



BARREL ASSOCIATES
INTERNATIONAL



DARGAUD & JAEGLÉ
Tonnellerie

VALLAURINE



FIRE BENT BY JAEGLÉ





Barrel Associates International is a French and American oak wine barrel company founded in Napa in 1990 by William Jaeger Jr, Jeff Jaeger and Rich Davis. With Lizette Jaeger joining in 2015, the company is now in its third generation of family leadership. The company sells new French and American oak barrels:

FRENCH OAK

North American distributor for:

Tonnellerie Dargaud et Jaegle

Tonnellerie Vallaurine

AMERICAN OAK

Worldwide sales for its own brand:

Barrel Associates



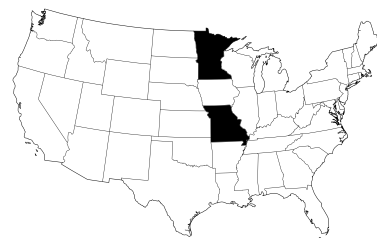
Founded 30 years ago and now in its third generation of family leadership, Barrel Associates International consistently produces quality American oak barrels from selected Minnesota and Missouri white oak staves. Our three unique production methods, Water-Bent, Fire Bent and Deep Toast, offer options for every style of winemaking. We are honored that prestigious wineries around the world rely on Barrel Associates. All winemakers are looking for quality, consistency, and value and Barrel Associates American oak barrels deliver it - every time. Offering the naturally seasoned (never kiln-dried), highest quality American oak and featuring three distinctly different bending methods, Barrel Associates has built an enduring reputation with discerning winemakers for consistently delivering high quality barrels and standing behind our products. Try your preference and taste for yourself what so many already know—it's simply a better barrel.

AMERICAN OAK



WATER BENT

Premium water bent barrels employ the same production methods of some of the most renowned French Cooperages. Heat, created by boiling water, allows the barrel staves to become supple enough for bending from a rose shape to a barrel shape. This bending method has downstream benefits for the winemaker. When the water bent barrel is toasted, the open pores of the wood, created by the hot water, allow for increased depth of heat into the stave. This depth creates a flavor profile that is very different from fire bent barrels. If freshness and fruitiness are what you are seeking, this is your barrel.



FIRE BENT

Heat, created by an oak fueled fire, has historically been the method of bending barrel staves from a rose shape into a barrel shape. The amount of fire employed, altered by the shape and size of the brazier used, helps to create the “signature” flavor of the cooper. Our fires, at Barrel Associates, are made from the off-fall when we trim the seasoned staves, before jointing. Just as the oak used in the barrels is 24 months seasoned, so is the wood used in our fires. The outside temperature of the toasting barrel is measured for each barrel so that we may replicate your perfect toast level year to year.

MINNESOTA OAK

Minnesota oak typically has wider variable grain width due to a short Spring season and frequent Summer rain. Minnesota (Northern) wood imparts richer, bolder flavors into the wine with pronounced creamy vanilla and maple bar characteristics. Shadings of cardamom, almond and caramel derive from the (mostly) granite soils Northern climate.

MISSOURI OAK

Missouri (or Ozark) oak typically has a finer grain due to the longer spring growing season and imparts finer, more subtle American oak flavor with hints of spice and caramel. Delicate notes of cinnamon, walnut and chocolate derive from the widest National temperature spread (Summer heat, Winter cold) and Southern Missouri's limestone soils.

Available in: 114L, 225L (90cm or 95cm), 265L or 300L



DEEP TOAST

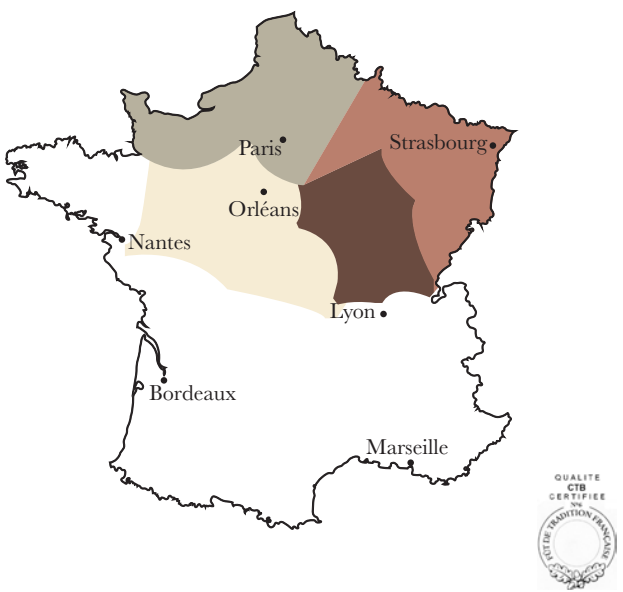
A breakthrough method created by the founders of Barrel Associates, Deep Toast was first invented in 1995 and then launched in 1998. This proprietary manufacturing process employs both fire and water to raise the stave wood temperature beyond that of our other two methods. This special combination enhances the flavor profile of the barrel and extends its performance life beyond that of any of our competitors. Winemakers have described this barrel as having “the most French-like qualities of any American oak barrel they have ever tasted”.



For the past century, the Dargaud and the Jaeglé families have crafted origin-specific, water-bent barrels utilizing the top 20 French oak wood producers. Generations of demanding dedication to excellence provides contemporary winemakers consistently nuanced oak framing for their wines.

Once a well kept secret in South Burgundy, France, Dargaud et Jaegle Selection barrels are now delivered to major winegrowing areas worldwide. While many French coopers inconsistently tie their offers to visual cues of grain width, Dargaud & Jaegle relies on the intrinsic aspects of soil type, climate, and genetics, which more reliably predict the outcome of each tree’s organic environmental response during its lifespan.

WATER BENT



RELIABLE.
CONSISTENT.
UNCOMPROMISING.

The consistency that Dargaud et Jaegle delivers allows winemakers the confidence to discover and pair the regional forest influences which best express their favorite regional vineyard influences. Seamless integration and remarkable complexity derive from optimal seasoning, and methodical craftsmanship.

Available in: 57L, 114L, 225L, 228L, 265L, 300L, 400L, 500L

APPELLATIONS

- BOURGOGNE**
Brings structure, preserves fruit and minerality
- CENTER OF FRANCE**
Brings complexity and roundness as well as aromatic richness
- GRANDES VOSGES**
Brings freshness, supports fruits and minerality
- ISLE DE FRANCE**
Brings delicate wood flavors and confers a long finish

MARCEL CADET

A blend of 5 national forests and seasoned for 36 months - with restacking at 18 months - to homogenize the exposure of the rough staves. The D&J style at its pinnacle, bringing richness and complexity, developing the fruit of the wine without any oak dominance.

ALTER EGO

A blend of 50% French oak (from privately owned Center of France forests) and 50% Hungarian oak selected for the quality of its texture, while providing some cost savings. The blend allows the preservation of the overall wine qualities, while bringing both roundness and proper structure.

Specific selections made by Jean-Marcel and Cédric Jaeglé:

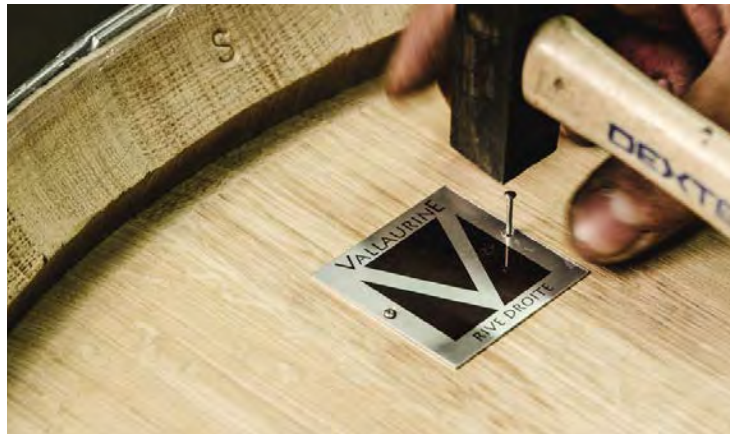
	Notes:	Recommended for:
SELECTION 1	Brings richness, roundness and complexity with vanilla nuances.	Bordeaux Varietals
SELECTION 2	Adds structure and overall mouthfeel as well as vanilla and complexity to the aroma.	Burgundy Varietals
SELECTION 4	Elegantly embraces the wine while preserving its fruit.	High-end Whites Delicate Reds
SELECTION 5	Provides extension of palate length and showcases more herbal spices.	Savory Whites & Mature Reds



After decades of requests from clients to make fire bent barrels, the Jaegle family decided to revitalize a French artisanal cooperage in Moras en Valloire to cooper fire bent barrels.

Following the strong beliefs of the Jaegle Family about the impact of the wood origins, two forest concepts were created based on the different styles of the Rhône Valley: Rive Droite and Rive Gauche. The selections behind these two wood blends refers to the very unique styles of the wines on the banks of the Rhone river: two banks, two styles, two wood selections. The history of the forests, the differences in the climates of each region and the variety of soils create natural differences in the effects on the wood - typically, oak from the western part of France has more expressive ellagitannins than the oak from the east.

FIRE BENT



OUR OAK SELECTIONS

The oak selection best suited for your wine will depend on whether you are looking to balance the wine or emphasize the natural characteristics. All wood is seasoned to perfection at Tonnellerie Dargaud et Jaegle.

RIVE DROITE {CENTER OF FRANCE, GRANDES VOSGES}

Brings complexity and roundness as well as aromatic richness.

RIVE GAUCHE {GRANDES VOSGES, CENTER OF FRANCE}

Brings structure and brilliance, preserves fruit and minerality.

PRESTIGE

A blend of 5 national forests, seasoned for 36 months with restacking at 18 months to homogenize the exposure of the rough staves.

MOSAÏC

A blend of 50% French oak (from privately owned Center of France forests) and 50% Hungarian oak selected for the quality of its texture, while providing some cost savings. The blend allows the preservation of the overall wine qualities, with pronounced notes of molasses and brown sugar, pleasing mid-palate weight and tension.

Available in: 225L, 228L, 265L, 300L, 400L, 500L, 600L



Precision engineering marries robotically art-carved joinery to masterful, meticulous assembly by the most highly-evolved team of Craftsmen. A French revolution and evolution in large format cask assembly using the highest grade French oak. Man and machine match skills in a dance devised by Jean-Marcel and Cedric Jaegle to preserve fully dimensioned, perfectly seasoned oak in a frame that exalts wine’s best textures and aromas. These are the large format casks all others aspire to be.

FOUDRES & CUVES



ROUND & OVAL CASKS

Volume	Stave Thickness
10 HL	50 mm
15 HL	50 mm
20 HL	50 mm
25 HL	50 mm
25 HL	60 mm
30 HL	50 mm
30 HL	60mm
35 HL	50 mm*
35 HL	60 mm
40 HL	60 mm
45 HL	60 mm
50 HL	60 mm
55 HL	60 mm
60 HL	60 mm

**Not recommended*

CRADLES

- “Doucine”
- “Carré”
- Stainless Steel with Adjustable Feet

CROSSBARS

- Single
- Double

Please consult your sales representative for your custom configuration

ACCESSORIES

- Boyer Door
- Semi Round Door
- Round Door
- Wooden Door
- Full Emptying Device
- Valve
- Racking Valve
- Decanting Elbow
- Cool/Heating Pate
- Cooling/Heating Serpentine
- Lid with Serpentine Fittings
- Probe
- Sampling Tap
- Piston Sampling Tap
- Héclipse” Sampling Tap
- Level Pipe
- Level Tap
- Thermometer
- Glove Finger
- Upper Turret with Lid 300mm
- Air Breather Bung
- Bung Seat



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