



FGS & VFGS *Fine Grain Selection (24 months air dried) & Very Fine Grain Selection (36 months air dried)*

- ◆ **M (Maison):** Our house toast; M broadens the mid-palate and builds fruit volume; classic notes of chocolate and coffee
- ◆ **ST (Special Toast):** Deep, elegant toast; shape, forward focus, persistence; spice and sucrosity; continued impact over multiple fills
- ◆ **GC (Grand Cru):** Richness, volume, topography; savory aromatics and palate characters; freshness on the finish

SN *Selection Nicolas: Similar to the VFGS blend but with an additional sort based on lighter, pinker colored wood; 30 months air dried*

- ◆ **SN/CLL (Chauffe Light & Long):** Adds density aromatically and on the palate; organizes the wine with transparency and respect

PI *Pierre Selection: Very tight grain wood sourced from low vigor, rocky hilltop forests in northern Burgundy; 30 months air dried*

- ◆ **PI/CLL+ (Chauffe Light & Long Plus):** A short burst of flame at the end of toasting creates warmth and complexity while retaining freshness

CR *Craie Selection: Wood sourced from chalky terroir of Champagne and Chablis; 30 months air dried*

- ◆ **CR/LF (Light & Fruit-Forward):** Promotes fruit characters, freshness, and finesse; developed for faster integration

HF & PR *Haute Futaie & Prestige: Extra fine grain, highly uniform wood derived from high-density forestry management; Prestige is a precise selection of Haute Futaie stave material sourced from trees grown on sandy/clay soils; 30 months air dried*

- ◆ **HF/CL (Chauffe Light):** Lightly toasting the Haute Futaie wood creates a linear minerality and a crystalline expression of fruit
- ◆ **HF/CLL (Chauffe Light & Long):** The purity of the Haute Futaie wood is retained while CLL toasting adds a touch of warmth and dimension
- ◆ **PR/CL (Chauffe Light):** CL's shorter toasting protocol increases freshness and verve while retaining the balance and generosity of Prestige
- ◆ **PR/CLL (Chauffe Light & Long):** CLL toasting highlights the opulence of the Prestige wood; mouthfilling and multi-dimensional persistence

2020 Early-Order Price Matrix*

BGE 228L (27mm) / BX 225L (27 or 22mm)		CL	CLL	CLL+	LF	M	M+	ST	GC
Wood Selection	24 months Fine Grain Selection					832 €	832 €	832 €	847 €
	36 months Very Fine Grain Selection					882 €	882 €	882 €	897 €
	Selection Nicolas (30 months)		882 €						
	Pierre Selection (Rocky Soil, 30 months)			902 €					
	Craie Selection (Chalky Soil, 30 months)				867 €				
	Haute Futaie (30 months)	967 €	967 €						
	Prestige (Sand & Clay Soil, 30 months)	1010 €	1010 €						

114L » 140L » 300L » 400L » 500L » 600L		CLL Selection Nicolas	CLL+ Pierre Selection	LF Craie Selection	M (M+ Fine Grain Selection	ST)	GC
Wood Selection	114L «Feuillette» Fine Grain Selection (2yr)	540 €			490 €		490 €	
	140L «Chablis» (2yr / wood hoops & black hoops)	565 €			565 €		565 €	
	300L (SN / Pierre / Craie / FGS 3yr)	989 €	1012 €	939 €	924 €	924 €	924 €	939 €
	400L (SN / Pierre / Craie / FGS 3yr)	1233 €	1263 €	1178 €	1163 €	1163 €	1163 €	1178 €
	500L (SN / Pierre / Craie / FGS 3yr)	1488 €	1513 €	1413 €	1398 €	1398 €	1398 €	1413 €
	600L, 27mm (SN / FGS 3yr)*	1663 €			1546 €		1546 €	

* 600L also available in 40mm - add +25€

Large Format Haute Futaie & Prestige		CL or CLL Toasting
		300L / 400L / 500L
Haute Futaie (30 months)		1079 € / 1333€ / 1578 €
Prestige (30 months)		1105 € / 1350 € / 1620 €

Discounts		
10-19 barrels		-5€ per barrel
20-49 barrels		-10€ per barrel
≥ 50 barrels		-20€ per barrel
40' Container		-30€ per barrel

Options		
BG Finishing: Tradition / Drouhin / Grand Cru		+30€
BX Finishing: Ferrée Barrée / Chateau		+20€ / +60€
Painted Hoops or Toasted Heads		+15€
Laser Marking / Silicone Bungs		Free

Contact Info

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*Orders received by April 24th are eligible for early order pricing. After April 24th, add +30 EUR / barrel.

All pricing in EUR, DDP Coelho Warehouse, Amity, OR. Prices valid 1/1/19 – 12/31/19. Terms: Net 90 from ship date (regular orders) or Net 30 (stock barrels.)