

I could tell you about the fact that in a sector that is seeing large groups taking shape, we have remained a family company for five generations.

I could tell you about the tall oaks, the age of the trees we use, the origins of our wood and the concept of blending, maturation and seasoning time, and the toasting periods and temperatures.

I could also tell you about the range of aromas and tannic structure that define the identity of our barrels.

Instead, I would rather share with you the elements that have given them their soul: the high standards of our purchaser Andy when selecting trees from the forest, Lionel's precision in ensuring that the thread of the wood is followed when splitting, the keen sight that Romain uses to identify even the tiniest imperfections in rough staves when they are sorted, Florian's expertise in toasting, or the meticulous care with which Wilfried ensures that every barrel he touches has a perfect aesthetic finish.

Every barrel, cask, vat or tank we make therefore bears witness to the passion that the men and women at our cooperage have for their work, and the love that we put into the barrels we create for you.

*Julien Segura*  
Deputy CEO



*Henri Barthe*



REFINEMENT  
POWER  
GENEROSITY  
SUBTLETY



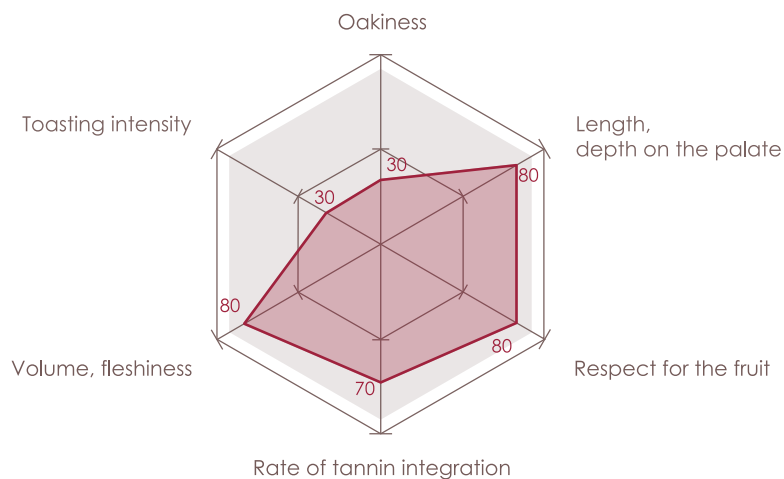
# Henri Barthe

*30/36 months of maturation in the open air.  
Very limited production.*

Paying tribute to Henri Barthe, this barrel represents the quintessence of the philosophy that drives us and that we love.

It is a subtly powerful, generous and refined barrel. It offers a concentration of the strongest character traits that give our barrels their identity.

It combines the elegance and length of our Sélection barrel, the fullness and respect for the fruit of our Grande Réserve, and finally the richness and density of our Coeur.





# Tradition

[ Classique Range ]



*INTEGRATION OF THE WOOD  
COMPLEXITY ROUNDNESS  
HARMONY*





# Tradition

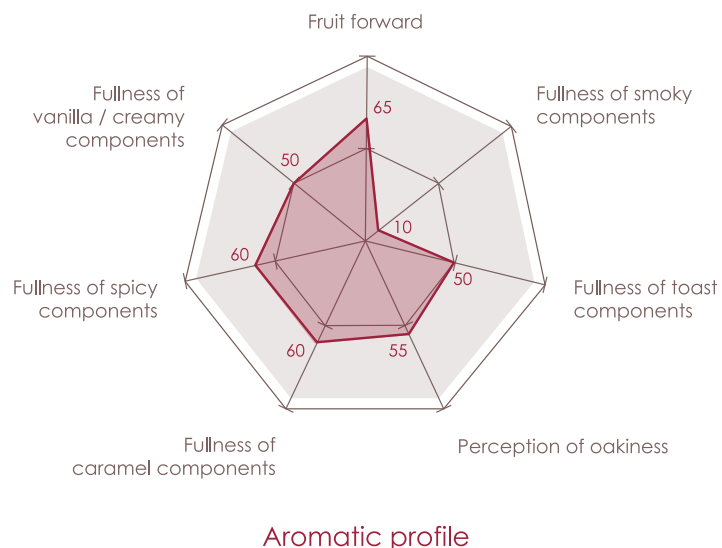
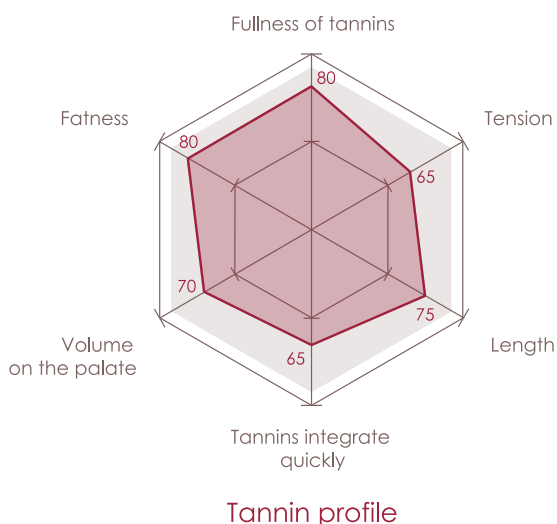
[ Classique Range ]

*Seasoned in the open air for 18/24 months.*

This barrel was created by Pierre and Eric Barthe 4 years after they joined their father in the company (1997). They came to the company with ideas that were innovative for the time and were convinced that the company should offer barrels that are harmonious and respectful of the fruit.

This barrel lies at the heart of our philosophy and is the most widely sold across all our markets: it is our flagship product.

It is also available using wood felled according to the  moon phase.



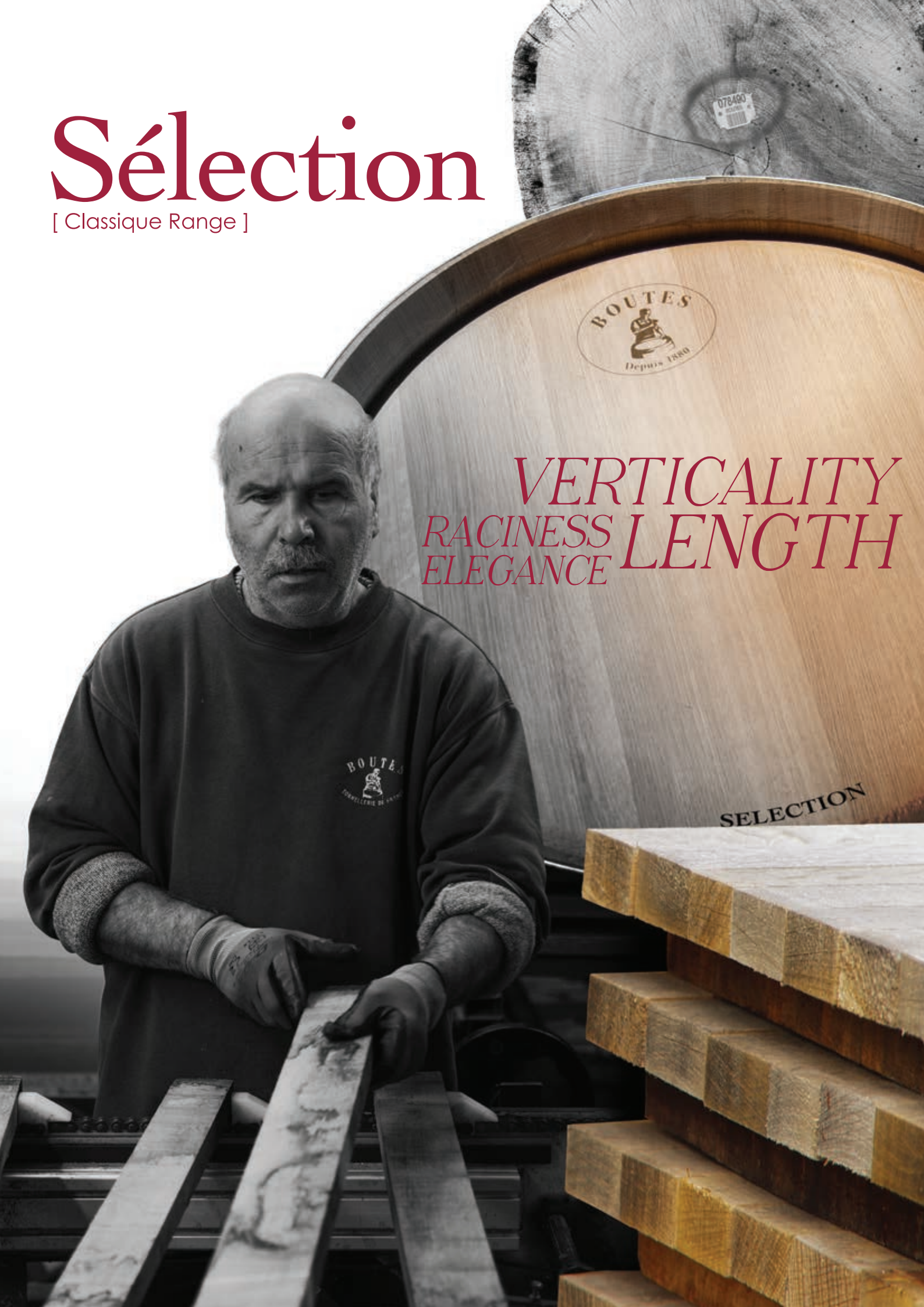
Graphs are based on gas chromatography analyses and also on our tasting experience



# Sélection

[ Classique Range ]

*VERTICALITY  
RACINESS LENGTH  
ELEGANCE*





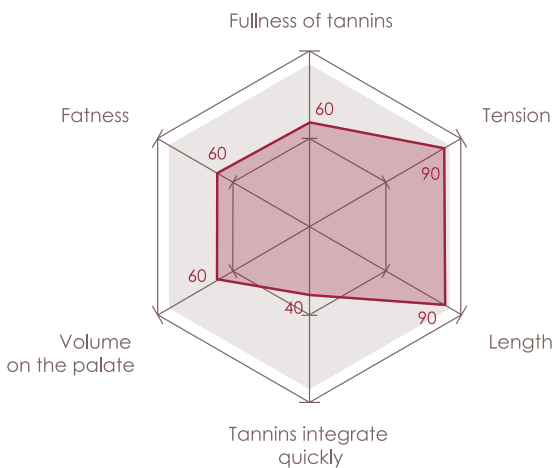
# Sélection

[ Classique Range ]

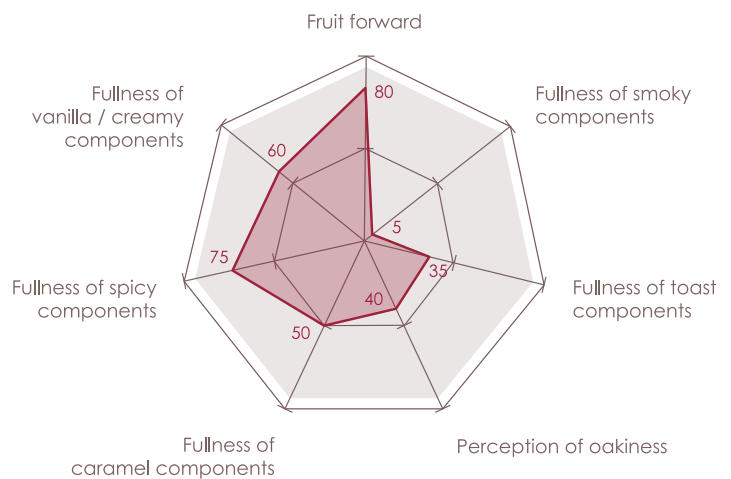
*Seasoned in the open air for 30/36 months.*

This barrel was designed and developed with the idea of aging wines over a longer period (longer than 12 months), integrates more slowly, gradually producing wines with tannins that are powerful and yet delicate.

It was first tested in 2000 in collaboration with the Piedmont producers, Barolo, and has now won over many producers of fine wines throughout the world.



Tannin profile



Aromatic profile

Graphs are based on gas chromatography analyses and also on our tasting experience



# Grande Réserve

[ Évolution Range ]



FLESHY  
INTENSE FRUIT  
FRESHNESS  
VOLUME **FAT**  
VELVETY

*Grande Réserve*





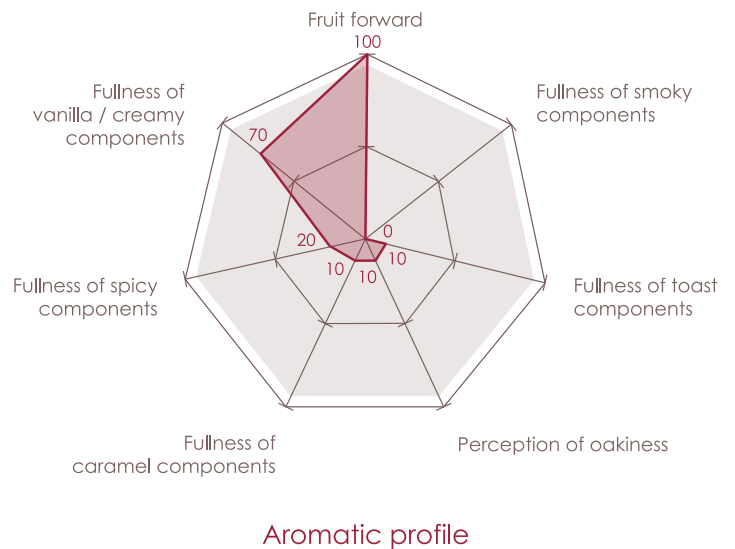
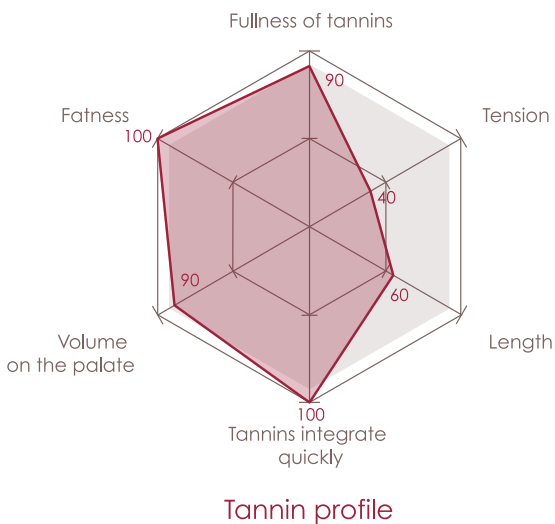
# Grande Réserve

[ Évolution Range ]

*This is an unconventional barrel, produced only in limited quantities.*

We intentionally reduce the perception of woody and toasted notes in the wine in favour of highlighting the purity of the fruit and the expression of the terroir.

With this barrel we offer no choice in the source of the wood, the seasoning process, or the type of toast, all of which remain proprietary.



Graphs are based on gas chromatography analyses and also on our tasting experience



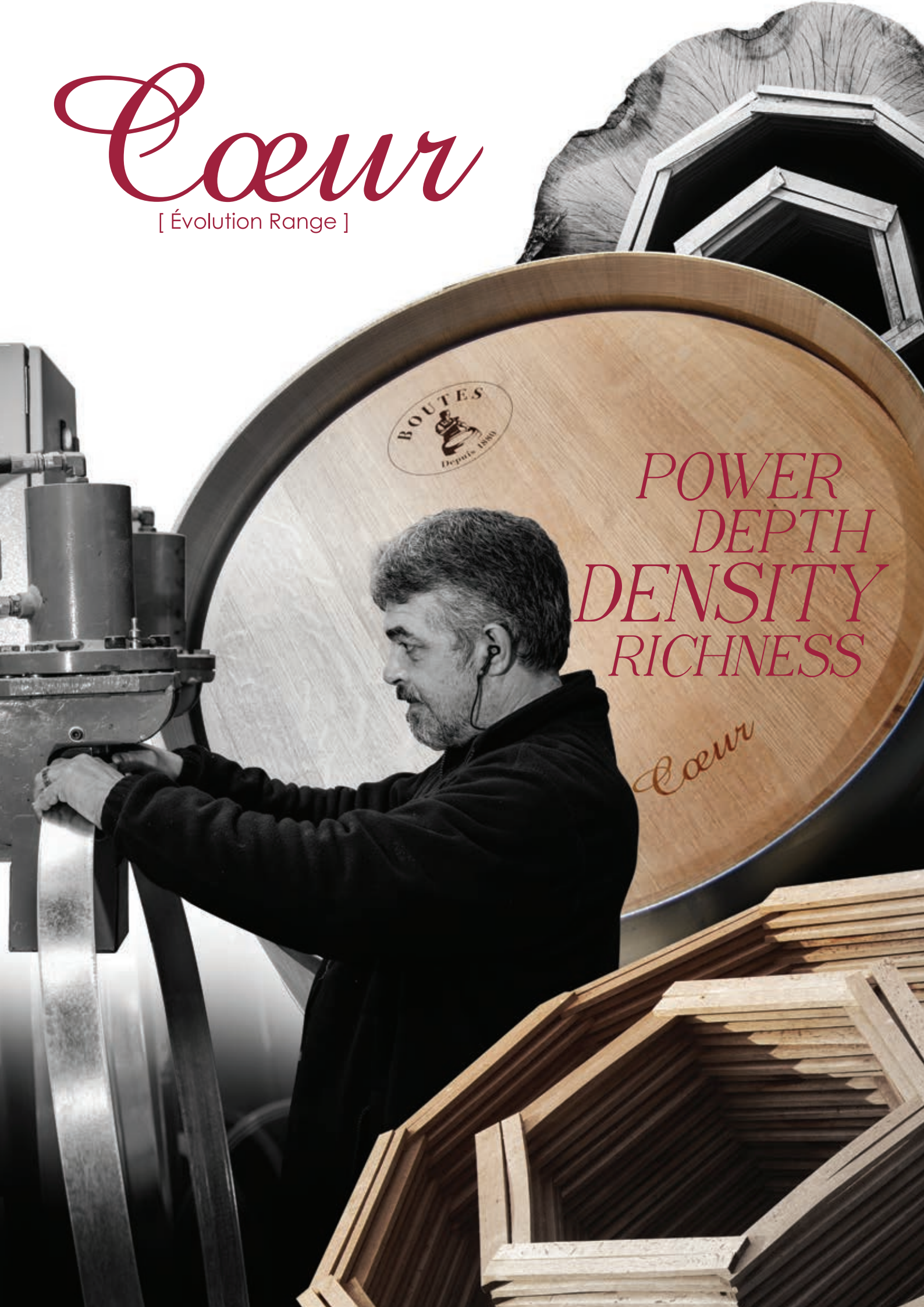
# *Cœur*

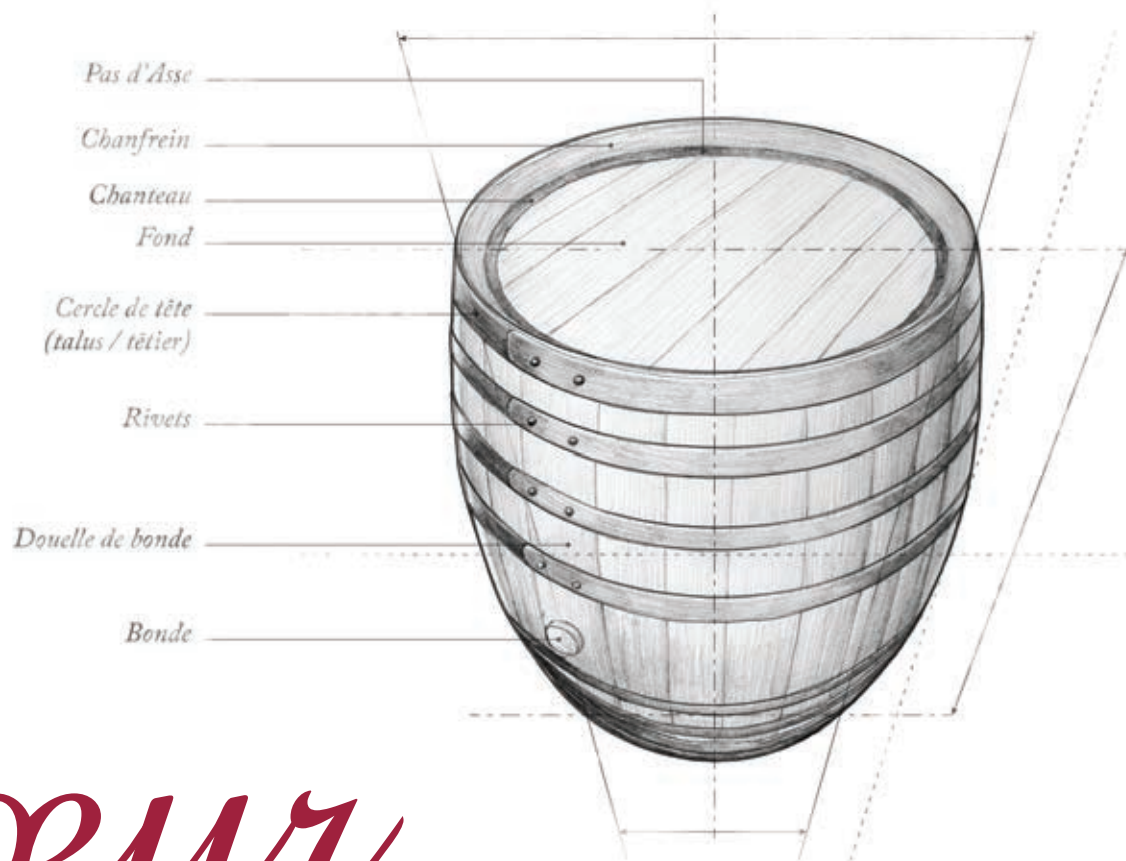
[ Évolution Range ]



*POWER  
DEPTH  
DENSITY  
RICHNESS*

*Cœur*





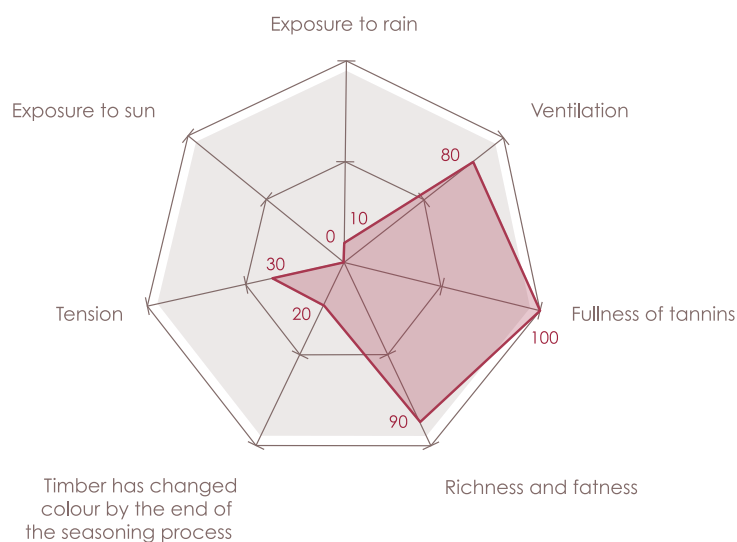
# Cœur

[ Évolution Range ]

*Seasoned for 18/24 months.  
Quantity limited to 1,000 casks.*

This barrel is part of a process we are developing to gain a better understanding of and control over the way wood exposure affects seasoning. We use only timber that has little or no exposure to the sun or to the rain.

It is very rich in elegant tannins and offers density and richness on the palate.



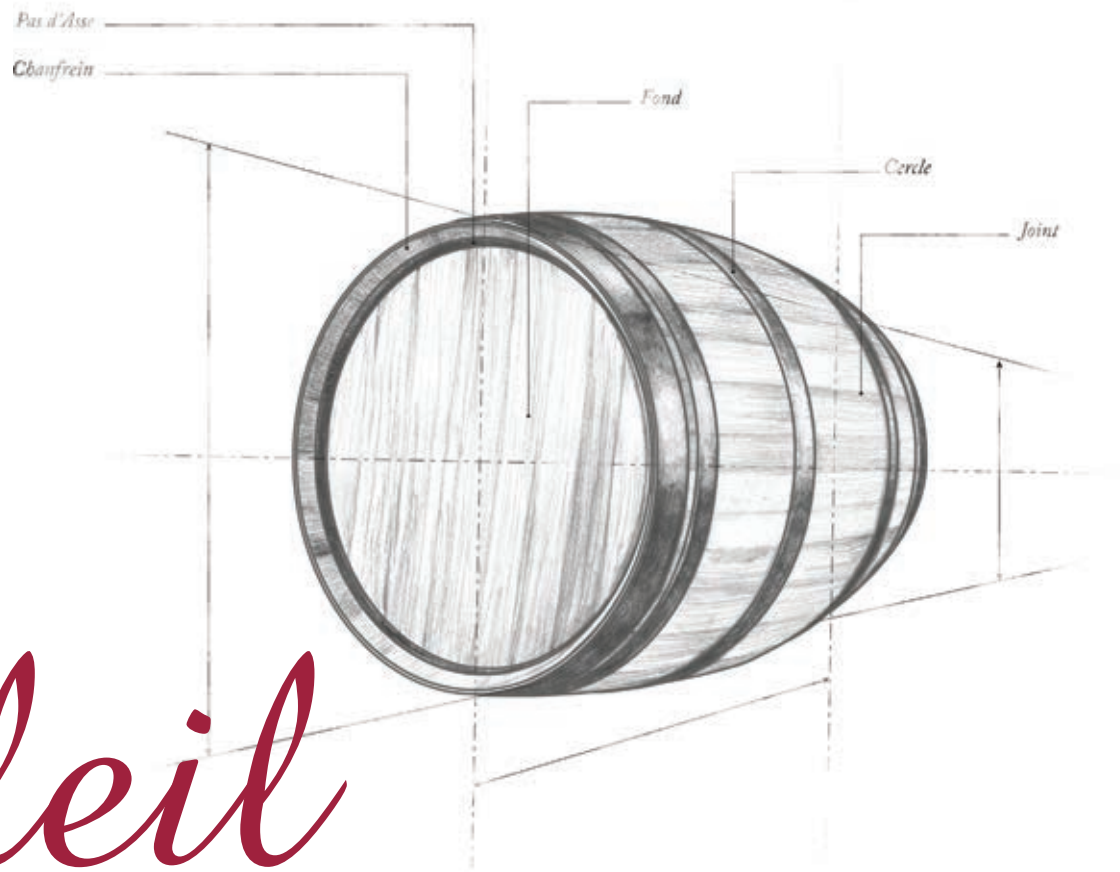


# Saleil

[ Évolution Range ]

MINERALITY  
PRECISION  
TENSION





# Soleil

[ Évolution Range ]

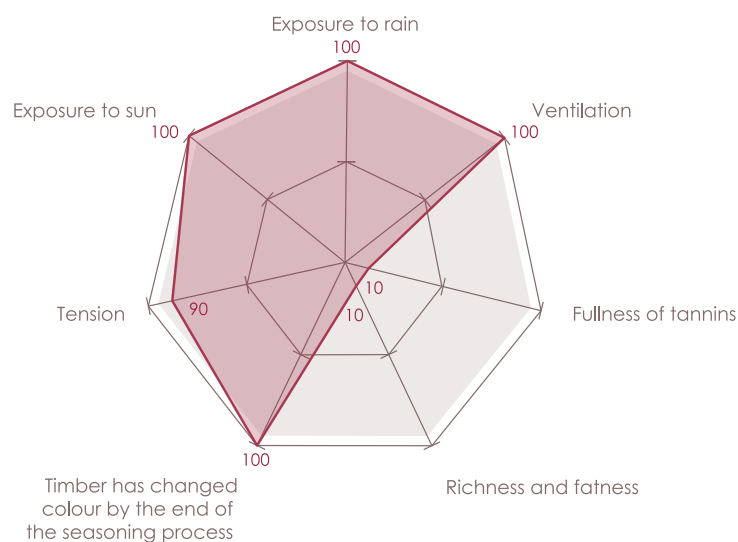
*Seasoned in the open air for 18/24 months.  
Very limited production.*

Production of this barrel was a natural consequence of our long years of research into a better understanding of the way exposure can affect the seasoning process.

The wood used is specially selected from the stacks that have the most exposure to the rain, the wind and the sun.

This barrel has some very mature tannins in limited quantities.

It gives the wine a good level of tension.





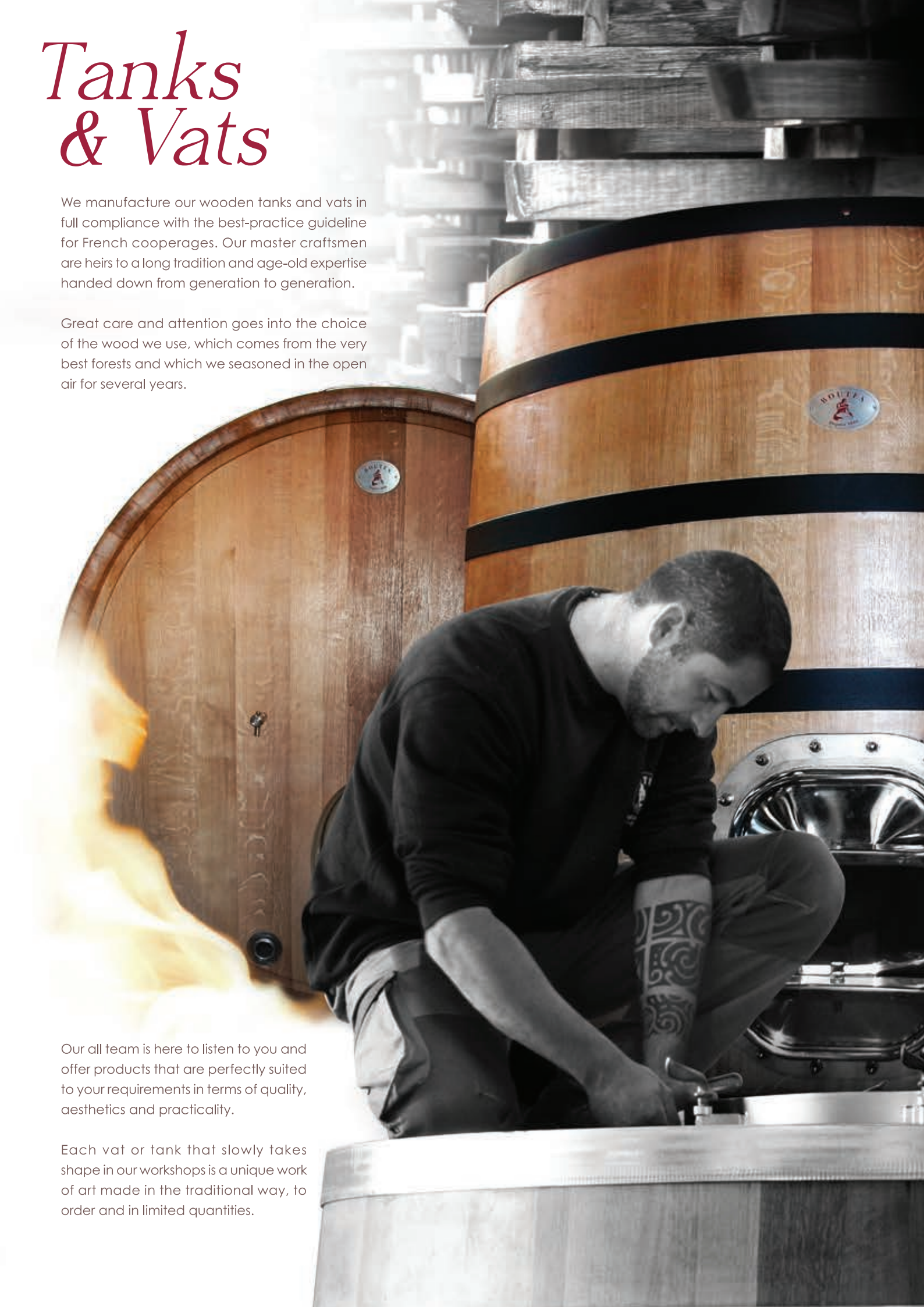
# Tanks & Vats

We manufacture our wooden tanks and vats in full compliance with the best-practice guideline for French cooperages. Our master craftsmen are heirs to a long tradition and age-old expertise handed down from generation to generation.

Great care and attention goes into the choice of the wood we use, which comes from the very best forests and which we seasoned in the open air for several years.

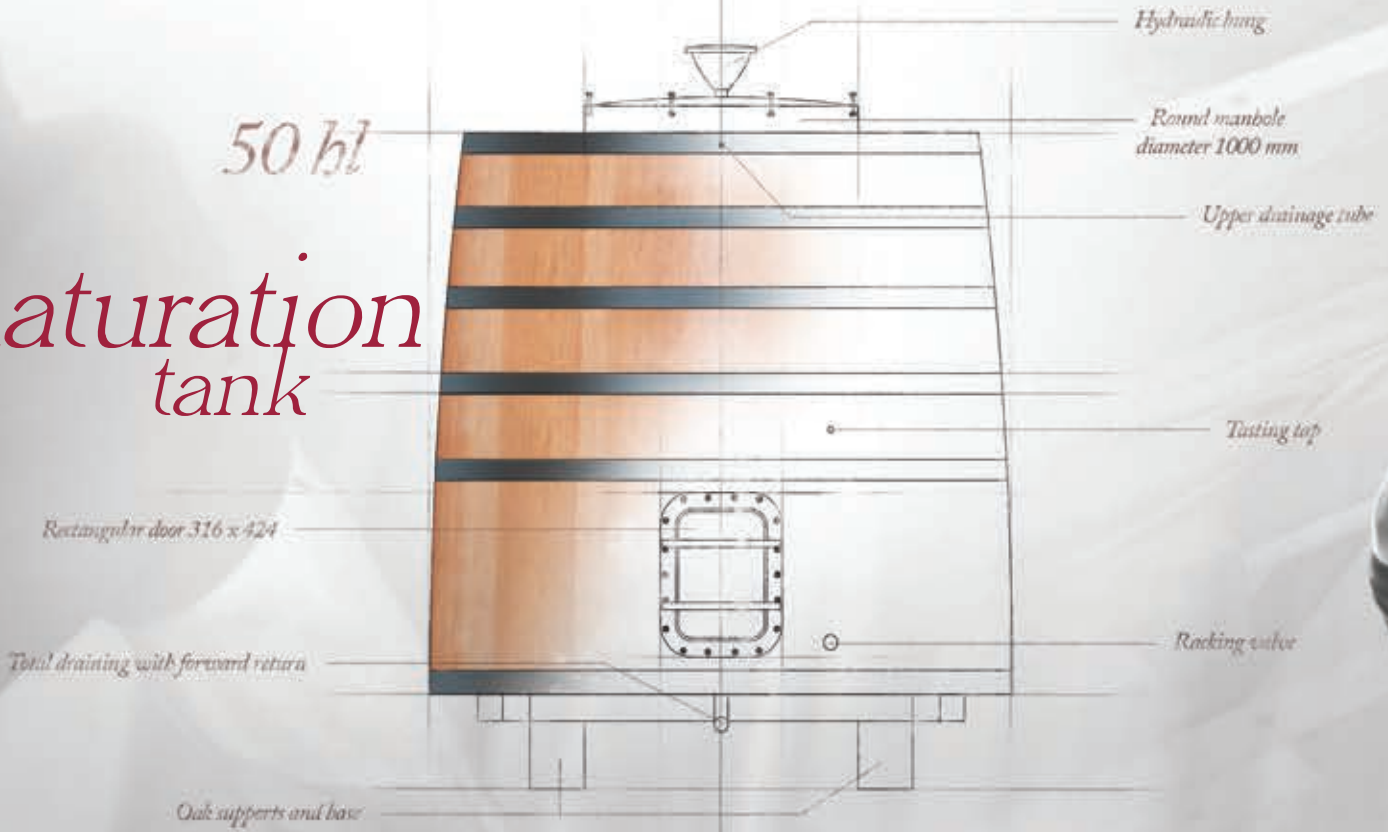
Our all team is here to listen to you and offer products that are perfectly suited to your requirements in terms of quality, aesthetics and practicality.

Each vat or tank that slowly takes shape in our workshops is a unique work of art made in the traditional way, to order and in limited quantities.

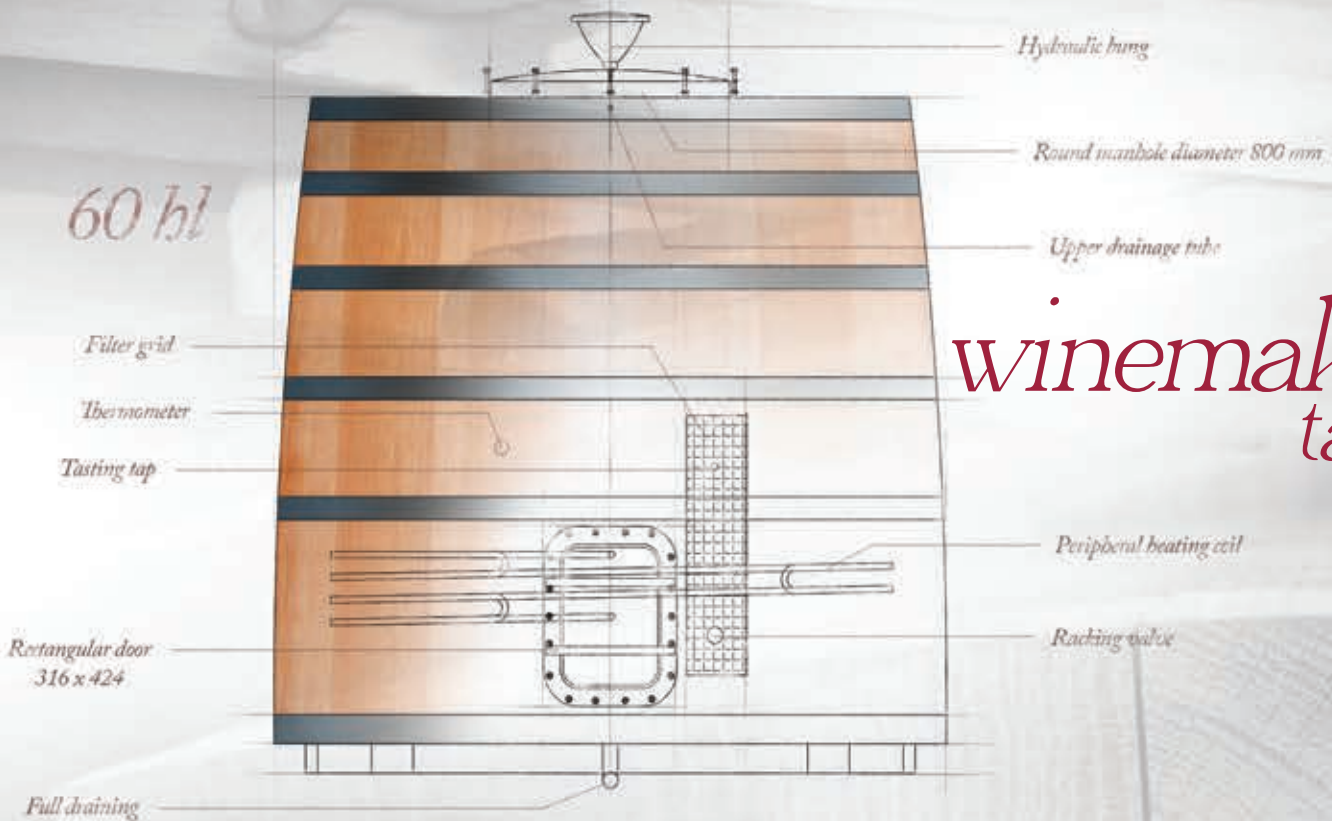


# maturation tank

50 hl



60 hl



# winemaking tank

## Tanks • Accessories upon request (non-exhaustive list)

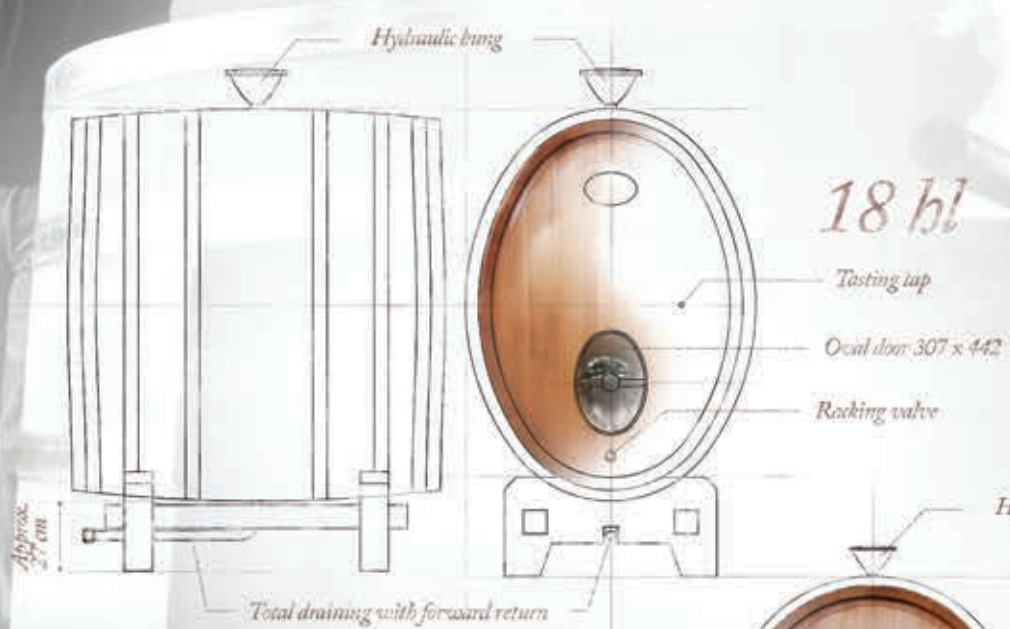
- heat exchanger
- peripheral heating coil
- thermometer
- stainless steel base
- customer logo plate
- decanting elbow
- level probe
- stainless steel top
- probe sleeve
- automatic or manual yeast stirring system
- oval door
- open top (winemaking tank without top)
- manhole of various diameters with or without fall-prevention grating
- frame on manhole
- push-button (or safety) valve
- full open top removable lead up to 35 HI
- filter grating over clarification valve and/or tasting pipe
- ladder clamp



# round vat



# oval vat



Vats • Accessories upon request (non-exhaustive list)

- support
- heat exchanger
- thermometer
- probe sleeve
- customer logo plate
- decanting elbow
- semi-oval door
- single rear bar
- double front bar
- four-sided support (note that the four-sided support raises the vat by approx. 27 cm)

ation based on your needs can be prepared upon request.

# Tanks & Vats

## Conical tanks

Capacity (hl)	8	10	12	15	20	25	30	35	40	45	50	55	60	70	75*	80*	85*	100*
Height (mm)	1150	1190	1290	1290	1490	1490	1590	1690	1790	1790	1890	1990	1990	2090	2190	2190	2680	2390
Top diameter (mm)	1060	1160	1200	1320	1400	1540	1620	1670	1730	1840	1880	1910	2000	2100	2120	2180	2000	2320
Bottom diameter (mm)	1160	1260	1300	1420	1520	1690	1790	1870	1980	2090	2130	2160	2250	2350	2370	2450	2320	2620
Head thickness (mm)	42	42	42	42	42	42	42	42	54	54	54	54	54	54	54	54	54	54
Base thickness (mm)	42	42	42	42	54	54	54	54	54	54	54	54	54	54	54	54	54	54
Thickness of sides (mm)	42	42	42	42	42	42	42	42	54	54	54	54	54	54	54	54	54	54

\* These volumes are also available in 65 mm thickness

## Open tops

Capacity (hl)	10	15	20	25	30	35	40	45	50
Height (mm)	1190	1300	1390	1490	1590	1690	1790	1790	1890
Top diameter (mm)	1120	1300	1450	1530	1620	1670	1730	1830	1870
Bottom diameter (mm)	1220	1400	1550	1680	1770	1870	1980	2080	2120
Base thickness (mm)	42	42	54	54	54	54	54	54	54
Thickness of sides (mm)	42	42	42	42	42	42	54	54	54

## Round vats

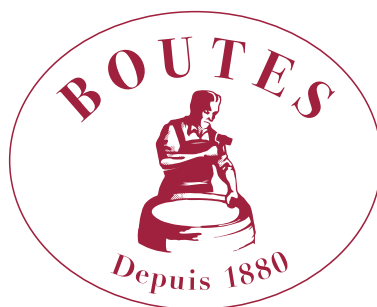
Capacity (hl)	7	9	10	15	20	25	30	35	40	45	50	60	70
Length (mm)	1170	1290	1300	1480	1600	1700	1800	1900	1990	1990	2200	2190	2390
Diameter at mid-point (mm)	1090	1170	1240	1380	1500	1620	1720	1790	1880	2080	1980	2160	2220
Diameter at head (mm)	990	1050	1120	1260	1380	1500	1600	1670	1760	1960	1860	2040	2100
Base thickness (mm)	42	42	42	54	54	54	54	54	65	65	65	65	65
Stave thickness (mm)	42	42	42	54	54	54	54	54	65	65	65	65	65

## Oval vats

Capacity (hl)	10	12	15	20	25	30	35	40	45	50	60
Length (mm)	1300	1400	1500	1600	1800	1900	2000	2100	2200	2200	2300
Height at head (mm)	1310	1430	1480	1610	1750	1850	1930	2030	2100	2180	2280
Height at mid-point (mm)	1440	1510	1580	1700	1850	1950	2030	2130	2200	2280	2380
Width at head (mm)	870	920	1030	1200	1170	1250	1330	1400	1460	1560	1740
Width at mid-point (mm)	990	1040	1170	1320	1310	1390	1470	1540	1600	1700	1880
Base thickness (mm)	42	54	54	54	54	54	54	65	65	65	65
Stave thickness (mm)	42	54	54	54	54	54	54	65	65	65	65

The tables above give the standard dimensions for our products – please contact us for custom dimensions.





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