

FROM THE FINEST OAK FORESTS

The crafting of the barrel can never be over-emphasized. The selection of timber is critical. The seasoning of staves and heading cannot be compromised. These steps, developed over many generations, create the premier barrels you have come to expect from Premier Wine Cask.

Our company represents an array of exceptional barrels. Barrel Associates International's American Oak Collection provides you with Fire Bent, Water Bent and Deep Toast™ barrels to age your fine wines gracefully. Our different bending regimes offer a range of flavors that complement all varietals.

The best French oak barrels in the world today are crafted by father and son team, Jean-Marcel and Cédric Jaeglé at their cooperage located in Southern Burgundy. The Dargaud et Jaeglé and the Marcel Cadet barrels consistently offer wonderful flavors and exciting texture to create award winning wines. Many of the world's best wines have the D&J pedigree. The cooperage's consistent attention to detail has become legendary.

Premier Wine Cask looks forward to continuing the tradition that was established over 20 years ago to provide winemakers around the world with top quality barrels and superior service.



For over 20 years, Barrel Associates International has been developing and producing the finest American oak wine barrels. When one or more of our traditional or innovative bending and toasting regimes are utilized, a wine gains

delicious depth, complexity and palate length.

Deep Toast[™]

Deep Toast™ Water Bent Fire Bent



Dargaud et Jaeglé Tonnellerie Marcel Cadet

PRICE LIST

For specified forests of Tronçais and Jupilles, add 45€. All prices CIF Port of Entry. Local freight included on orders of 150 barrels or more.

Orders placed by March 31, 2009 and requested delivery by June 1, 2009 receive a discount of 25€ per barrel, EXCEPT Marcel Cadet barrels.







BURGUNDY TRADITION



BORDEAUX TRANSPORT



CHATEAU



TRADITION



PUNCHEON

DARGAUD ET JAEGLÉ TONNELLERIE Burgundy Formats 114 L Burgundy Export 228 L Burgundy Export 228 L Burgundy Tradition 228 L Hungarian Burgundy Export	< 41 497€ 728€ 754€ 625€	41-100 497€ 723€ 749€ 620€	101-149 497€ 718€ 744€ 615€	497€ 713€ 739€ 610€
DARGAUD ET JAEGLÉ TONNELLERIE Bordeaux Formats 225 L Bordeaux Transport 225 L Bordeaux Chateau Ferrée 225 L Bordeaux Chateau Tradition 228 L Hungarian Burgundy Transport	< 41 728€ 754€ 842€ 625€	41-100 723€ 749€ 837€ 620€	101-149 718€ 744€ 832€ 615€	713€ 739€ 827€ 610€
DARGAUD ET JAEGLÉ TONNELLERIE Large Barrel Formats 265 L Barrique 300 L Cask 350 L Cask 400 L Cask 500 L Puncheon	< 41 754€ 842€ 908€ 960€ 1,156€	41-100 749€ 837€ 903€ 955€ 1,156€	101-149 744€ 832€ 898€ 950€ 1,156€	739€ 827€ 893€ 945€ 1,136€
MARCEL CADET 225 L Bordeaux Transport 228 L Burgundy Export 228 L Burgundy Tradition 265 L Barrique	< 41 826€ 826€ 857€ 878€	41-10 826€ 826€ 857€ 878€	101-149 826€ 826€ 857€ 878€	CONTAINER 826€ 826€ 857€ 878€











PRICE LIST



All prices FOB Cooperage. Freight included for truckload quantities of 150 barrels or more delivered in the Western U.S.

Orders placed by March 31, 2009 and requested delivery by June 1, 2009 receive a discount of 5%. Volumes are rounded to nearest gallon.



DEEP TOAST			USD UNIT PRICE	USD CNTR PRICE
114 L	30 GAL	Bordeaux Transport	\$260	\$255
225 L	60 GAL	Bordeaux Transport	\$370	\$355
265 L	70 GAL	Barrique	\$385	\$370
300 L	80 GAL	Hogshead	\$420	\$405



WATER BENT			USD UNIT PRICE	USD CNTR PRICE
114 L	30 GAL	Bordeaux Transport	\$250	\$245
225 L	60 GAL	Bordeaux Transport	\$365	\$350
265 L	70 GAL	Barrique	\$380	\$365
300 L	80 GAL	Hogshead	\$415	\$400



FIRE BENT			USD UNIT PRICE	USD CNTR PRICE
114 L	30 GAL	Bordeaux Transport	\$245	\$240
225 L	60 GAL	Bordeaux Transport	\$350	\$335
265 L	70 GAL	Barrique	\$365	\$350
300 L	80 GAL	Hogshead	\$400	\$385

OUR TEAM

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OPTIONS

Standard Toasted Heads: \$2 Water Toasted Heads: \$5

Thin Stave: \$10





Water Bent



Our water-bent barrels are first immersed in very hot water to break down the lignin in the wood, bent to shape, then slowly toasted over an oak fire while still wet. Because water conducts heat better than air, this toasting penetrates to extraordinary depths. Typical characteristics associated with this barrel are sweet nose, velvety texture and spicy confluence of vanilla, cinnamon, nutmeg and roasted nut.







225 L **BORDEAUX TRANSPORT**

BARRIQUE 265 L

300 L **HOGSHEAD** Premier Mine Cask, The.

Marcel Cadet



The water-bent Marcel Cadet barrel is crafted from a proprietary blend of oak sourced from Jean-Marcel Jaeglé's most trusted merraindiers. This specially selected wood is air-dried for three full years and is re-stacked after eighteen months to ensure even and consistent seasoning.









228 L BURGUNDY EXPORT

228 L BURGUNDY TRADITIONAL

265 L BARRIQUE

Premier Wine Cask, Inc.

Deep Toast™

265 L

300 L

BARRIQUE

HOGSHEAD



This proprietary production regime uniquely employs fire, water and air to raise the stavewood toasting temperature above that of our other two methods. Chocolate, toffee and fine almond nuances help you make wines you thought could only be made from French oak barrels.



Premier Wine Cask, Inc.

Dargaud et Jaeglé Tonnellerie



These sophisticated barrels are water-bent, in the tradition of southern Burgundy, imparting a light touch of oak and allowing the fruit to express itself. The combination of heat and moisture during toasting creates a generous but gentle oak profile characterized by sweet spice and round texture. Available in all Burgundy and Bordeaux styles as well as Puncheons.

Burgundy Formats

114 L BURGUNDY EXPORT

228 L BURGUNDY EXPORT

228 L BURGUNDY TRADITIONAL

228 L HUNGARIAN BURGUNDY EXPORT

Bordeaux Formats

225 L BORDEAUX TRANSPORT

225 L BORDEAUX CHATEAU FERRÉE

225 L BORDEAUX CHATEAU TRADITIONAL

225 L HUNGARIAN BORDEAUX TRANSPORT



Premier Wine Cask, The.

Fire Bent



Classic fire-bent barrels are made from air dried American oak, leisurely toasted over an oak fire to caramelize the naturally occurring sugars in the wood. Our perfectly toasted fire-bent barrels deliver a rich, balanced texture, aromatic vanilla, pepper and allspice flavors.



114 L BORDEAUX TRANSPORT

225 L BORDEAUX TRANSPORT

265 L BARRIQUE

300 L HOGSHEAD

Premier Mine Cask, The.