

Les Tonnelleries de Bourgogne has long-standing relationships with wood suppliers which allow them to ensure 100% traceability of all staves to their forest origins for both Tonnellerie Billon and Tonnellerie Damy. This means that unlike many larger cooperages, they are able to offer the Winemaker such specific and hard to source forests as Allier, Vosges, Jura, Center of France, Bertranges, Bourgogne and Nevers, as well as limited amounts of Tronçais if ordered far enough in advance. Eastern European oak and American oak are also offered as an oak selection from both Tonnelleries.



PEFC™ Both Damy and Billon are now certified by the PEFC (Programme for the Endorsement of Forest Certification). PEFC works throughout the entire forest supply chain to promote good practice in the forest. Thanks to its eco-label, customers and consumers are able to identify products from sustainable managed forests.



TONNELLERIES
DE *Bourgogne*



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DAMY
MEURSAULT - FRANCE

Tonnellerie Damy is a third generation cooperage in Meursault, managed by Jérôme Damy. Founded in 1946 by M. Roger Damy, Tonnellerie Damy was passed on to Roger's son, master cooper Jacques Damy (who still oversees operations), and later to his grandson, Jérôme.

Damy produces around 20,000 barrels each year, and currently employs a team of 26.

Damy barrels are well known around the world for aging some of the great wines of Meursault, Puligny Montrachet and Chassagne. Their style is a perfect match with barrel-fermented whites - particularly Chardonnay - and Pinot Noir. This is why you will find Damy barrels in more than 80% of the cellars of the Domaines in the Côte de Beaune. Also on Côtes du Rhône and Bordeaux blends.

Damy barrels have a stunning ability to soften tannins while providing a sweet, rounded impression. They add structure and weight to the wine without imparting overt woody, coconut notes. The typical aromatic descriptor for the Damy barrel with white wine is crème brûlée and toasted nuts, while for red wine a hedonistic chocolate note permeates the palate.

Billon
TONNELLERIE
BEAUNE - FRANCE

Tonnellerie Billon is located in Burgundy (Beaune), and managed by Vincent Damy, who oversees 22 coopers and an annual production of 10,000 barrels. Billon also owns and manages a small stave mill. Jacques Damy, Vincent's father, is the administrator of Les Tonnelleries de Bourgogne, which oversees both Tonnellerie Billon's and Tonnellerie Damy's operations.

Tonnellerie Billon has long been a popular barrel for Pinot Noir and Chardonnay, and is now being used more extensively with Côtes du Rhône/Bordeaux blends and Val de Loire area. Billon barrels offer wonderful length to the palate, while contributing baked spice characteristics that are complimentary to individual varietals. They do very well where oak needs to play a supporting role to the fruit, promoting primary characters and giving support in lengthening the wine.

TONNELLERIES
DE Bourgogne



«Damy' family in the 40'»

Les Tonnelleries de Bourgogne is the export department to both Tonnellerie BILLON and Tonnellerie DAMY. The organization's principle focus is to meticulously manage each Customer file - processing, fabricating and coordinating the logistics of all orders. We export 75% of the Damy and Billon production all over the world.



Both Billon and Damy have both been certified by the CTB (Centre Technique du Bois), which means they produce "Barrels made in the French Style and Tradition." This Certification, created by the French Federation of Cooperages, ensures that all stages throughout the production process have been submitted to extensive quality control – including the traceability of batches of staves from their origin, control of the humidity level during the maturation of the staves, and strict compliance with technical production standards.

Les Tonnelleries de Bourgogne's Guarantee : Our wood is dried in the open air for at least 24 months. This natural drying process reduces the humidity level in the wood to between 14% and 16% and extracts composites by allowing the leaching of raw oak lactones, which in turn raises the potential of aromatic components.

New Toasting at both DAMY and BILLON

Damy and Billon recently developed and added the Long toast to their toasting options. The Long Toast was developed for wines that mature in barrel for over a year. Technically the barrels are left on embers for a long time during the toasting stage, achieving a deeper penetration of the heat into the staves. This requires more frequent rotation of the barrels than with the standard toasting to achieve an even toast. As a result, the barrels have a more subtle expression of the styles that Damy and Billon are well known for, and a more elegant structure.

