PRICE LIST 2024

All prices DDP Client's winery

2% discount applied for orders confirmed before April 1st 2024. Delivery by June 2024
We apply an ocean freight surchage per barrel in 2024 due to exceptional freight conditions : 225/228L (25€) and 500/600L (80€)

Allary tonnellerie FRANCE

Valid until 31/12/2024

Diamant

Extra-tight grain oak from prestigious French forests.
24 -36 months seasoning minimum.

	1-20	21+
225L TRANSPORT - 22/27mm	1065€	1055€
225L CHÂTEAU FERREE - 22mm	1100€	1090€
225L CHÂTEAU - 22mm	1120€	1110€
228L BOURGOGNE - 27mm	1065€	1055€

Aromatic profil: complex, harmony, discreet oak impact, length, freshness, respects vineyard nuance
Recommended ageing period: 12-24 months - for red wines ...

Prestige

Extra-tight grain 100% Tronçais oak.
24-30 months seasoning minimum.

225L TRANSPORT - 22/27mm	1085€	1075€
225L CHÂTEAU FERREE - 22mm	1120€	1120€
225L CHÂTEAU - 22mm	1140€	1140€
228L BOURGOGNE - 27mm	1085€	1075€

Aromatic profil: rich, noble, extra fine seamlessly integrated tannins, length
Recommended ageing period: 12-24 months - for red and white wines...

Tradition

Tight grain french oak - Center of France & Vosges.
24 months* seasoning minimum.
** 36 months on demand (+30€)*

55L (mixed grain)	275€	265€
110L (mixed grain)	494€	484€
225L TRANSPORT - 22/27mm	895€	885€
225L CHÂTEAU FERREE - 22mm	920€	910€
225L CHÂTEAU - 22mm	950€	940€
228L BOURGOGNE - 27mm	895€	885€
228L CHÂTEAU - 27mm	950€	905€
265L - 27mm	980€	970€
300L - 27mm	1025€	1015€
400L - 27mm	1161€	1150€
500L - 29mm	1340€	1330€
600L DEMI MUID - 40mm	2120€	2120€

Aromatic profil: fine nuanced compact tannin, length and elegance
Recommended ageing period: 10-18 months - For balanced red wines, white wines, sweet white wines...

Sélection

Tight grain french oak.
15 months seasoning minimum.

225L TRANSPORT - 27mm	880€	870€
228L BOURGOGNE - 27mm	880€	870€
265L - 27mm	953€	943€

Aromatic profil: fresh, discreet oak impact, sweetness, volume
Recommended ageing period: 8-14 months - for red and white wines...

Evolution

Medium grain french oak.
24 months seasoning minimum.

225L TRANSPORT - 27mm	855€	845€
228L BOURGOGNE - 27mm	855€	845€
265L -27 mm	919€	904€

Aromatic profil: volume, round, generous, balance between tannin and toast when paired with our stronger toasts
Recommended ageing period: 8-16 months - for red wines...

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Micro-vinificateur

Medium & medium-tight grain french oak.
36 months seasoning minimum.

500L - 29mm	1340€
600L - 40mm	2 120€

Aromatic profil: integrated tannins, round & sweet, hint of vanilla, long after taste, respects the grape, discreet oak impact

Recommended toast: Deep medium Long

OPTIONAL STAINLESS STEEL EQUIPMENT

TRAP DOOR 316L - 220mm	480€
VALVE 40MM	220€
TASTING TAP	130€
STAND WITH WHEELS	310€
STAND WITHOUT WHEELS	210€

600L UPRIGHT VAT	2 120€

OPTIONAL STAINLESS STEEL EQUIPMENT

STAINLESS STEEL TOP 316L	900€
VALVE 40MM	220€

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