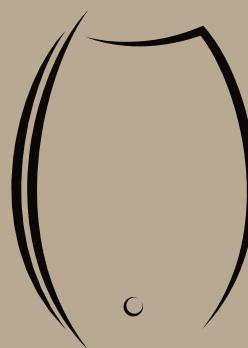




TONNELLERIE  
ROUSSEAU



Artisan Barrels & Tanks, Inc.

## 2026 Catalog

French, Hungarian, American Oak Barrels & Casks • Oak, Concrete, Ceramic & Stainless Steel Tanks



Dear Winemaker,

We wish you all the best for the start of a New Year, and we hope that 2026 brings you good health and prosperity ! We are excited to embark on a new vintage and are hopeful that 2026 brings favorable growing conditions and consistent quality.

As we are sure you are all aware, the US Federal tariffs have caused quite a bit of confusion and complication regarding the importing of winemaking vessels. **We are proud to have participated in sharing of these new costs with our clients in 2025, and we plan to keep up this practice in 2026.**

We will continue to ship all of our Canadian clients' orders straight to Canada with assistance from our partners, Tonnellerie Moreau, in Québec. This practice has enabled us to **avoid the need to charge additional tariff costs for Canadians**, and has helped keep our logistics costs very reasonable for our valued Canadian clients.

Our partner's **Tonnellerie Rousseau's** newest development of **open-top tanks with a forklift channel system allowing for rotating and dumping** has proved to be popular amongst many winemakers, and greatly eases use and cleaning of the fermentation vessels. We are also enthused to announce the début of the **ETG (Extra Tight Grain) barrel** from Rousseau, which builds off of the reputation of their Exceptional Range (Virtuo, Video, Alto) and allows for a more customization in the barrel profile.

Our portfolio of **ceramic amphorae** continues to grow with the addition of the **Clayver 850L Orizzonte** from Clayver which is compatible with their modular **Aristeo system** as well as most standard barrel stacking systems. **Biopythos** from Limoges, has also introduced a **1000L Stoneware Jar** to their product lineup further expanding of the volume capacity of their offerings. We continue to see growth interest of ceramic vessels in winemaking and have been greatly impressed by the results we've been seeing.

You can find us exhibiting our products at the **Unified Symposium and the Oregon Wine Symposium** this year. We hope to see you at the shows, and we look forward to visiting you in your cellars. We remain open to any inquiries or questions from our clients, and are happy to discuss the personalized decisions regarding our client's winemaking programs. As always, our office support team of Tina and Nicole are available to assist with any questions regarding accounting, logistics and sales support.

Cheers to a bountiful 2026 vintage !



Phillip Taratko    Tina    Nicole    Nicole Mazzoni



# TONNELLERIE ROUSSEAU | FRENCH OAK BARRELS AND PUNCHEONS

As a small and traditional cooperage from Burgundy (yearly production < 12.000 barrels), Rousseau crafts either single forest or blended forests barrels from the Center and East of France - two staves seasoning programs are available: 24 months and 30-36 months air-dried.

**6% discount for all barrels orders placed before February 15th, 2026 and delivered by July 15th, 2026.**

**3% discount for all barrels order placed before March 15th, 2026 and delivered by July 15th, 2026.**

## TRADITION RANGE (AVAILABLE IN ALL TOASTING LEVELS)

\* All prices are landed price at our Northern CA Warehouse.  
US Federal tariffs excluded and shared when possible\*

BARREL REFERENCE	SENSORY PROFILE	225L/228L (27mm)	265L (27mm)	500L (27mm)	600L (40mm)	800L 50mm)	1000L (50mm)
<b>HBC - Finesse - House Blend Centre</b> (Alliers, Nevers, Centre of France)	Roundness, mid palate broadening, complex touch of vanilla	1,165 €	—	1,815 €	—	—	—
<b>HBE - Structure House Blend East</b> - (Châtillon, Vosges)	Spice, darkening of fruit, reinforced structure	1,165 €	—	1,815 €	—	—	—
<b>HB - Balance - House Blend</b> (Châtillon, Nevers, Vosges)	Versatile balance between oak impact and structure	1,165 €	1,260 €	1,815 €	3,260 €	4,700 €	5,500 € (40mm) 5,900 € (50mm)
<b>NEW!</b> <b>ETG - Extra Right Grain Selection</b>	Elegance and Power - Aromatic Complexity - Customized bending+toasting	1,390 €	1,450 €	2,140 €	3,825 €	—	—

## EXPERT RANGE

BARREL REFERENCE	SENSORY PROFILE	114L (27mm)	225L/228L (27mm)	265L (27mm)	300L (27mm)	500L (27mm)	600L (40mm)
<b>Tonic</b> (Longue Claire) - Proprietary Blend & Toasting	Discrete oak impact, light phenolics for fresh and dynamic finish	630 €	1,165 €	1,260 €	1,360 €	1,815 €	3,260 €
<b>Piano</b> (Medium Long) - Proprietary Blend & Toasting	Authentic fruit character, Enhancing fruit freshness, minerality and spontaneity	630 €	1,165 €	1,260 €	1,360 €	1,815 €	3,260 €
<b>Allegro</b> (Medium Plus) - Proprietary Blend & Toasting	Soft and Sweet richness, Moderate oak impact with hint of toasting	630 €	1,165 €	1,260 €	1,360 €	1,815 €	3,260 €
<b>Forte</b> (Heavy Toast) - Proprietary Blend & Toasting	Empyreal aromatic, toasted bread, coffee-mocha	630 €	1,165 €	1,260 €	1,360 €	1,815 €	3,260 €

## EXCEPTIONAL RANGE (EXTRA FINE GRAIN)

BARREL REFERENCE	SENSORY PROFILE	225L/228L (27mm)	265L (27mm)	300L (27mm)	500L (27mm)	600L (40mm)
<b>Virtuo</b> (Longue Claire) - 30 months dried Proprietary Blend & Toasting	Bright Fruit, elegant and deep, sleek fresh and dynamic finish	1,390 €	1,450 €	1,535 €	2,140 €	3,825 €
<b>Video</b> (Medium Long) - 30 months dried Proprietary Blend & Toasting	Deep structure, subtle oak with layers, texture, length, enhanced fruit profile	1,390 €	1,450 €	1,535 €	2,140 €	3,825 €
<b>Alto</b> (Medium Plus) - 30 months dried Proprietary Blend & Toasting	Complex oak impact, deep structure, velvety roundness, long finish	1,390 €	1,450 €	1,535 €	2,140 €	3,825 €

## CONFIDENTIAL RANGE (AVAILABLE IN ALL TOASTING LEVELS)

BARREL REFERENCE	SENSORY PROFILE	225L/228L (27mm)	265L (27mm)	500L (27mm)	600L (40mm)
<b>HB 36</b> - House Blend 36 Month aging - Proprietary Blend & Toasting	Elegance, enhanced fruit, length, discrete oak sweetness	1,280 €	1,360 €	1,940 €	3,380 €
<b>Tronçais</b> - Single Forest of Allier	Round, opulent, generous	1,480 €	—	—	—
<b>Bertranges</b> - Single Forest of Nevers	Balanced, elegant, sustained	1,480 €	—	—	—
<b>Châtillon</b> - Single Forest of Bourgogne	Structured, robust, rigorous	1,270 €	—	—	—
<b>Hexagone Series</b> - Limited Quantity	Forêt de Darney (Vosges)	1,535 €	—	—	—
<b>Acacia</b> - Non-Oak	Subtle, fine-texture, notes of white flowers	1,165 €	—	1815 €	—

**Quantity Discounts (only available on Tradition and Expert Range): 13-24 units: -10 euros per unit • 24-48 units: -20 euros per unit • 49-130 units: -30 euros per unit • 131 and more: -40 euros per unit**

### PERSONALIZING YOUR ORDER

• Tradition style with chestnut hoops: add 75€ per Burgundy shape only (228 L barrel) • Toasting heads: add 20€ for each barrel • Black Hoops: add 20€/225-228L • Your winery logo could be laser etched by Rousseau free of charge (digitalized logo needed, 300 dpi min) • Free silicone bung for each Rousseau barrel, puncheon or demi-muid • Toasting levels: Longue Claire (LC), Medium Long (ML), Medium Plus (M+), Heavy (H). Expert Range barrels, Piano, Tonic, Allegro, Forte, Video/Alto/Virtuo have set proprietary toast levels • Rousseau barrels are marked on the croze (edge) and the head and include vintage, toast level and forest selection • Glass heads on barrels: add 900€/228L, add 1300€/500L, add 1600€/600L Steam bending (instead of fire bending) available free on customer request.

# ARTISAN BARRELS SELECTION | FRENCH OAK BARRELS AND PUNCHEONS

The Artisan Barrels Selection **Steam and Fire bent ranges** are made from French oak certified staves by reputable coopers located in the Centre of France and Bordeaux regions. Artisan Barrels & Tanks has chartered carefully selected groups of cooperages and stave mills to source verified French oak staves from Single or Blended Forests (Bercé, Tronçais, Allier, Vosges) and to build and toast to our specifications fine Bordeaux Style Barrels (225L) and Puncheons (265L,500L). French forest origin is guaranteed, and staves are traced from sustainably managed forests.



## 24 MONTHS AIR DRIED

\* All prices are landed price at our Northern CA Warehouse.  
US Federal tariffs excluded and shared when possible\*

Name	Description	Forest	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 +
FINESSE SERIES Tight Grain	Steam or Fire Bent	Allier/Vosges Blend or Single Forest	FINESSE SERIES AV, A or V	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	1090 €	1080 €	1070 €	1060 €
ARTISAN SERIES Extra Tight Grain	Fire Bent	French oak Origin	ARTISAN SERIES Extra Tight Grain	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	1270 €	1260 €	1250 €	1240 €
FINESSE SERIES Tight Grain	Steam or Fire Bent	Allier/Vosges Blend	FINESSE SERIES AV	Export 27 mm	265 liters (70 Gal.)	1150 €	1140 €	1130 €	1120 €
	Fire Bent	Centre-France Blend	FINESSE SERIES CF	Puncheon 28 mm	500 liters (132 Gal.)	1730 €	1720 €	No further quantity discount	

## 36 MONTHS AIR DRIED

Name	Description	Forest	Mark	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 +
ARTISAN SERIES Very Tight Grain	Steam or Fire Bent	Tronçais / Bercé Blend or Single Forest *Former Jupilles	ARTISAN SERIES BT36, B36 or T36	Bordeaux Export 22 or 27 mm	225 liters (59 Gal.)	1250 €	1240 €	1230 €	1220 €
ARTISAN SERIES	Steam or Fire Bent	Fontainebleau/ St. Germain en Laye blend	ARTISAN SERIES IDF36	Bordeaux Export 22 or 27 mm	225 liters (50 Gal.)	1170 €	1160 €	1150 €	1140 €

## PERSONALIZING YOUR ORDER

**Château Ferré Style:** add 60 € - **Château Tradition Style with Chestnut Hoops:** add 80 € - **Black Hoops:** add 25 € - **Toasting Levels:** Light (LT), Medium Long (ML), Medium Plus (M+), Heavy (H) **Toasted Heads:** add 20 € per barrel - **36 months Seasoning:** add 30 € - **Your winery logo** could be laser etched by Artisan Barrels - Free of Charge - **TCA/TCP Analysis** for your specific order: add 100 € - **Free silicone bung** for each Artisan Barrels Selection barrel and puncheon. **Bilge** painted with 2 coats of Deproma barrel red stain: 100 € Fire bent only.

## OAK ORIGIN & SEASONING

## ARTISAN BARRELS SELECTION FRENCH OAK

	Forest	Marking	Area	Sensory	Suitability
Artisan Series Single Forest Very Tight Grain	Tronçais (36 months)	Artisan T36	Tronçais	Complex oak profile: elegance and power	Robust mid-palate adding volume and intensity to wine
	Bercé (36 months)	Artisan B36	Bercé *Formerly Jupilles	Aromatic and fragrant impact	Floral aromatics, darkening effect on fruit profile
Artisan Series Blended Forests Very Tight Grain	Tronçais - Bercé (36 months)	Artisan BT36	Bercé & Tronçais	Slow extracted barrel that shows elegance, complexity and aromatic richness	Complex spice profile, brings weight to midpalate
Finesse Series Blended Forests Tight Grain	Allier-Vosges	Finesse AV	Allier, Vosges	Elegant medium extraction for medium aged wines (12 to 18 months), versatile oak profile	Lengthens finish with spice, brings roundness to mid-palate
Artisan Series Tight Grain	Fontainebleau & St.Germain en Laye	IDF36	ile-de-France	Respectful of Fruit profile, structural oak impact, fine tannins	Great pairing for Aromatic wines with intense fruit characteristics

## TOASTING LEVELS

## ALL COOPERS

	Type	Profile	Sensory	Suitability
STEAM	STEAM BENT	Steam technology enables deeper toasting	Fruit-driven, complex toast, polished tannins	This toasting process is recommended for winemakers who enjoy a rich interplay of fruit and toast, and rounded texture rather than overt power and structure
FIRE	FIRE BENT	Proprietary Bordeaux-style fire toasting offers ample but elegant structure	Sweet, complex, structured tannins	The controlled extraction and intensity of this toast are ideal for lifting and supporting wines, including over long aging
L LC	LIGHT LONGUE CLAIRE	Understated, low impact, closer to fruit source *LC offered only by Tonnellerie Rousseau	Floral, fruit driven expression, textural oak in the background	Fruit and oak are very balanced without vegetal notes, linear palate for whites or light reds
ML	MEDIUM LONG	"A Stress Free toast"	In-depth extraction. The barrel spends more time over a less intense flame encouraging a deeper and slower penetration	This toast character is particularly suited for winemakers who wish to combine harmonious fruit and texture qualities in their wines. Well suited for white grape varieties such as Chardonnay, Viognier, Pinot Blanc and light reds such as Pinot Noir, Merlot, Syrah
M+	MEDIUM PLUS	More assertive aromatic impact, toasted and roasted coffee beans, deeper extraction	Aromatic fruit expression. More expansive and intense regimen. This toasting level is particularly suited when malolactic ferm. is performed in barrels	Aromas are released over a shorter maturation period. Suited for red grape varieties (with strong tannins) Zinfandel, Cabernet Sauvignon. Suited for structurally robust white grape varieties: Chardonnay, sweet wine

## DELIVERY AND PAYMENT TERMS FOR AB SELECTION BARRELS

Prices are quoted **DDP NorCal**, and include ocean freight, insurance, duties, and trucking to our NorCal warehouses. Shipping and handling from our warehouse to your winery is extra and could be coordinated by Artisan Barrels. **Payment terms:** Net 30 days (unless otherwise specified or negotiated with Artisan Barrels & Tanks).



## ARTISAN BARRELS SELECTION | AMERICAN OAK BARRELS

Artisan Barrels Selection American oak barrels are built and toasted in California to our specifications, using a blend of Northern Oak (Pennsylvania) ideally suited for wine ageing and air-dried for 24 or 36 months. A hybrid barrel with French oak heads is also available. For our proprietary line of American oak barrels we've selected a thorough **steam-bending process** in order to accentuate a gentle texture and sophisticated expression of American oak.



Artisan Barrels & Tanks, Inc.

### 24/36 MONTHS AIR-DRIED PROGRAM

Pricing DDP NorCal quoted in US DOLLARS

Description	Mark	Barrel type / thickness	Capacity	Price	No Quantity Discount
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm Burgundy Export 25-27mm	225 L (59 Gal.)	<b>\$ 675</b>	Limited quantity
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm	265 L (70 Gal.)	<b>\$ 710</b>	Limited quantity
American oak (Steam bent)	AB Selection	Bordeaux Export 25-27mm	300 L (79 Gal.)	<b>\$ 760</b>	Limited quantity
Hybrid: American oak body and French oak heads (Steam bent)	AB Selection	Bordeaux Export 25-27mm Burgundy Export 25-27mm	225 L (59 Gal.) 228 L (60 Gal.)	<b>\$ 850</b>	Limited quantity
European oak blend	AB Selection	Bordeaux Export 25-27mm	225 L (59 Gal.) 228 L (60 Gal.)	<b>\$ 905</b>	Limited quantity
American Oak Spirit Barrel with Char	AB Selection	25-27mm	200 L (53 Gal.)	<b>REQUEST A QUOTE</b>	Limited quantity

### OAK ORIGIN & SEASONING

### ARTISAN BARRELS SELECTION AMERICAN OAK

	Forest	Marking	Area	Sensory	Suitability
AMERICAN OAK (Steam bent)	<b>AMERICAN OAK 24-36 months</b>	AB SELECTION	Northern Oak (Pennsylvania, Indiana)	Careful northern oak forests blending and steam bending produce a rich but not aggressive American Oak expression with gentle sweetness and a round mouthfeel.	Designed for reserve-quality wines that warrant the best American oak impact; longer ageing potential without harshness

### PERSONALIZING YOUR ORDER

Toasted level: Light (L), Medium Long (ML), and Medium Plus (M+) - Heavy (H) Toast available upon request • **TOASTED HEADS UPON REQUEST (+\$20)**

All barrels are marked on the head and include the cooper's logo and toast level. **36 months oak for ABS AO/EO barrels available for 2026 in limited quantities for an extra \$30**

### DELIVERY TERMS AND PAYMENT TERMS

For California, Oregon and British Columbia wineries, prices are quoted **DDP Sonoma County**. For Washington State wineries, a consolidated truck direct from the cooperage can be organized until approximately August 15th. For East Coast wineries, prices are quoted **DDP Sonoma County**. **Shipping and handling** from our local warehouse to your winery is extra and can be coordinated with Artisan Barrels. Please schedule "Will Call" appointments ahead of time with Artisan Barrels.

## AB SELECTION | HUNGARIAN OAK BARRELS AND PUNCHEONS

Artisan Barrels Selection Hungarian barrels are made in Hungary by our trusted cooper who selects premium quality oak staves from the **Zemplén mountains** forests of Tokaj in the North East of Hungary. All wood is hand split, tight grain and air-dried this year either 24 months or 36 months. Our Hungarian oak clients can choose either our **Classic** intensive toasting regimen (meaty, spicy, and firmer structure) or our extended **Finesse** toast level (round, fruit driven, and subtle tannins). We are also offering **French oak** (Centre-France blend) for hybrid French/Hungarian oak barrels, (65% French / 35% Hungarian) or hybrid Hungarian/French oak barrels (65% Hungarian/35% French).



(Prices below are for Hungarian Oak-Std 24 months seasoning).

### 24 | 36 MONTHS AIR-DRIED

\* All prices are landed price at our Northern CA Warehouse. US Federal tariffs excluded and shared when possible \*

Description	Barrel type / thickness	Capacity	1-12	13-24	25-48	49 and more
HUNGARIAN OAK <b>CLASSIC</b> 24-36 months air-dried wood or <b>FINESSE</b> 24 or 36 months air-dried wood	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	<b>\$ 990</b>	<b>\$ 985</b>	<b>\$ 980</b>	<b>\$ 975</b>
HUNGARIAN/FRENCH OAK <b>FINESSE</b> French/Hungarian oak barrel (65%/35%)	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	<b>\$ 1115</b>	<b>\$ 1110</b>	<b>\$ 1105</b>	<b>\$ 1100</b>
Hungarian/French oak barrel (65%/35%)	Bordeaux & Burgundy Export 27mm	225 L (59 Gal.) 228 L (60 Gal.)	<b>\$ 1045</b>	<b>\$ 1040</b>	<b>\$ 1035</b>	<b>\$ 1030</b>

### OAK ORIGIN & SEASONING

### ARTISAN BARRELS SELECTION HUNGARIAN OAK

	Forest	Marking	Area	Sensory	Suitability
Finesse	<b>Hungarian Oak 36 months</b>	AB SELECTION Finesse	100% Zemplén mountains (North of Tokaj)	Hand split, very fine grain Zemplén forest staves and extended toast provide an elegant and subtly spicy oak impact	For all wines: provides a delicately spiced oak polish that highlights fruit over structure
Classic	<b>Hungarian Oak 36 months</b>	AB SELECTION Classic	100% Zemplén mountains (North of Tokaj)	Meaty, spicy and firmer structure with added sweetness	For reds or heavier whites that can benefit from added texture and intensity

### PERSONALIZING YOUR OAK BARRELS ORDER

Toasting Levels: Medium Long (ML) for Hungarian and Hybrid, Medium Plus (M+), Heavy (H) - **Toasted Heads** are available at no charge • Barrels are marked on the head with vintage, toast level and seasoning - **Hungarian oak 36 months seasoning** for 225L, 228L, 265L, add **\$15 per barrel**. Your winery logo could be laser etched for free if ordered prior to Spring of 2026.

### DELIVERY AND PAYMENT TERMS FOR ARTISAN BARRELS SELECTION FRENCH AND HUNGARIAN

Prices are quoted **DDP NorCal** and include ocean freight, insurance, duties and trucking to our NorCal warehouse • **Shipping and handling** from our warehouse to your winery is extra and could be coordinated by Artisan Barrels • Please schedule pick up ahead of time with Artisan Barrels • DDP Winery quote can be obtained • Payment terms: **Net 30 days** unless specified otherwise (other terms have to be negotiated directly with Jerome).

# ARTISAN BARRELS SELECTION | SMALL BARRELS

French Oak / ARTISAN BARRELS SELECTION  
Hungarian Oak / ARTISAN BARRELS SELECTION



## FRENCH OAK

All French oak small barrels and spittoons made by Artisan Barrels Selection and Rousseau are built with 24 months air-dried **Centre of France** spilt oak staves. Their proprietary toast is **Medium Long Toast**. All French 55L and 110L oak barrels include a silicone bung and have a 50mm bung hole.

### ARTISAN BARRELS SELECTION SMALL BARRELS

Pricing DDP NorCal quoted in US DOLLARS

Barrel Type	Capacity	Description	Unit Price	6 to 20
Vinegar barrel French Oak	3 L   0.78 Gal.	Varnished + spigot + wax	\$ 155	\$ 150
Vinegar barrel French Oak	6 L   1.5 Gal.	Varnished + spigot + wax	\$ 175	\$ 160
Vinegar barrel French Oak	10 L   2.6 Gal.	Varnished + spigot + wax	\$ 205	\$ 200
Small barrel French Oak	1 L   0.26 Gal.	Varnished + oak cradle + spigot + wax	\$ 95	\$ 90
Small barrel French Oak	3 L   0.78 Gal.	Varnished + oak cradle + spigot + wax	\$ 115	\$ 110
Small barrel French Oak	5 L   1.3 Gal.	Varnished + oak cradle + spigot + wax	\$ 170	\$ 165
Small barrel French Oak	10 L   2.6 Gal.	Varnished + oak cradle + spigot + wax	\$ 210	\$ 205
Small barrel French Oak	20 L   5.3 Gal.	Varnished + oak cradle + spigot + wax	\$ 255	\$ 250
Small barrel French Oak	28 L   7.4 Gal.	20mm thick   6 metal hoops   cradle	\$ 290	\$ 285
Small barrel French Oak	55 L   14.5 Gal.	20mm thick   6 metal hoops   50mm bung	\$ 415	\$ 410
Small barrel French Oak	110 L   29 Gal.	20mm thick   6 metal hoops   50mm bung	\$ 595	\$ 590
Small barrel Hungarian Oak	112 L   29 Gal.	22mm thick   6 metal hoops   50mm bung	\$ 675	\$ 670



**OPTIONAL ACCESSORIES:** Oak Cradle 55L - \$40, 110L - \$50, Spigots (\$8-\$10),  
3L to 20L barrels are lined with food grade wax.

### SHIPPING AND HANDLING CHARGES

- PACIFIC: 25% California, Nevada, Oregon, Washington
- MOUNTAIN: 27% Montana, Idaho, Arizona, New Mexico, Colorado, etc.
- CENTRAL: 29% Texas, Kansas, Minnesota, Wisconsin, Illinois, Alabama, etc.
- EASTERN: 31% Florida, Georgia, Kentucky, Indiana, Pennsylvania, New York, etc.
- ADD to the above percentages - \$25.50 for 55L and 110L barrels  
shipping surcharge for unboxed barrels.

### PAYMENT TERMS

- Payments are due in **US Dollars** for all small barrels
- Payment terms are prepaid via personal check, Venmo (@Jerome-Aubin),  
Paypal or credit card
- Artisan Barrels will collect California Sales Tax on the value of small barrels/spittoons  
sold in California unless sold to a retail store or tasting room with a resale certificate.

## NOVUM CERAMICS | TERRACOTTA AMPHORAS



*Novum Ceramics* vessels are crafted by Andrew Beckham in his studio in Sherwood, Oregon. These terracotta vessels are spun on a modified potter's wheel using a mechanical tooling system which creates uniformity in the vessels, while also giving them the structural strength that can only be achieved with rotational pressure. The amphorae are finished completely by hand, giving them a polished, artisanal aesthetic. The final product has a porosity slightly higher than an oak barrel, yet imparts minimal flavor and aromatic profile into the wine, allowing the grape varietals to shine brightly while still imparting a subtle yet complex texture.

### NOVUM CERAMICS - TERRACOTTA AMPHORAS

Pricing ExWorks Oregon quoted in US DOLLARS

Model	Liters	US Gallons	Height (Shipped on pallet)	Width (Shipped)	Weight (Shipped)	Ex-Works Sherwood, OR Price	Standard Fittings
Novum 320	320	84.5	48"	36"	500lb	\$4100	Includes 7-gauge Stainless Steel Lid, Collar, Food-Grade Gasket and Powder Coated Metal Stand
Novum 460	460	121.5	60"	36"	700lb	\$5600	Includes 7-gauge Stainless Steel Lid, Collar, Food-Grade Gasket and Powder Coated Metal Stand



Novum Amphoras 325L

**Optional Accessories** - Bellot Cristal Bung - \$50, 2"TC port welded to Lid - \$100, Bellot female 2"TC adaptor - \$150, Bellot 3L Hydraulic Bung - \$250, 90-degree Draining elbow to 2"TC port - \$500, Powder Coated Stand for Draining elbow - \$500

**Delivery Options:** These vessels can be prepared for will-call pick up at the production studio in Sherwood, Oregon for no additional cost. Otherwise, vessels will be shipped by FedEx freight. There is a \$150 crating fee to prepare the vessel in a shipping-safe wooden crate, then shipping price will depend on distance to desired location. Please inquire with Artisan Barrels & Tanks for a precise shipping estimate to your location.

**Payment Terms:** **50% Upon Ordering and 50% upon Delivery**



## SELECTION | OF NON OAK PROFILES BY ARTISAN BARRELS

We select the main barrels types from our cooperers for you to better understand the profile, sensory character and wine suitability of each barrel.

### SELECTION OF NON-OAK PROFILES

Product	Material	Thickness	Method of Production	Influence on Wines and Porosity
<b>Nomblot Concrete</b>	FDA approved natural concrete with NO chemical additives	4"(10cm) for eggs/dolia and tanks walls, thicker at the bottom for eggs and dolia	Natural concrete poured into metal molds and vibrated for even dispersal & compaction. Tanks have a metal rebar mesh and eggs/dolia have a fiber mesh to reinforce integrity and structure	Accentuates brightness, texture, volume and ripe fruit. Medium-high porosity, equivalent of a used oak
<b>Novum Terra Cotta</b>	Terra Cotta (including grog) with removal of Barium	1.25" (3.2cm)	Spun on a modified potters' wheel, finished by hand, then cooked for over 150 hours reaching up to <b>2000 degrees F</b>	Accentuates brightness, minerality, and soft tannin, high porosity
<b>Biopythos Stoneware</b>	Silicon dioxide – 61.5%, aluminum oxide – 33.9%, potassium oxide – 1.7%, minority components 2.9%. Certified suitable for food contact by Société Française de Céramique	1.2 - 1.5 cm	Poured ceramic into Slip-cast mold then fired at: 1280C-2.5mg/L/Year porosity 1260C-3.5mg/L/Year porosity 1250C-4.7mg/L/Year porosity	Accentuates brightness and acidity, medium porosity (4mg/L), soft tannin and texture, tension between fruit and acid
<b>Biopythos Porcelain</b>	Silicon dioxide – 68.9%, aluminum oxide – 26.1%, potassium oxide – 3.4%, minority components 1.6%. Certified suitable for food contact by Société Française de Céramique	2.5 cm	Poured porcelain into Slip-cast mold then fired in a kiln at approximately <b>2400 degrees F</b>	Accentuates brightness and acidity, low porosity (2mg/L), soft tannin, linear acidity, tight and fresh
<b>Clayver Stoneware</b>	Patented homogenous Stoneware, with Traceability guaranteed of material. Bulk density of 2.34 g/cm^3. Pore diameters 0.04 microns. Permeability of 4.6 x 10^-18 m^2. Zero electrical conductivity. Extremely high chemical resistance to acids and bases.	>2.5 cm	Pugged Stoneware packed into an outer mold then fired in a kiln. Proprietary firing temperature curve.	Accentuates fruit purity with slow oxidation. Porosity varies per vessel, but ranging from 2.1mg/L to 16.5 mg/L. Inquire for details on a specific vessel

## BIOPYTHOS CERAMICS | PORCELAIN & STONEWARE VESSELS

**Biopythos** offers a wide range of winemaking vessels in Porcelain and Stoneware. The ceramic vessels are molded using a slip-cast technique, and are fired in a kiln. These materials help shape wines with incredible precision and delicacy in vessels that are particularly suited for delicate, fruit-forward whites, rosés, and reds. Stoneware is less porous than Terra-Cotta, and Porcelain is the least porous of our egg/amphorae offerings. Biopythos eggs and jars allow for very slow oxidation and aging of the wine. These materials mimic the tight preservation of fruit profile found with stainless tanks, but with a very slight porosity that helps the wine open and allows for movement within the wine as a result of the vessel's shape.



### BIOPYTHOS CERAMICS - PORCELAIN & STONEWARE VESSELS

\* All prices are landed price at our Northern CA Warehouse.  
US Federal tariffs excluded and shared when possible\*

Model	Liters	US Gallons	Height	Width (Diameter)	Weight	Price	Standard Fittings
Porcelain Jar 90	90	23.5	820 mm or 32.3 inches	480 mm or 19.5 inches Opening Diameter = 220 mm or 8.7 inches	35 kg or 77 lbs	<b>1750 €</b>	Cover, Seal, Closing Clamps, Reinforced wood crate packaging
Porcelain Egg 205	205	54	900 mm or 35.4 inches.	350 mm or 13.8 inches.	56 kg or 123 lbs.	<b>3750 €</b>	50mm bung opening + Silicone Bung, Reinforced wood crate packaging + Stainless Steel Stand
Porcelain Jar 500	500	132	1.85 meters or 73 inches	860 mm or 34 inches Opening diameter = 320 mm or 12.5 inches	350 kg or 772 lbs	<b>6350 €</b>	Cover, Seal, Closing Clamps, 2"TC total drain port + Stainless steel stand, Reinforced wood crate packaging
Stoneware Jar 120	120	31.5	850 mm or 33.5 inches	500 mm or 19.5 inches Opening Diameter = 250 mm or 10 inches	25 kg or 55 lbs	<b>1690 €</b>	Cover, Seal, Closing Clamps, Reinforced wood crate packaging
Stoneware Egg 225 or Laydown Version	225	59	1 meter or 39 inches	750 mm or 29.5 inches	40 kg or 88 lbs	<b>2900 €</b> +50 € for laydown	50mm bung opening + Silicone Bung, Reinforced wood crate packaging + Stainless Steel Stand
Stoneware Jar 500	500	132	1.4 meters or 55 inches	900 mm or 35.5 inches Opening diameter = 340 mm or 13.5 inches	80 kg or 176.5 lbs	<b>4850 €</b>	Cover, Seal, Closing Clamps, Reinforced wood crate packaging + Stainless Steel Stand
Stoneware Egg 550	550	145	1.3 meters or 51 inches	1 meter or 39 inches	100 kg or 220 lbs	<b>5050 €</b>	50mm bung opening + Silicone Bung, Reinforced wood crate packaging + Stainless Steel Stand
* New Product * Stoneware Jar 1000	1000	264	162 cm or 64 inches	110 cm or 43.5 inches	215 kg or 474 lbs	<b>6990 €</b>	Cover, Seal, Closing Clamps, 50mm bung opening + Silicone Bung, Reinforced wood crate packaging + Stainless Steel Stand



Porcelain Egg 205



Porcelain Jar 500



Stoneware Egg 550L with stainless hatch accessory

\* 3L, 20L, and 25L Small Eggs available in Stoneware & Porcelain, please request a quote\*

### Optional Accessories:

Blown Glass bung 1.5L – **120 €**, Blown glass bung 3L – **150 €**, Stainless Classic tasting tap – **130 €**, 2"TC Total Drain – **100 €**, Stainless Steel butterfly valve – **320 €**, 90 degree Elbow Total Drain off – **200 €**, stainless steel support (see standard fittings) – **490 €**, small stainless steel support for 90L & 120L Jar – **270 €**, stainless steel hatch – **450 €** (for 550L egg only). Enamel winery logo branding – **120€** (on stoneware vessels only), Ceramic bung – **25€** (with free winery logo branding)



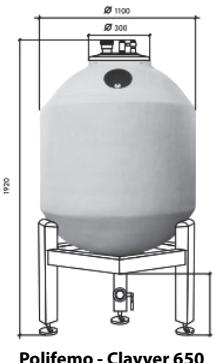
# CLAYVER | CERAMIC STONEWARE VESSELS

Clayver SRL is a ceramic producer of stoneware vessels with over **15 years experience** crafting high-end winemaking containers.

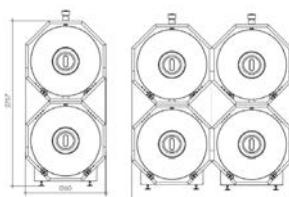
Clayver is designed and produced in **Genoa, Italy** and their vessels can be seen in the cellars of some of **Europe's top domains**.

In recent years, Clayver has made a significant impact in Burgundy, being paired with new French Oak on reds and whites, replacing the need for neutral barrels. Given the innate quality of the stoneware, these vessels are extremely easy to clean and maintain. The **porosity** of the Clayver material is **comparable to wood**, though the nature of the material will naturally offer slightly less gas exchange, making this vessel well suited for winemakers looking to preserve **freshness** and **fruit quality**. The vessels are completely food-safe and the Clayver clay is completely traceable.

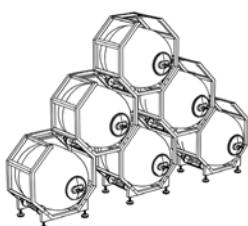
\* All prices are landed price at our Northern CA Warehouse.  
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Polifemo - Clayver 650



Alante Configuration for Orrizonte 850L



Modular Aristeo Support Configurations



Singular Aristeo Support with rollers for Orrizonte

## CLAYVER | CERAMIC STONEWARE VESSELS

Model	Volume	Height (w/out Stand or fittings)	Width (Diameter)	Weight	Price	Included Fittings
Luna 110-05	100L or 26.5 gal	63 cm or 25 inches	63 cm or 25 inches Opening Diameter: 25.2cm or 10 inches	70 kg or 155 lbs	<b>2 450 €</b>	Stainless Lid, Silicone Bung
Luna 250-04	250L or 66 gal	78.5 cm or 31 inches Stand adds 56.5cm or 22 inches	85 cm or 34 inches Opening Diameter: 25.2cm or 10 inches	120 kg or 265 lbs	<b>3 800 €</b>	Ring with Stainless brackets and Glass Lid, Gasket for lid, Glass Airlock, Stainless Stand, drain with 2"TC exit
Luna 250-10	250L or 66 gal	78.5 cm or 31 inches Stand adds 56.5cm or 22 inches	85 cm or 34 inches Opening Diameter: 25.2cm or 10 inches	120 kg or 265 lbs	<b>3 750 €</b>	Stainless Steel lid, Silicone bung, Stainless Stand, Glass Airlock, drain with 2"TC exit
Luna 550-10	550L or 145 gal	106 cm or 42 inches Stand adds 59 cm or 23 inches	110 cm or 43 inches Opening Diameter: 36 cm or 14 inches	300 kg or 661 lbs	<b>6 100 €</b>	Stainless Steel lid, Silicone bung, Stainless Stand, Glass Airlock, drain with 2"TC exit
Polifemo 650-04	650L or 172 gal	136 cm or 54 inches Stand adds 45 cm or 18 inches	110 cm or 43 inches Opening Diameter: 36 cm or 14 inches	260 kg or 573 lbs	<b>7 250 €</b>	Stainless steel lid, stainless steel support, glass filler, tasting valve
Galatea 400-06	400L or 106 gal	110 cm or 43 inches Stand adds 59 cm or 23 inches	85 cm or 34 inches Opening Diameter: 25.2cm or 10 inches	175 kg or 386 lbs	<b>4 900 €</b>	Stainless Steel lid, Stainless stand, Glass Airlock, Drain with 2"TC exit, tasting valve
Galatea 850-06	850L or 225 gal	140 cm or 55 inches Stand adds 59 cm or 23 inches	110 cm or 43 inches Opening Diameter: 36 cm or 14 inches	380 kg or 838 lbs	<b>8 000 €</b>	Stainless Steel lid, Stainless stand, Glass Airlock, Drain with 2"TC exit, tasting valve
Orizzonte 400-01	400L or 106 gal	85 cm or 34 inches	120 cm or 47 inches Opening Diameter: 25.2cm or 10 inches	175 kg or 386 lbs	<b>4 100 €</b>	Silicone bung, Stainless Lid (+750€ for modular rolling Aristeo Stainless stand)
Orizzonte TRIO Aristeo	3 x 400L or 3 x 106 gal	85 cm or 34 inches (each) Total Trio: 190 cm or 75 inches	120 cm or 47 inches Opening Diameter: 25.2cm or 10 inches	Each 175 kg or 386 lbs (plus stand)	<b>14 650 €</b>	3 x Orizzonte vessels + Aristeo Modular support with rollers, silicone bung, stainless steel lid
Orizzonte 850L-01	850L or 224 gal	110 cm or 43 inches Opening Diameter 36 cm or 14 inches	140 cm or 55 inches long	380 kg or 838 lbs	<b>6 800 €</b>	Silicone bung, stainless lid, Solo or double Alante stand available with rollers

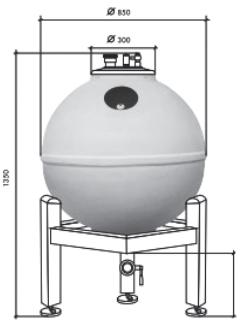
Vessels come in **two porosities (standard, and O+)** • Cooling systems also available for most sizes/configurations

Customers **Logo** can be added for **140 euros** • Custom Coloring also available for standard vessels

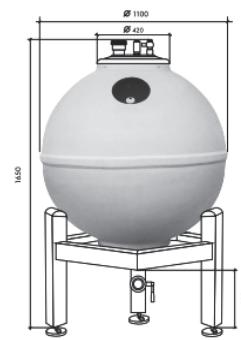
More accessory combinations available on our website ([artisanbarrels.com](http://artisanbarrels.com))



Luna - Clayver 100



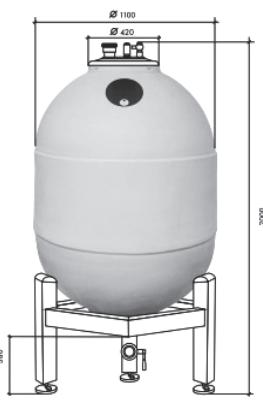
Luna - Clayver 250



Luna - Clayver 550



Galatea - Clayver 400



Galatea - Clayver 850



# TONNELLERIE ROUSSEAU | FRENCH OAK TANKS, CASKS & OPTIONAL STAINLESS STEEL FITTINGS

Dimensions & Pricing

Since 1954, Rousseau cooperage has specialized in building a limited number of tanks and cases used worldwide (Burgundy, Oregon, California, New Zealand, Australia) for the fermentation and maturation of fine wines. Custom size, shape tanks can be designed and built by Rousseau.



## OPEN TOP FERMENTERS UPRIGHT TANKS

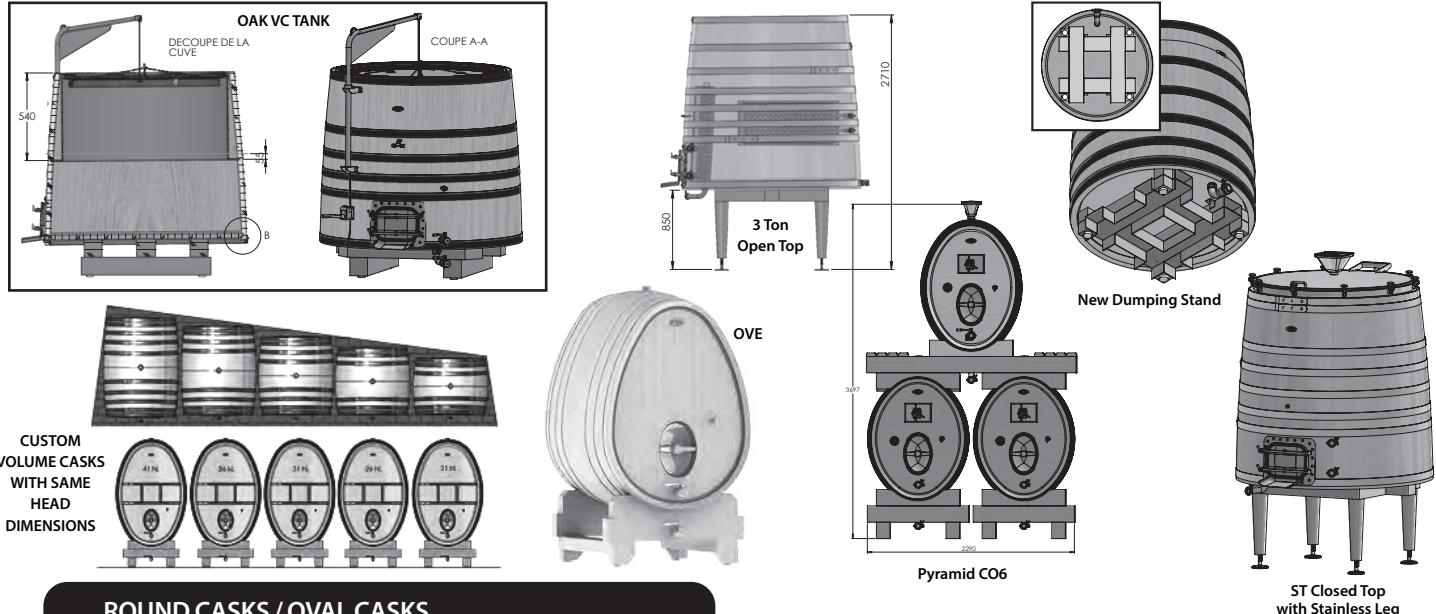
\* All prices are landed price at our Northern CA Warehouse. US Federal tariffs excluded and shared when possible\*

Tonnage	Liters	Gallons	Low [in] Diameter	Top [in] Diameter	Height [in]	Weight LBS	Price	Accessories   Fittings Included
1 T	1264	334	56	47	47	660	4 600 €	rack port/clamp, oak stand, 90° elbow - Full lid + 3450 €
2 T	2544	672	67	57	63	1100	7 800 €	rack port/clamp, oak stand, 90° elbow - Full lid + 4500 €
3 T	3809	1006	75	65	72	1518	11 000 €	rack port/clamp, oak stand, 90° elbow - Full lid + 5000 €
4 T	5097	1347	84	74	74	1947	13 950 €	rack port/clamp, oak stand, 90° elbow
5 T	6337	1674	87	76	86	2354	16 700 €	rack & drain ports, oak stand, logo, 90° elbow
6 T	7616	2012	87	76	102	2772	19 100 €	rack & drain ports, oak stand, logo, 90° elbow
8 T	10149	2681	88	78	130	3608	24 050 €	rack & drain ports, oak stand, logo, 90° elbow

## FERMENTERS & MATURATION TANKS

Prices quoted in EUROS

Model	Tonnage	Liters	Gallons	Low [in] Diameter	Top [in] Diameter	Height [in]	Weight LBS	Price	Accessories   Fittings Included
4ST	4 Tons	5091	1345	84	74	76	2497	21 650 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
5ST	5 Tons	6456	1705	87	76	87	3102	25 350 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
6ST	6 Tons	7663	2024	87	76	104	3634	27 700 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
8ST	8 Tons	10193	2693	88	78	131	4752	33 800 €	rack, drain, 55" lid, door, stand, logo, 90° elbow
S10	10 barrels	2280	602	65	56	63	1276	13 100 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S15	15 barrels	3420	903	72	63	72	1760	16 100 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S20	20 barrels	4560	1205	83	72	72	2299	19 550 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S25	25 barrels	5700	1506	87	76	81	2816	21 650 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow
S30	30 barrels	6840	1807	87	76	90	3300	24 450 €	rack, drain, taster, 24" hatch, stand, bung, logo, 90° elbow



## ROUND CASKS / OVAL CASKS

Model	Equivalent #60 Gal. B.	Liters	Gallons	Bilge Height [in]	Bilge Width [in]	Head Height [in]	Head Width	Stave [in] Length/Depth	Weight LBS	Price	Accessories   Fittings Included
C6/ CO6	6 barrels	1370/1374	362/363	55/59	55/44	48/53	48/39	55/61	867	12 300 €/ 13 200 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C10/ CO10	10 barrels	2280/2284	602/603	65/69	65/52	57/63	57/47	65/69	1265	16 700 €/ 18 000 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C15/ CO15	15 barrels	3420/3426	903/905	72/79	72/59	65/71	65/53	72/79	1769	20 000 €/ 21 600 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C20/ CO20	20 barrels	4560/4568	1205/1207	79/85	79/64	70/77	70/57	80/87	2270	23 800 €/ 25 600 €	rack, drain, taster, door, stand, bung, logo, 90° elbow
C25/ CO25	25 barrels	2700/5710	1506/1508	85/91	85/69	77/83	77/63	84/93	2772	27 400 €/ 29 600 €	rack, drain, taster, door, stand, bung, logo, 90° elbow

Custom dimensions possible according to volume constraints. Cooling options available for all Casks and Tanks. Many accessories available to customize tanks. Please don't hesitate to discuss with your **Artisan Barrels & Tanks** Rep to customize the perfect vessels for your cellar. Thick stave (50mm) options available in any volume from 500L and up (request quote).

**DELIVERY TERMS:** Prices below are listed as **ExWorks**, therefore the price of the production Facility in France. We can offer many options for consolidation of containers and resources for delivery and installation. Given the weight of concrete wine tanks, special considerations and equipment will be need to be taken to accommodate the arrival and installation of the tanks. Please reach out to your local rep for more information and exact details regarding the logistics pricing and various options to plan your potential project. We can help quote you for the entire process realizing your cellar outfitted with **Nomblot** tanks. Discounts can be offered to larger orders filling complete shipping containers.


**VERTICAL OVAL MATURATION AND FERMENTATION TANKS (MC SERIES)**

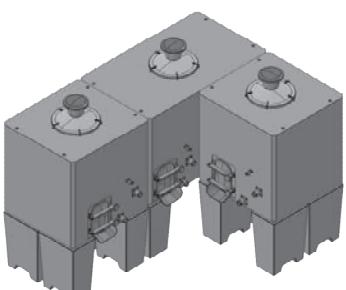
Model	Liters	Gallons	Height	Weight	Diameter	Price (€) EXW France	Accessories   standard fittings included - no feet added
MC 7	7	184	65	2777	47.24	<b>5 300 €</b>	2" draining triclover ports, 12" (30cm) diameter top lid with Bellot fitting and 2" Triclover adaptor, colored coating
MC 17	17	450	86.61	5908	63	<b>9 750 €</b>	2" racking & draining triclover ports, oval door (12X17.5") with tasting valve, 15.75" (40cm) diameter top lid with Bellot fitting and 2" Triclover adaptor, colored coating

**CUBIC SQUARE FERMENTATION AND MATURATION UPRIGHT TANKS (JB SERIES)**

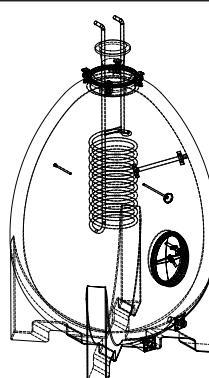
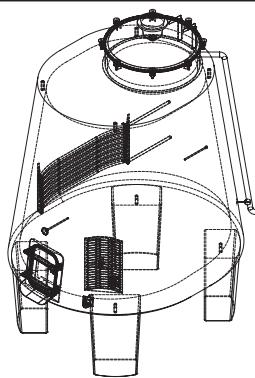
Model	Hectoliters HI	Gallons	Width (in) = Depth (in) = Height (in) Outside	Weight (lbs) Inside	Price (€)	Accessories   standard fittings included
JB 10	10	264	47.24	39.36	4630	<b>6 300 €</b>
JB 33	33	872	66.93	59.05	8598	<b>10 500 €</b>
JB 40	40	1057	70.87	63.00	9700	<b>11 000 €</b>
JB 49	49	1294	74.8	66.93	10803	<b>11 700 €</b>
JB 58	58	1532	78.74	70.87	12125	<b>12 250 €</b>

**ROUND AND OVAL TRUNCATED TANKS (RO SERIES)**

Model	Hectoliters HI	Gallons	Low Diam. (in)	Low Depth (in)	Height (in)	Weight (lbs)	Con. (%)	Price (€) EXW France	Accessories   standard fittings included
ACL 25 Round	25	662	70.87	70.87	66.93	7055	7	<b>10 500 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
SE 30 Round	30	792	79.92	79.92	79.92	7496	31	<b>11 200 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
Dana 31 Round	31	819	82.68	82.68	64.96	7496	26	<b>11 500 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
ACL 32 Round	32	845	70.87	70.87	74.8	7716	7	<b>11 000 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
ACL 40 Oval	40	1057	70.87	86.61	74.8	9480	7	<b>11 500 €</b>	Oval door, 2" racking & draining ports, tasting valve, 47" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
HRE 40 Round	40	1057	84.64	84.64	84.64	8818	26	<b>11 250 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
Dana 40 Oblong	40	1057	82.68	96.45	68.90	8598	26	<b>11 250 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
SE 40 Oblong	40	1057	79.92	91.73	79.92	8818	31	<b>12 250 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
CB 50 Round	50	1321	84.64	84.65	76.77	9700	9	<b>12 300 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
CB 60 Oblong	60	1585	84.64	94.5	84.65	10362	9	<b>12 700 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
HRE 60 Oblong	60	1585	84.64	108.26	84.64	11464	26	<b>13 100 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet
CB 80 Oblong	80	2113	84.65	118.11	84.65	11905	9	<b>14 000 €</b>	Side hatch (16"X21"), 2" racking & draining ports, tasting valve, 39" (1m) lid, colored coating, 2" TC + Bellot female adapter, 80 cm concrete feet



" L" Shape Corner Configuration



Additional tank volumes and many accessory options are available to customize **Nomblot** tanks, please don't hesitate to contact your **Artisan Barrels** representative to discuss the specific configurations desired. Custom rectangular tanks are possible in various dimensions and volumes. Cubic and rectangular tanks can be stacked on top of each other for floor space economy. "L-shaped" corner configurations are possible with cubic and rectangular tanks.



# LEJEUNE | FRENCH STAINLESS STEEL TANKS & OPTIONAL FITTINGS

10

Prices below are listed as **ExWorks**, therefore the price of the **production Facility in France**. Most of the tanks produced by Lejeune SA are custom made to order, so please consider the below charts as guidelines for budgeting. Many other options of volumes and dimensions are available, Please reach out to your local rep for more information and exact details regarding the logistics pricing and various accessory options to plan your potential project. Discounts can be offered to larger orders filling complete shipping containers.



## FERMENTATION AND MATURATION UPRIGHT TANKS WITH FLOATING TOP MECHANISM

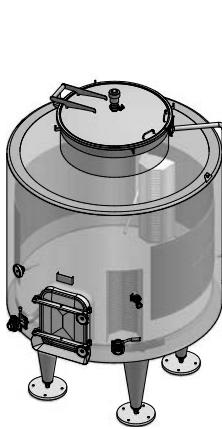
Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories   stainless steel fittings included
GVFM20/GVFM33	20/33	529/872	56/65.75	59/69	<b>10 000 € 12 250 €</b>	Rectangular door (16"X21"), 2" racking & draining ports with butterfly valves, tasting valve, cooling/heating rings (2.31 m2) & feet. Optional Insulation +7600€ (33HL)
GVM40 Without Bottom Flush Door	40	1057	59.53	88.6	<b>6 500 €</b>	2" racking & draining ports with butterfly valves, tasting valve, feet
GVFM43	43	1136	68.9	78.75	<b>13 500 €</b>	Rectangular door (16"X21"), 2" racking & draining ports with butterfly valves, cooling/heating rings (3.02 m2) & feet. Optional Insulation +7900€ (43HL)
GVFM57	57	1506	75.2	88.6	<b>14 750 €</b>	Rectangular door (16"X21"), 2" racking & draining ports with butterfly valves, tasting valve, cooling/heating rings (3.96 m2) & feet. Optional insulation +8800€ (57HL)
PCYGVFM30/20/40 Portable with Fork Pockets	20/30/40	528/792/ 1057	57.75/68.90/ 79.92	59	<b>9 000 €/ 10 900 €/ 12 500 €</b>	Rectangular door (12"X16.5"), 2" racking port with butterfly valve, Tasting valve, Cooling/heating rings: 20 hl (2.31 m2), 30 hl (2.42 m2), 40 hl (2.81 m2), fork channel - optional: Seed screen (500X450 mm): 410€, racking arm/taste lees: 155€, 2" draining port with butterfly valve: 190€

## FERMENTATION AND MATURATION CYLINDRICAL TANKS

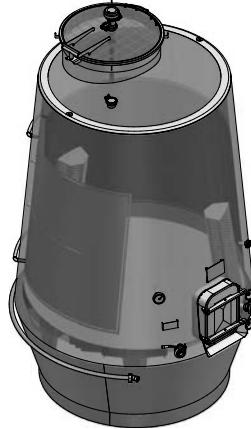
Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories   stainless steel fittings included
Double Wall	CYFMDW26	26	687	62.3	19 300 €	Rectangular door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel & feet
	CYFMDW32	32	845	70.4	21 500 €	
	CYFMDW42	42	1109	73.6	22 950 €	
CYFM33	33	872	65.75	72.83	13 950 €	Rectangular door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings & feet
CYFM42	42	1109	68.9	82.87	15 500 €	
CYFM61	61	1611	78.34	93.3	17 500 €	

## FERMENTATION AND MATURATION CONICAL TANKS

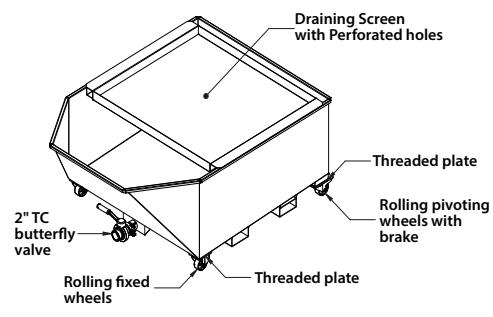
Model	Hectoliters	Gallons	Diameter (in)	Height (in)	Pricing EXW (€)	Accessories   stainless steel fittings included
Double Wall	TRFMDW24	24	635	68	23 500 €	Rectangular door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, thermal panel & feet
	TRFMDW38	38	1004	83	27 950 €	
	TRFMDW47	47	1242	86	29 950 €	
TRFM39	39	1030	78.34	72.04	17 950 €	Rectangular door (16"X21"), 35.4" top lid with hinge + cap, 2" racking & draining ports with butterfly valves, tasting valve, thermowell, cooling/heating rings & feet
TRFM49	49	1294	81.49	81.89	19 950 €	
TRFM60	60	1585	84.56	91.73	21 000 €	



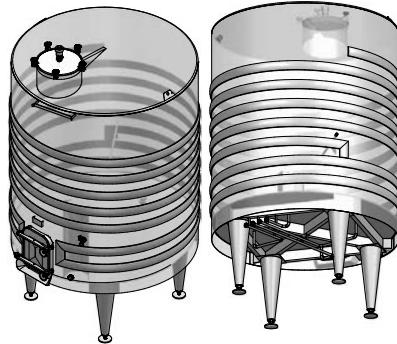
Insulated Cylindrical Tank  
With Bolt-Down Feet



Insulated Conical Tank  
With Hidden Feet



Custom Sump  
With Rollers & Fork Pockets



Cylindrical Ferment Tank  
With Pulsair Accommodation

# ARTISAN BARRELS SELECTION | ACCESSORIES AND FITTINGS FOR TANKS

Artisan Barrels & Tanks offers accessories related to winemaking in general and with specific applications to wooden, concrete and stainless steel tanks. These top quality accessories come mostly from the Bordeaux based company **Bellot** which has been specializing in equipment for the wine industry for over 50 years.



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Aseptic Blown Glass Bung 1.5L/3L



SQN Micrometric Fasteners



Lejeune Auto-Pump

ACCESSORIES FOR BARRELS		
Description	Reference #	Price
PVC Funnel for barrels – diameter 370mm	ENTTON37/3	\$ 65
Stainless Steel topping can 8L /10L	OUIIN008(10)/1	\$315
Simple Oak Rack for 225L, 450L, 500L, and 600L puncheons: oak beams with white teflon pads		\$395
Galvanized Steel "Roller Rack" for 450L, 500L, and 600L puncheons, with rubber wheels		\$990
Tonnellerie Rousseau hand-crafted tall spittoon "tradition" model	13L   3.5 Gal.	\$350

Prices quoted in US DOLLARS



HYDRAULIC BUNGS AND BELLOT FITTINGS & ADAPTORS		
Description	Reference #	Price
PVC or Steel Cap and gaskets for Bellot fittings (lids)	EC1450 / AF8060	\$32/\$63
Cristal Aseptic Bung – for Barrels or Tanks (34-52 mm tapered conical fitting)/ Reducer for Bellot Fittings	LF3000	\$55/\$35
VOG210 Hydraulic Bung – 3L (for tanks up to 70 HL) and 4.5L (for tanks up to 150 HL), BPA FREE	EC1309-RD / EC1310-RD	\$275
Adaptor Bellot 2"TC fitting : male / female	EB1030 / AF9750	\$170
Aseptic Blown Glass bung (with conical silicone seal) 1.5L / 3 L	N/A	120 € / 150 €

STAINLESS STEEL TASTING VALVES		
Description	Reference #	Price
Bellot Tasting Valve with Purge (316L) – with plastic threads / all stainless steel + 1.5"TC mount	JM2017 / JM 2009	\$200 / \$210
Sodim stainless steel Tasting Valve and drain screw 1/5"TC fitting mount	JA 0004 / JA 1203	\$295

THERMOMETERS AND THERMOWELLS				
Description	Length of Probe (mm)	Diameter (mm)	Reference #	Price
Thermometer	200 / 300	10	MB0020 / MB0021	\$190 / \$200
Thermowell	200 / 300	10	MB0101 / MB0102	\$125 / \$135

ACCESSORIES FOR LARGE FORMATS AND TANKS			
Description	Size	Reference #	Price
Tank lid Gasket for Oak, Stainless Steel, and concrete vessels / Egg Lid Gasket for MC7 Concrete Tank	1000 mm / 300 mm diameter	CO0290 / CK2021	\$105 / \$65
Rectangular large CAE door red gasket / Elica door white gasket	CAE 530 x 400 mm / Elica 308 x 440 mm	DJ 0011 / DK0309	\$55
Stainless steel lid for MC7 Egg tank	300 / 400 mm diameter	CK1001 (CK0400)	\$175 / \$275
Brass Handles for Nomblot Tanks with Bellot Lids	N/A	CH0002	\$35
SQN Micrometric fasteners for Nomblot Tanks with Bellot Lids	For diameter 300mm-700mm/ for diameter 800mm-1400mm	DK0405 / CO0050	\$75 / \$85
Tank Sprinkler for automatic pump-overs to 2"TC connection	200/300 10	Lejeune	\$420

Other fittings and gaskets are available from the Bellot and Vinolia catalogs. Please contact us for any special product request.

## BARREL MONKEY TOPPING DEVICE

The Barrel Monkey V3 Topper tool drastically reduces the time it takes to top your cellar, cuts down on spillage and waste, and ensures your barrels are topped to a perfect level. A **drop-in replacement** for your existing topping wand/hose, it connects to any **1.5in TC wine source** including pumps, kegs and tanks. The topper is equipped with an **automatic fill sensor**, eliminating the need to physically contact the wine. The product is designed and manufactured domestically in Oregon, and brings a revolutionary efficiency to any barrel topping program.

The system consists of a **nozzle, wine hose bundle, and control/battery** enclosure. The nozzle is **automatically actuated**, sensing the fill level during the fill process, and slowing/stopping at the exact right moment. The system is designed to work out of the box for normal topping operation but can be adjusted to suit your cellar and preferences through an **intuitive bluetooth connected app**.

## BARREL MONKEY

**V3 topping system -**  
Includes topping nozzle, wine hose bundle, control/battery enclosure, USB charger - **\$3999 (+shipping)**





# ARTISAN BARRELS SELECTION | ACCESSORIES AND FITTINGS FOR TANKS

**Deproma** has developed an expertise in producing food grade, microporous varnish and red stain for barrels and casks/tanks.  
**Sesol** has been crafting mat cirslastic and glossy cirwax bottle wax in the region of Nantes, France for the last 90 years.

**DEPROMA VITI**

## DEPROMA BARREL AND TANK ACCESSORIES

Description	Volume	Price
Special coopers Varnish (mat or satin) water based	1 L	\$90
Black Food-safe Paint for Barrel/Cask Hoops (available in other colors), food grade	1 L	\$80
Cooper's permeable Red Barrel Stain Lasurex (6 x 1L cans = approx. 1 coat for 100 barrels) *(5 L can only available from will-call from American Canyon Warehouse)	1 L can 5 L can*	\$75 \$300
Choc Contact Viti – Epoxy for Concrete, stainless steel, and Oak tanks repairs	100g Kit / 1 kg can	\$65 / \$165
Special Breathable Lasure – colored coat available in grey, red, and earth tones for concrete tanks	1 L	\$85

## SESOL BOTTLE WAX AND ACCESSORIES

Description	Volume	Price
Cirwax (Glossy) Food Grade Bottle seal wax available in PMS color Chart	1 kg bar	\$25
Cirlastic (mat) food grade Bottle seal wax available in PMS color Chart	1 kg bar	\$30
SO2 disks for barrels (2.5g, 5g, 10g, 12.5g, 20g, 25g)	1 kg total weight	\$25



Artisan Barrels & Tanks, Inc.



**MUST.**  
MACHINING & FABRICATION

### Factory Equipped Automatic Pumpover Systems



Systems designed by MUST.

Prepared in factory by  
**Artisan Barrels & Tank** partners and **MUST**.  
 Automatic PO & Sparge/Venturi ready to  
 integrate into any software solution.

Customizations available.

Tanks arrive ready to assemble.

No additional tank modifications needed.



Deproma Red Barrel Stain



RIEGER Type Door



Oak Tank  
Glycol Panel

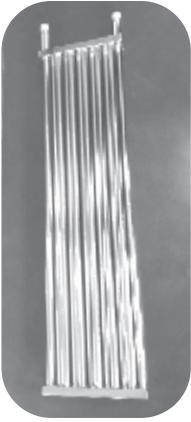


Sesol Cirwax Bottle Wax



Bellot VOG210

Thermal "radiator" panel  
ME0015/10



Hydraulic bung  
3L & 4.5L EC1309/10



Sprinkler



Cristal aseptic bung  
LF3000



Female adaptor  
AF9750



Seed screen "Persienne"  
GF0001



Adjustable  
Feet



Thermowell  
200mm



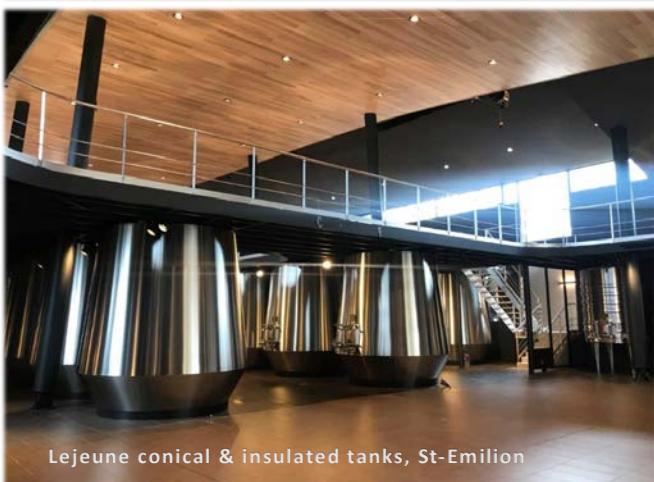
Lejeune VC tank pneumatic control



Lejeune insulated portable tank, Napa



Nomblot & Rousseau closed top tanks, Sonoma



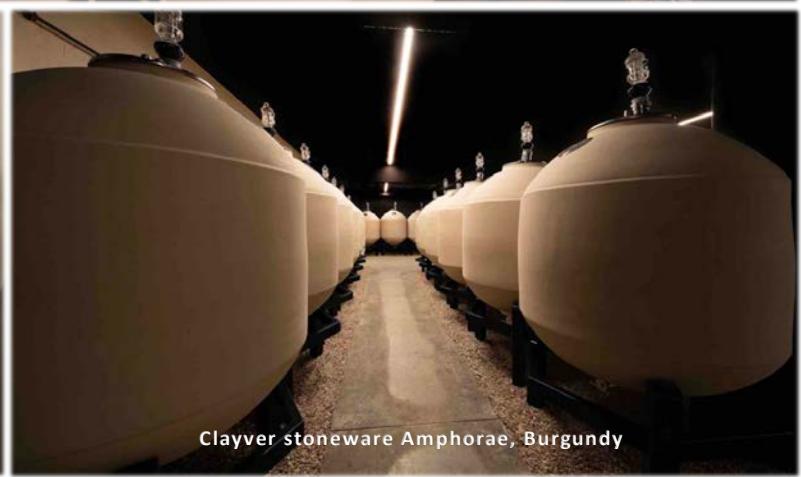
Lejeune conical & insulated tanks, St-Emilion



Biopythos stoneware jars, Burgundy



Nomblot concrete eggs



Clayver stoneware Amphorae, Burgundy



Rousseau round casks



Nomblot conical tanks, BC

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## 2026 Catalog

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NOVUM

LEJEUNE



BELLOT

DEPROMA VITI