Silicon Bung - 8 Galvanised Hoops	<b>1045 €</b>	<b>1165 €</b>
<b>350L</b> 27mm Silicon Bung - 8 Galvanised Hoops	<b>1165 €</b>	<b>1275 €</b>
<b>400L</b> 27mm Silicon Bung - 8 Galvanised Hoops	<b>1260 €</b>	<b>1380 €</b>
<b>500L</b> PUNCHEON 27mm Silicon Bung - 8 Galvanised Hoops	<b>1615 €</b>	



**20 €**

Discount per barrel for orders placed by March 31st.  
2022 and for full Container orders



## A FEW EXPLANATIONS

### Blend B

Blend mostly built with Allier Forest (60%) and combined with our special toast using purified water. You will find different toast intensities depending on the grapes and on the wines structure:

MB (Mouillé Blanc), MB+. MRL (Mouillé Rouge Léger). MR (Mouillé Rouge) or MR+. P.S: Mouillé means Wet

### SUGGESTION FOR WHITE WINES:

MB Barrel brings weight, respects the fruit, emphasizes freshness and defines the finish. Sauvignon. Semillon. Chardonnay. Toasting : 2h

### SUGGESTION FOR RED WINES:

MR Barrel conceived and designed to coat the tannins: it brings finesse and mellow tannins. Ideal on Merlot. Pinot and Cabernet Franc. Toasting : 2h15



### Selmer

Based on 70-80 % Allier Forest and 20-30 % of Austrian, Swiss and German Forests. This blend combined with our SELMER Toast gives another dimension to the wine revealing minerality, salinity and great elegance. 3 Toasts available: SELMER B, S and R.

### SUGGESTION FOR WHITE WINES:

SELMER B Barrel defines as a whole: minerality, salinity and high purity. Structures and complements the wine with great precision. Chardonnay. Long Toasting: 3h

### SUGGESTION FOR RED WINES:

SELMER R Barrel created for Cabernet Sauvignon. It amplifies the aromatic (floral, spices). Nice salinity on the finish. Gives a well-defined tannic structure, candid and complete. Long Toasting: 3h15

Laurent  
BAILLIEUX

Sales representative



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