

Quercus Petraea
1570

La précision du geste. La préservation du savoir-faire. L'exigence des origines. La passion de la transmission.

Depuis 1875, la Tonnellerie Baron perpétue une tradition d'excellence dans la sélection de chênes de haute qualité et la fabrication de barriques d'exception qui subliment les vins et spiritueux du monde entier.

Maison familiale et indépendante, la Tonnellerie Baron écrit génération après génération une histoire de femmes et d'hommes attachés à leur métier et à leur terroir.

Le terroir, c'est celui de Charente, dont le climat bienveillant assure un ensoleillement et une hygrométrie particulièrement favorables au séchage des merrains qui serviront à produire barriques, fûts, demi-muids et autres foudres.

Le métier – les métiers – c'est cet ensemble de gestes, de techniques et d'innovations qui nous animent quotidiennement.
Cela commence par le choix des plus beaux arbres, avec une exigence constante de traçabilité, de transparence et de protection des forêts. Cela concerne bien évidemment nos activités de merranderie comme de tonnellerie, qui sont intégrées sur notre site de production historique, assurant des échanges permanents entre nos équipes. Cela passe enfin par une volonté de perfectionnement des méthodes, grâce à notre bureau d'études qui innove sans cesse pour plus de précision dans les flux de production comme dans les chauffes traditionnelles au feu de chêne – une précision qui nous permet de revendiquer une reproductibilité à 95% des chauffes et donc une qualité constante pour répondre aux attentes de nos clients.

L'innovation n'a réellement de sens que si elle s'inscrit dans le respect du développement durable et le souci des générations futures. C'est pourquoi la Tonnellerie Baron veille à maîtriser son empreinte carbone et à mener une politique environnementale qui s'inscrit sur le long terme, pour garantir la pérennité de ses produits et assurer les meilleures conditions de travail aux femmes et aux hommes qui les fabriquent.

L'investissement permanent de toutes nos équipes à chacune de ces étapes se retrouve dans les caractéristiques de nos barriques, qui déclinent une vaste palette aromatique dont chaque « touche » contribue à l'épanouissement des grands vins. En blanc comme en rouge, elles ouvrent un champ de notes et d'arômes subtils qui accompagne le vin dans son processus d'élevage et l'aide à se révéler.

The precision of each gesture. The preservation of know-how. The requirement of origins. The passion of its transmission.

Since 1875, the Tonnellerie Baron continues a tradition of excellence in the selection of oak of high quality and the manufacture of exceptional barrels that enhance the wines and spirits of the world.

A family and independent house, the Tonnellerie Baron has been writing a story generation after generation of women and men attached to their profession and their terroir.

The terroir is that of Charente, whose benevolent climate provides sunshine and hygrometry particularly favorable to the drying of the staves that will be used to produce barrels, puncheons, demi-muids and other foudres.

The job - the craft - is the set of gestures, techniques and innovations that drive us daily.
It begins with the choice of the most beautiful trees, with a constant requirement of traceability, transparency and forest protection. This obviously concerns our stave mill and cooperage activities, which are integrated into our historic production site, ensuring constant communication between our teams. Finally, it means a desire to improve methods, thanks to our design office, which is constantly innovating for more precision in production flows as well as in traditional oak fire toasting - a precision that allows us to claim toasting reproducibility at 95% conformity and therefore a constant quality to meet the expectations of our customers.

Innovation really makes sense only if it is part of respect for sustainable development and concern for future generations. This is why the Tonnellerie Baron is committed to controlling its carbon footprint and pursuing a long-term environmental policy to ensure the sustainability of their products and ensure the best working conditions for the women and men who make them.

The constant investment of all our teams in each of these stages is reflected in the characteristics of our barrels, which offer a wide range of aromas, each of which gently contributes to the blossoming of great wines. In white as in red, they expose an array of notes and subtle aromas that accompanies the wine in its aging process and helps it to reveal itself.

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE CLASSIQUE
CLASSIC BARREL

SÉLECTION ROUGE / RED SELECTION



01.



02.

03.





04.



05.



06.

01. Chèvrefeuille
01. Honeysuckle

02. Rose
02. Rose

03. Caramel
03. Caramel

04. Brioche
04. Brioche

05. Cassis
05. Blackcurrant

06. Griotte
06. Morello cherry

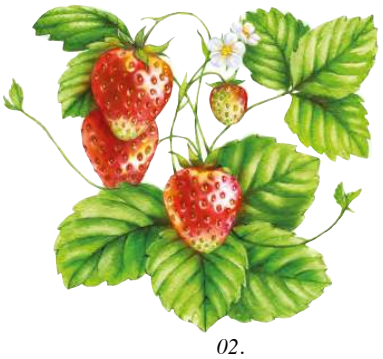
TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE TRADITION
TRADITION BARREL

SÉLECTION ROUGE / RED SELECTION



01.



02.



03.



04.



05.



06.

01. Groseille
01. *Redcurrant*

02. Fraise
02. *Strawberry*

03. Cerise
03. *Cherry*

04. Croissant
04. *Croissant*

05. Pain chaud
05. *Warm bread*

06. Pierre à fusil
06. *Flint*

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE PREMIUM
PREMIUM BARREL

SÉLECTION ROUGE / RED SELECTION



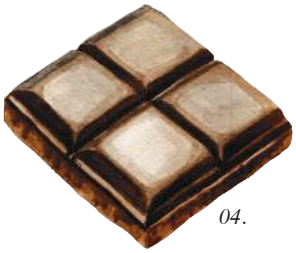
01.



02.



03.



04.



05.



06.



07.

01. Cassis
01. Blackcurrant

02. Poivre blanc
02. White pepper

03. Mûre
03. Blackberry

04. Chocolat
04. Chocolate

05. Graphite
05. Graphite

06. Olive noire
06. Black olive

07. Viennoiserie
07. Viennoiserie

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE CULTE
CULTE BARREL

SÉLECTION ROUGE / RED SELECTION



01.





02.



03.





04.



05.



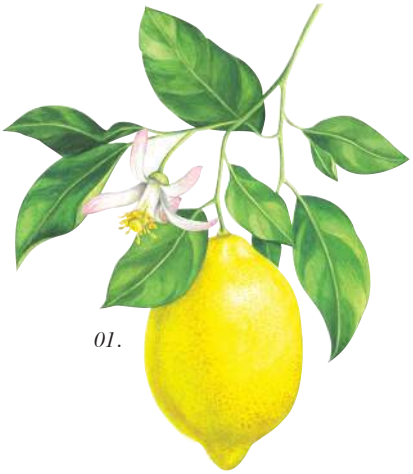
06.

01. Cassis	*03.* Pain chaud	*05.* Lys
01. Blackcurrant	*03. Warm bread*	*05. Lily*
02. Fruits rouges	*04.* Amande	*06.* Pierre à fusil
02. Red berries	*04. Almond*	*06. Flint*

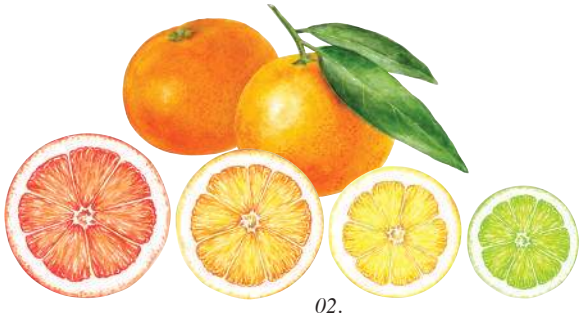
TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE CLASSIQUE
CLASSIC BARREL

SÉLECTION BLANC / WHITE SELECTION



01.



02.

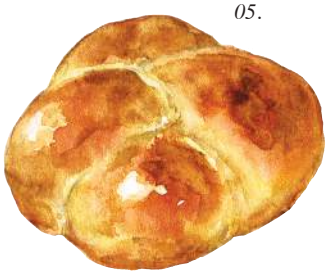


03.



04.

05.





06.

01. Citron
01. Lemon

02. Agrûmes
02. Citrus fruits

03. Jasmin
03. Jasmine

04. Fleur d'acacia
04. Acacia flower

05. Brioché
05. Brioche

06. Poire
06. Pear

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE TRADITION
TRADITION BARREL

SÉLECTION BLANC / WHITE SELECTION



01.





02.



03.



01. Fruit exotique
01. *Exotic fruit*

02. Viennoiserie
02. *Viennoiserie*

03. Noisette
03. *Hazelnut*

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE PREMIUM
PREMIUM BARREL

SÉLECTION BLANC / WHITE SELECTION



01.



02.





03.



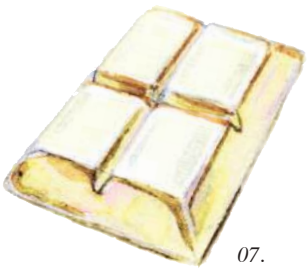
04.



05.



06.



07.

01. Miel
01. Honey

02. Lys
02. Lily

03. Amande
03. Almond

04. Silex
04. Flint

05. Salin
05. Saline

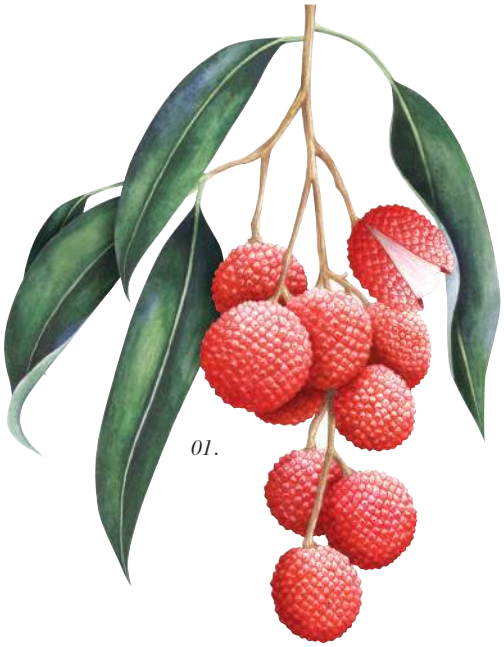
06. Beurré
06. Butter

07. Chocolat blanc
07. White chocolate

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

BARRIQUE CULTE
CULTE BARREL

SÉLECTION BLANC / WHITE SELECTION



01.

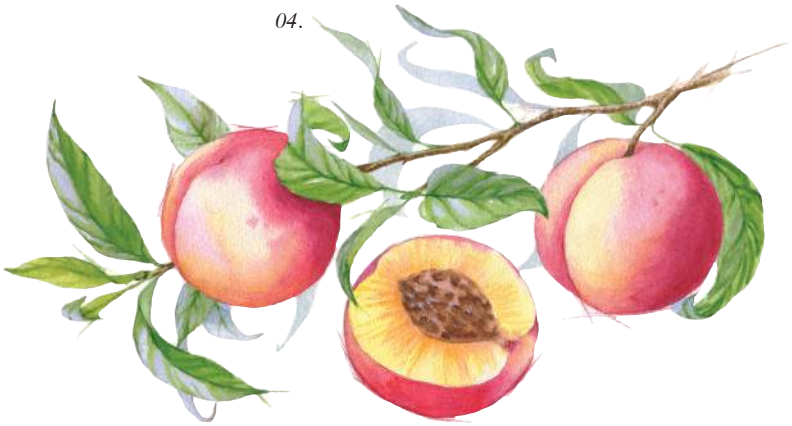


02.

03.



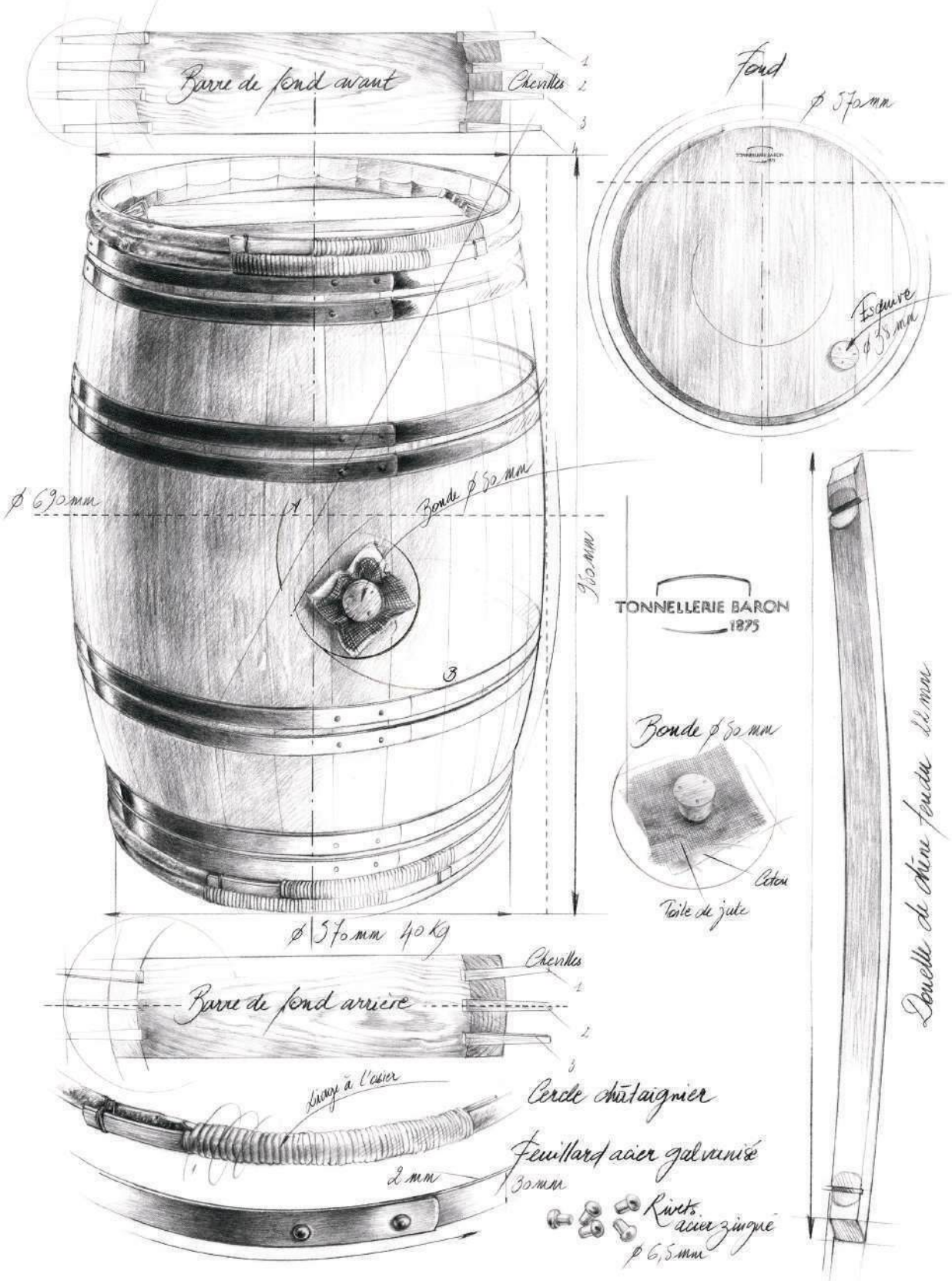
04.



01. Litchi
01. *Lychee*
02. Silex
02. *Flint*
03. Noisette
03. *Hazelnut*
04. Pèche
04. *Peach*

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

Bordelaise Château Tradition 225 L.



Depuis plus de 140 ans, la tonnellerie Baron implantée près de Saintes en Charente-Maritime, sur son site historique, entretient le savoirfaire ancestral du métier de tonnelier dans sa plus pure tradition.
Reconnue pour sa créativité et sa capacité à innover, la Tonnellerie Baron occupe une place originale, exclusive et avant-gardiste dans le cercle de la tonnellerie Française.

Les Hommes de la Tonnellerie Baron nourrissent dans leurs ateliers la finesse et l'élégance de cet art à caractère unique qu'est celui de la tonnellerie.

Un patrimoine historique, artistique et affectif qui sublime chaque barrique en une oeuvre collective d'artisans formés aux exigences de la maison.

For over 140 years, the Baron cooperage, located near Saintes in the Charente-Maritime department on the original property it was founded upon, maintains the ancestral know-how of the cooper trade in its purest tradition.
Recognized for its creativity and ability to innovate, Tonnellerie Baron occupies an original, exclusive, and avant-garde position in the circle of French cooperages.

In their workshop, craftsmen refine the finesse and elegance of this unique art of cooperage.

A historic, artistic and emotional heritage that informs each barrel in collective work of artisans trained in the requirements of the house.

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

MAP OF THE SITE

TONNELLERIE BARON 1875
INSPIRÉE PAR NATURE

TOTAL NUMBER OF EMPLOYEES ON SITE:
68 PEOPLE
PRODUCTION CAPACITY:
15,000 BARRELS PER YEAR
ELECTRICAL PRODUCTION CAPACITY OF THE SITE:
350kWhc ELECTRICAL PRODUCED ON SITE
CARBON SEQUESTRATION:
86T OF CO^2 / YEAR
(10000 OAK SAPLINGS PLANTED ON SITE)



1. Entrance
2. Reception Hall
3. Charging station for electric cars furnished to coopers for commuting (11 kWX2)
4. Office
5. Stavemill
6. First year seasoning yard with concrete floor
7. Lake - emergency fire suppression
8. Vegetative filter for water from seasoning yard
9. Birch tree forest
10. Refuge for birds and to reintroduce biodiversity to the site
11. Charente River
12. Les Grands Chênes (The Grand Oaks) Arboretum (48 varieties)
13. Les Haies Mellifères (The melliferous hedges) Arboretum (11 varieties)
14. Permaculture greenhouse garden
15. Permaculture vegetable and fruit gardens
16. 115 kWhc photovoltaic array
17. Log seasoning yard
18. Seasoning yard with concrete floor
19. Building for calibration of toasting fire wood
20. Barrel head making workshop
21. 64 kWh photovoltaic array
22. Barrel stave making workshop
23. 44.2 kWhc photovoltaic array
24. Barrel assembly workshop
25. 39.3 kWhc photovoltaic array
26. Traditional oak fire barrel toasting workshop with computer tracking
27. Barrel finishing workshop and final quality control
28. 62 kWhc photovoltaic array

OUR ACTIONS RELATIVE TO SUSTAINABLE DEVELOPMENT

TONNELLERIE BARON 1875
INSPIRÉE PAR NATURE



OAK FORESTS

Selection of the most beautiful oaks from public and private forests.

IN NUMBERS
25,000 trees planted since 2018 representing 50 acres re-forested and 51 full time jobs created in the wood forest industry.

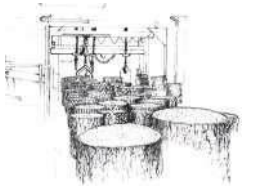
REPLANTING
1 OAK PER BARREL PRODUCED, ACCELERATING RE-FORESTATION AND PRESERVING THE RESOURCE FOR FUTURE GENERATIONS.



LOG TRANSPORT

Transportation from the forest to the cooperage. The logs travel directly from the forest to our site, without any transportation involved.

AVOIDING
UNNECESSARY ADDITIONAL TRANSPORTATION AND REDUCING CO^2 EMISSIONS.



STAVEMILL

Low voltage lighting.
A system to power off all equipment when not in use.
R&D: Maximum optimization of raw materials utilized thanks to the performance of custom equipment designed and built by Tonnellerie Baron.

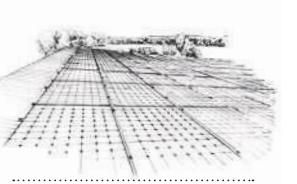
THE STAVEMILL WORKSHOP AND THE COOPERAGE ARE LOCATED ON THE SAME SITE TO ASSURE LOGISTICAL OPTIMIZATION. REDUCTION IN TRANSPORTATION, IMPROVED TRACEABILITY.



LOG DRYING YARD

The water used to irrigate the staves is recuperated and passed through a natural vegetative filtration system. The water augments an artificial lac which is used as a fire safety water supply for the cooperage, as well as promoting bio diversity on our site. A refuge recognized by the "Protection League for Birds" of 2.5 acres was integrated in 2018 to encourage the re-introduction of protected species to our site.

PRESERVATION
OF NATURAL RESOURCES.



ENERGY PRODUCTION

Consumption on our site is produced by our photovoltaic installation completed by our vendor, Enercoop (100% certified green energy).

IN NUMBERS
Electric production potential of 225kWhc thanks to our solar panel array.

UTILIZATION
OF 100% RENEWABLE ENERGY.



COOPERAGE

Low voltage lighting.
A system to power off all equipment automatically when not in use.
Barrels certified by PEFC.

MAKING
OUR 15,000 BARRELS PER YEAR IN FRANCE, ON A SITE WITH **BIODIVERSITY** AND UTILIZING **CLEAN ENERGY**. PROVIDING DELIVERY PROTECTION FOR EACH BARREL WHICH IS EITHER RE-USABLE OR BIODEGRADABLE.



THE COOPERS

60 coopers and stavemill employees working in a production site in the heart of a biodiversified site and bird refuge, with access to a fleet of electric vehicles to use for their commute. Electric vehicles are charged using solar power produced on site.

IN NUMBERS
93,000 miles per year cumulatively on the electric vehicles.

GIVEN
TO EMPLOYEES IS A **CLEAN COMMUTE SOLUTION**. REDUCTION IN CO^2 EMISSIONS.

ALMA

AGING WITH CARE

Born from the craft of coopers and their knowledge in great wine aging and Vinification Intégrale© *,
ALMA is the fusion of ceramic and oak in an ovoid format.

This new concept, created by our design office on site, offers a unique solution for the fermentation and aging of red or white wines.
ALMA is the perfect symbiosis between the complexity of oak and the precision of ceramic to preserve the purity of the fruit.

Designed to enhance the infusion of the marc and increase the exchange surface of the berries and the must, ALMA allows the alcoholic fermentation process to take place with a minimum of intervention.

Its capacity of 400 L makes it possible to naturally reach ideal fermentation temperatures.

ALMA, is the audacious association of natural materials, know-how and technologies, with the sole intention of making wines raised with benevolence.

*Patent registered in 2003



TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE





TECHNICAL DATA SHEET

CAPACITY: 405 L

24% CERAMIC CERTIFIED FOOD SAFE BY THE CLAYVER COMPANY (GENOVA - ITALY) -
KILN FIRED AT 1200°C - 65% QUARTZ, 25% MULLITE, 10% GLASS - VERY LOW POROSITY -
FLOW OF 3.43 mgO^2/L/YEAR

76% FINE GRAIN OAK STAVES 27 mm - 30 MONTHS OF AIR DRYING
FROM A SELECTION OF PRESTIGIOUS FORESTS

OAK FIRE TOAST WITH COMPUTER-ASSISTED TEMPERATURE CONTROL

UPPER PLEXIGLASS HEAD

VINIFICATION INTÉGRALE® UPPER HATCH STAINLESS STEEL 316 L WITH MACON 40 - DIAMETER: 116 mm

316 L STAINLESS STEEL TASTING TAP WITH PURGE

BUTTERFLY DRAIN VALVE 316 L STAINLESS STEEL MACON 40

LOWER HATCH ON CERAMIC VINIFICATION INTÉGRALE® ECO STAINLESS STEEL 316 L - DIAMETER: 122 mm

WEIGHT: 136 Kg HEIGHT: 1300 mm LARGE DIAMETER: 821 mm

DEDICATED HANDLING TOOL FOR PALLET OR LIFT TRUCK

TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE

TONNELLERIE BARON – 20, RUE DES GILLARDEAUX 17100 LES GONDS
www.tonnelleriebaron.com