

## Tonnellerie d'Art

Six titles of «Meilleur Ouvrier de France »

Tonnellerie Allary's coopers share a passion for their work and have always known how to mix creativity, know-how and quality in order to satisfy each client.

- In 1986 : Roger Allary
(Gold Medal of Traditional Cooperage)
- In 1994 : Jacky Allary
(Gold Medal of Traditional Cooperage)
- In 1997 : Roger Allary, Jacky Allary and Thierry Begay (Gold Medal of Art Cooperage)
- In 2004 : Pascal Papin (Gold Medal of Art Cooperage)


## Summary



## Oak barrels



DIMENSIONS IN CM

| REFERENCE | CAPACITY | LENGTH | HEAD $\varnothing$ | BILGE $\boldsymbol{\varnothing}^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| F01GC | 1 L | 19 | 11 | 13 |
| F02GC | 2 L | 22 | 14 | 17 |
| F03GC | 3 L | 26 | 15 | 18 |
| F05GC | 5 L | 29 | 18 | 22 |
| F10GC | 10 L | 36 | 21 | 26 |

## Finish :

- galvanized hoops
- varnished outside
- pierced with wooden tap
- pierced with cork bung
- waxed inside
- with stand


DIMENSIONS EN CM

| REFERENCE | CAPACITY | LenGTH | HEAD $\varnothing$ | BILGE $\varnothing^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| F10GC+AROBINOX3 | 10 L | 36 | 21 | 26 |

## Finish :

- galvanized hoops
- varnished outside
- waxed inside
- pierced with 316L stainless steel tap
- pierced with cork bung
- with stand


DIMENSIONS IN CM

| Reference | CAPACity | Length | HEAD $\varnothing$ | BlLGe $\varnothing^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| F01LC | 1 L | 19 | 11 | 13 |
| F02LC | 2 L | 22 | 14 | 17 |
| F03LC | 3 L | 26 | 15 | 18 |
| F05LC | 5L | 29 | 18 | 22 |

## Finish :

- brass hoops
- varnished outside
- pierced with wooden tap
- pierced with cork bung
- waxed inside
- with stand


## Oak barrels



15 L


20 L

DIMENSIONS IN CM

| Reference | CAPACITY | Length | head $\varnothing$ | BllGe $\boldsymbol{\varnothing}^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| F15GC | 15 L | 40 | 25 | 30 |
| F20GC | 20 L | 44 | 26 | 32 |

## Finish :

- galvanized hoops
- varnished outside
- waxed inside
- pierced with wooden tap
- pierced with cork bung
- with stand
* widest part of the barrel


20 L

DIMENSIONS IN CM

| Reference | CAPACITY | LENGTH | HEAD $\varnothing$ | BILGE $\boldsymbol{\varnothing}^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| F15GC <br> +AROBINOX3 | 15 L | 40 | 25 | 30 |
| F20GC <br> +AROBINOX3 | 20 L | 44 | 26 | 32 |

## Finish :

- galvanized hoops
- pierced with 316L stainless steel tap
- varnished outside
- waxed inside
- pierced with cork bung
- with stand


DIMENSIONS IN CM

| Reference | Capacity | Length | head $\varnothing$ | Bilge $\varnothing^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| F28 | 28 L | 51 | 30 | 37 |
| B055 | 55 L | 62 | 34 | 44 |
| B110 | 110 L | 78 | 45 | 58 |

## Finition :

- galvanized hoops
- no varnish, no wax
- pierced with wooden bung and cloth


## Oak vinegar barrels



3 L


6 L


10 L

DIMENSIONS IN CM

| REFERENCE | CAPACITY | LENGTH | TOP $\varnothing$ | BASE $\boldsymbol{\varnothing}^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| V3 | 3 L | 24 | 16 | 21 |
| V6 | 6 L | 26 | 21 | 26 |
| V10 | 10 L | 32 | 24 | 29 |

## Finish :

- galvanized hoops - pierced with wooden tap
- varnished outside
- with trap cover on top
- waxed inside


3 L


6 L


10 L

DIMENSIONS IN CM

| REFERENCE | CAPACITY | LENGTH | TOP $\varnothing$ | BASE $\boldsymbol{\varnothing}^{*}$ |
| :--- | :---: | :---: | :---: | :---: |
| V3+AROBINOX3 | 3 L | 24 | 16 | 21 |
| V6+AROBINOX3 | 6 L | 26 | 21 | 26 |
| V10+AROBINOX3 | 10 L | 32 | 24 | 29 |

## Finish :

- galvanized hoops
- pierced with 316 L stainless steel tap
- varnished outside
- with trap cover on top
- waxed inside


## Oak vinegar barrels with wall mounts



3 L


4 L

DIMENSIONS IN CM

| REFERENCE | CAPACITY | LENGTH | WIDTH |
| :--- | :---: | :---: | :---: |
| V3M | 3 L | 38 | 24 |
| V4M | 4 L | 49 | 24 |

Finish :

- galvanized hoops
- pierced with wooden tap
- with trap cover on top
- with wooden stand


3 L
DIMENSIONS IN CM

| REFERENCE | CAPACITY | LENGTH | WIDTH |
| :--- | :---: | :---: | :---: |
| V3M+AROBINOX3 | 3 L | 38 | 24 |
| V4M+AROBINOX3 | 4 L | 49 | 24 |

## Finish :

- galvanized hoops
- varnished outside
- waxed inside


## Barrels for Bag In Box



3 L


5 L


10 L

DIMENSIONS IN CM

| REFERENCE | CAPACITY | LENGTH | HEAD ø | WIDTH | HEIGHT |
| :--- | :---: | :---: | :---: | :---: | :---: |
| FB3 | 3 L | 35 | 21 | 30 | 36 |
| FB5 | 5 L | 35 | 26 | 32 | 41 |
| FB10 | 10 L | 46 | 32 | 38 | 47 |

## Finish :

- galvanized hoops
- fixed wooden stand
- varnished outside
- wooden key for tap

Dimensions of Bag In Box for Bag in Box barrels


DIMENSIONS IN CM

| CAPACITY | LENGTH | WIDTH | HEIGHT |
| :--- | :---: | :---: | :---: |
| 3L Bag in Box | 24 | 13 | 13 |
| 6L Bag in box | 25 | 16 | 15 |
| 10L Bag in Box | 33 | 19 | 19 |

## Oak "Oakinox" barrels



2 L


3 L


6 L

DIMENSIONS IN CM

| reference | CAPACITY | Length | HEAD $\varnothing$ | BILGE Ø* | height | STAND WIDTH |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 02 | 2 L | 26 | 15 | 18 | 25 | 19 |
| 03 | 3 L | 27 | 18 | 22 | 29 | 23 |
| 06 | 6 L | 38 | 21 | 27 | 35 | 26 |

Finish :

- galvanized hoops
- varnished outside
- 316L stainless steel inner container and tap *widest part of the barrel
- pierced with cork bung and cloth
- with stand


DIMENSIONS IN CM

| REFERENCE | CAPACITY | LengTh | HEAD $\varnothing$ | BILGE $\emptyset^{*}$ | HEIGHT | STAND WIDTH |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| O2L | 2 L | 26 | 15 | 18 | 25 | 19 |
| O3L | 3 L | 27 | 18 | 22 | 29 | 23 |
| O6L | 6L | 38 | 21 | 27 | 35 | 26 |

## Finish :

- brass hoops
- varnished outside
- 316L stainless steel inner container
*widest part of the barrel and bronze tap
- pierced with cork bung and cloth
- with stand


## Oak "Délice Cachê"



Délice Caché

DIMENSIONS IN CM

| REFERENCE | DESCRIPTION | HEIGHT | TOP DIAMETER | BOTTOM $\varnothing$ |
| :--- | :---: | :---: | :---: | :---: |
| DCC | Full Délice Caché with 2 <br> glasses and a carafe | 29 | 21 | 26 |

## Finish :

- brass hoops
- varnished outside


## Oak Ice buckets Oak Champagne buckets



Ice bucket with galvanized hoops


Ice bucket with brass hoops

DIMENSIONS IN CM

| REFERENCE | DESCRIPTION | HEIGHT | TOP DIAMETER | BOTTOM $\varnothing$ |
| :--- | :---: | :---: | :---: | :---: |
| SG | Ice bucket with galvanized hoops | 13 | 14 | 12 |
| SGL | Ice bucket with brass hoops |  |  |  |

## Finish :

- galvanized or brass hoops
- varnished outside
- aluminum lining
- galvanized or brass handle


Champagne bucket with galvanized hoops


Champagne bucket with brass hoops

DIMENSIONS EN CM

| REFERENCE | DESCRIPTION | HEIGHT | TOP DIAMETER | BOTTOM $\varnothing$ |
| :--- | :---: | :---: | :---: | :---: |
| SC | Champagne bucket with galvanized hoops | 24 | 22 | 19 |
| SCL | Champagne bucket with brass hoops |  |  |  |

## Finish :

- galvanized or brass hoops
- varnished outside
- aluminum lining
- galvanized or brass handles


## Oak Spittoons



Oak table spittoon with galvanized hoops


Oak table spittoon with brass hoops

DIMENSIONS IN CM

| REFERENCE | DESCRIPTION | HEIGHT | TOP DIAMETER | BOTTOM $\varnothing$ |
| :--- | :---: | :---: | :---: | :---: |
| $\mathbf{C R}$ | Oak table spittoon with galvanized hoops | 24 | 22 | 19 |
| $\mathbf{C R L}$ | Oak table spittoon with brass hoops |  |  |  |

## Finish :

- galvanized or brass hoops
- varnished outside
- aluminum lining and cone
- galvanized or brass handles


Large oak rose-shaped spittoon


Large oak barrel-shaped spittoon DIMENSIONS IN CM

| REFERENCE | DESCRIPTIF | HEIGHT | TOP DIAMETER | BOTTOM <br> DIAMETER | BILGE $\boldsymbol{\varnothing}^{*}$ |
| :--- | :--- | :---: | :---: | :---: | :---: |
| CRR | Large oak rose-shaped spittoon | 83 | 41 | 58 | x |
| CRF | Large oak barrel-shaped spittoon | 83 | 41 | 41 | 48 |

## Finish :

- galvanized hoops
- aluminium cone
- varnished outside
- plastic bucket inside


## Oak bars



110 L bar

## DIMENSIONS IN CM

| REFERENCE | DESCRIPTION | HEIGHT | TOP DIAMETER | BILGE ${ }^{\text {* }}$ |
| :---: | :---: | :---: | :---: | :---: |
| BAR110 | 110 L oak bar** | 78 | 45 | 58 |

## Finish :

* widest part of the barrel
- galvanized hoops
- 1 door
- 1 turning shelf
- varnished outside


| REFERENCE | DESCRIPTION | HEIGHT | TOP DIAMETER | BILGE $\boldsymbol{\varnothing}$ * |
| :--- | :---: | :---: | :---: | :---: |
| BAR225 | 225 L oak bar** | 95 | 56 | 70 |

## Finish :

- galvanized hoops
- 2 doors
- 2 turning shelves


## Oak bottle holders \& umbrella holders



Bottle holder
DIMENSIONS IN CM
REFERENCE
FO1/2-225S

## Finish :

| HEIGHT | LENGHT | WIDTH |
| :---: | :---: | :---: |
| 95 | 95 | 75 |

- galvanized hoops
- varnished outside

Umbrella holder

*article made with a used barrel



DIMENSIONS IN CM

| REFERENCE | DESCRIPTION | HEIGHT | BOTTOM $\varnothing$ |
| :--- | :---: | :---: | :---: |
| PP | Umbrella holder | 44 | 27 |

Finish :

- galvanized hoops
- varnished outside


## Oak stools

## Laser marking

##  <br> 5 L <br> 10 L <br> 15 L <br>  <br> 20 L <br>  <br> DIMENSIONS IN CM

| Reference | description | Height | head $\varnothing$ | BOTtom $\varnothing$ |
| :--- | :--- | :---: | :---: | :---: |
| TAB5 | 5 L Stool | 30 | 20 | 27 |
| TAB10 | 10 L Stool | 37 | 24 | 34 |
| TAB15 | 15 L Stool | 41 | 26 | 37 |
| TAB20 | 20 L Stool | 45 | 29 | 40 |

Finish :

- galvanized hoops - varnished outside


## PRODUCT CUSTOMIZATION WITH LASER MARKING



| Reference | description |
| :--- | :--- |
| CML | New logo for laser marking |
| CMT | New text for laser marking |
| PMARQ | Marking per barrel |

## Accessories

Oak stands for barrels


For 1-2-3-5-10-15-20L barrels


For 28-55-110L barrels

REFERENCE
ASUPF1-2-3-5
ASUPF10-15-20
ASUPF28
ASUPB55
ASUPB110

## DESCRIPTION

Varnished stand for 1; 2; 3; and 5L barrels
Varnished stand for 10; 15; and 20L barrels
Unvarnished stand for 28L barrels
Unvarnished stand for 55L barrels
Unvarnished stand for 110 L barrels

Wooden taps for barrels and vinegar barrels
reference

AROB2
AROB2.5
AROB3.5

AROB5.5

## DESCRIPTION

Tap $n^{\circ} 2$ for 1 L and 2 L barrels
Tap $\mathrm{n}^{\circ} 2.5$ for 3 L and 5 L barrels
Tap n ${ }^{\circ} 3.5$ for 10L; 15L; 20L barrels and vinegar barrels Tap n ${ }^{\circ} 5.5$ for 28L; 55L and 110 L barrels


316L Stainless steel taps for barrels and vinegar barrels
reference

## AROBINOX3

## AROBINOX28

DESCRIPTION

For 10L; 15L; 20L barrels and all vinegar barrels For 28L; 55L and 110L barrels


316L stainless steel or bronze taps

## REFERENCE

AROBINOXOAKIN

## DESCRIPTION

For 2L; 3L; 6L oakinox barrel (with galvanized hoops)

For 2L; 3L; 6L oakinox barrel (with brass hoops)

Accessories for ice buckets, Champagne buckets, table spittoons and large spittoons.


Aluminum bucket


Aluminum cone


Stainless steel cone

## REFERENCE

AINTSEAU

ACONE.CR.ALU
ACONE.CR.INOX

DESCRIPTION
Aluminum bucket: for ice buckets, Champagne buckets and table spittoons
Aluminum cone for table spittoons
Stainless steel cone for large spittoons

Bungs for barrels

## REFERENCE

ABOUCHON1-2-3
ABONDE5-10-15
ABONDE28
ABONDE55-110

## DESCRIPTION

Cork bung for $1 \mathrm{~L} ; 2 \mathrm{~L}$ and 3 L barrels
Cork bung for 5L; 10L; 15L; 20L barrels
Wooden bung for 28L barrel
Wooden bung for 55L and 110 L barrels

Miscellaneous

REFERENCE
ACLAV.BIB
ACHARN.BIB
AROUL.BAR
ACHARN.BAR

DESCRIPTION
Key for Bag in Box barrel
Hinge for Bag in Box barrel
Roller for bar *
Hinge for bar *


## Advice

## Storage advice for barrels and vinegar barrels

- Leave the barrel in its plastic wrap if you don't intend to use it immediately.
- Store it in a cool and humid location in order to prevent the wood from drying.


## Preparing barrels and vinegar barrels with wooden taps or stainless steel taps

Wooden tap: use a hammer to secure the tap into the hole.
Stainless steel tap: installed by our care.

- Fill the barrel with:
- Cold drinkable water if the barrel is waxed inside.
- Warm drinkable water is the barrel has no paraffin inside (do not close the bung).
- Leave water inside for 24 hours.
- If you notice a lack of watertightness, allow water to be left inside for a bit longer.
- Empty and drain the barrel (placing the bung below).
- Fill in the barrel with your wine, spirit or vinegar (see instructions on how to make vinegar on the following page).
- For spirits, do not fill in the barrel up to the top. Leave room for about $10 \%$ as the volume of alcohol can change with temperature changes.
- Expect a change in taste of the liquid within a couple months even if the barrel is waxed inside.

Forecasting the rate of oakiness and the evaporation rate is difficult, it depends on factors such as the place where the barrel is stored, the duration of the use, the temperature...

## Prepararing oakinox barrels

- Rinse with cold drinkable water.
- Empty and drain the oakinox barrel (bung placed below).
- Fill in the barrel with your wine or spirit.
- For spirits, do not fill in the barrel up to the top.

Leave room for about $10 \%$ as the volume of alcohol can change with temperature changes.

## How to make vinegar?

## From Wine

- Fill in the vinegar barrel with wine up to 2 cm from the top.
- Plunge a burning cinder into the wine.
- The cinder will burn out in the wine.
- The mother of vinegar will slowly start developing.


## From the mother of vinegar

- Pour about 1 L of vinegar into the vinegar barrel.
- Put the mother of vinegar on top of the wine.
- Renew after a month and until the vinegar barrel is full.

Advice: The vinegar barrel must be kept in a heated room / at room temperature. A kitchen would be the most appropriate room to store a vinegar barrel.

Advice: If you do not have a fireplace or a barbecue in order to get cinder, some drugstores and wine-making stores carry mycoderma aceti (used to turn wine into vinegar).

Please feel free to contact us with any questions you may have.

> Tonnellerie Allary will not be held responsible for damaged incurred during transportation of full barrels.

Non-contractual pictures.

# A PASSION FOR COOPERAGE SPANNING THREE GENERATIONS 

Roger Allary founded the cooperage in 1953. He passed along his passion for the art of cooperage to his son Jacky. They have worked together, father and son, for over 20 years.
Roger retired in 1992 and at this time Jacky started managing the cooperage and successfully expanded their presence in export market.

Since its creation, the company perpetuates the best of the French savoir-faire:

## Art \& Tradition

During the 1960's, the cooperage supplied spirit barrels and tanks mainly to the Cognac region. In the 1990's, a diversification strategy was implemented with the production of barrels and upright tanks for wine.


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