

Exceptional barrels are created with intimate understanding of local forests, uninterrupted access to the best wood, ideal seasoning conditions and specific coopering techniques, all brought together with superior craftsmanship.

The Ermitage atelier specializes in a select, made-to-order offering of barrels produced from the very best lots of oak from trees a minimum of 150 years old. Tonnellerie Ermitage works exclusively with State forests that are sustainably farmed and managed by the ONF and certified PEFC.

Each order is handled with rigorous and personalized attention from the barrel or tank selection process through delivery and beyond.

Tonnellerie Ermitage offers a whole range of barrels, a «Vinification Intégrale®» System, tanks and casks.

ERMITAGE
TONNELLERIE

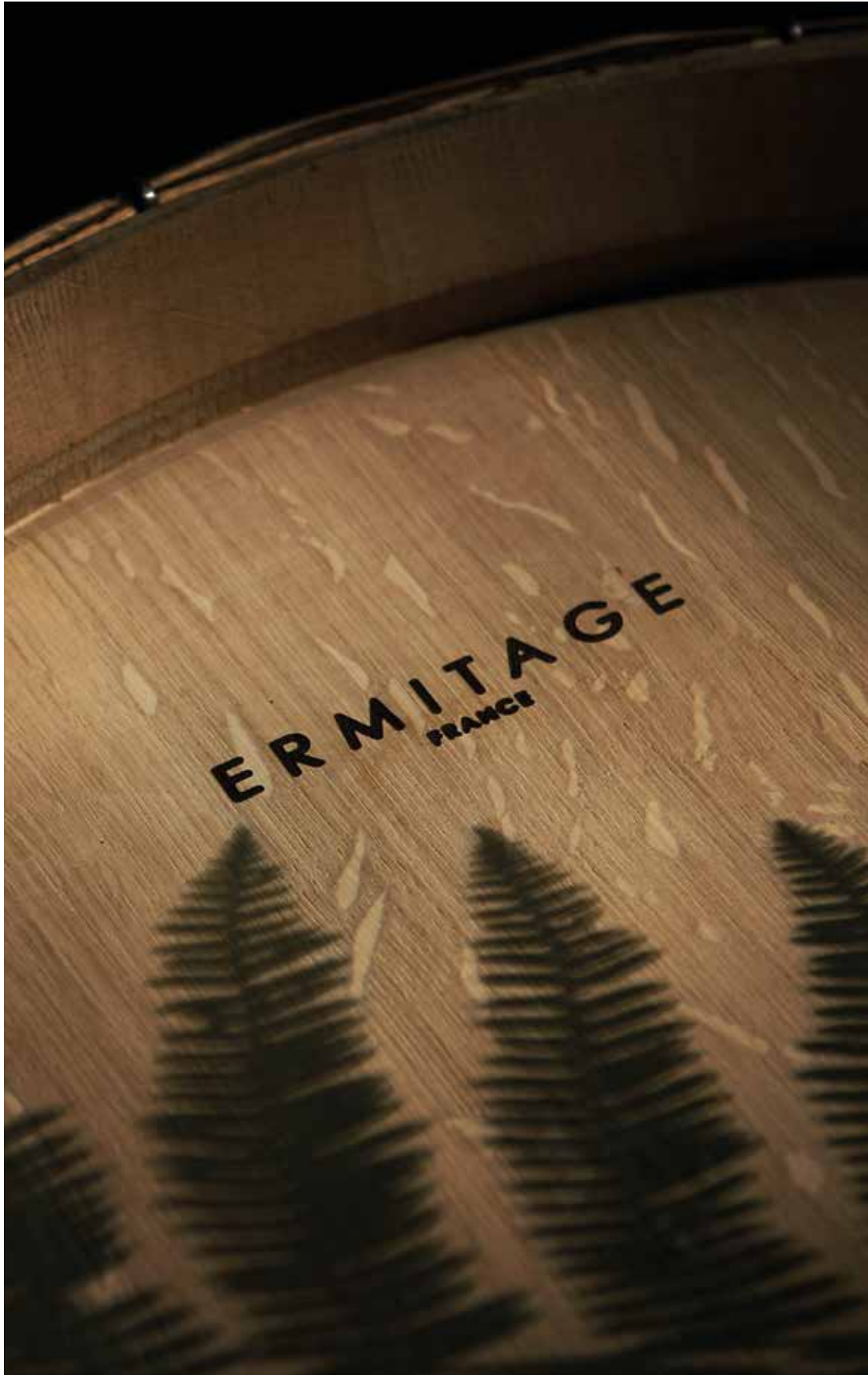
BARRELS

ERMITAGE
FRANCE



It takes a unique level of dedication, cooperation, trust and passion between forest manager, stave manufacturer, cooper, grape grower, and winemaker to bring the best possible elements of the wood to the wine. The time that passes between the natural seeding of the oak tree and the tasting of the first glass of wine from the barrel can exceed more than 200 years. Thus, an intimate understanding of the wood and the forests from which it is selected is essential in establishing a truly integrated organization like TONNELLERIE BERTHOMIEU-ERMITAGE.





" Our commitments:
sustainable forest
management,
quality and traceability
of our products "



Being 100% vertically integrated (forestry to barrel production), TONNELLERIE BERTHOMIEU-ERMITAGE is able to use specific forest designates in the labeling of the barrels. The ability to forest designate is a very important distinction amongst coopers, as the company believes that the terroir of the forest impacts wood just as terroir of the vineyards impacts fruit. It is integral for winemakers to know exactly where their wood is coming from year in and year out enabling a more consistent experience with the product.

TONNELLERIE BERTHOMIEU-ERMITAGE offers five forest designates and a center of France blend. Forests available include Nevers, Allier, Vosges and the specific Bertranges & Tronçais forests (only available in the ERMITAGE program).

Natural outdoor stave drying is an essential part of the coopering process. Natural elements of the four seasons allow our staves to slowly season with time. Vertical integration with our own stave mill allows Tonnellerie Berthomieu-Ermitage to offer 24 and 36 month stave wood as well as longer seasoned oak.

TONNELLERIE BERTHOMIEU-ERMITAGE utilizes a unique steam bending technique to shape the barrels. This process provides added benefits to the barrel that cannot be achieved through traditional fire bending. Steam allows for the removal of any harsh tannins from the wood after the seasoning program and opens up the pores of the wood prior to toasting allowing for deeper penetration and integration of the toasting process. Since fire is not used to bend the staves the cooperage is able to offer a lighter toasting regime to better respect the beauty of the fruit. The house toast levels range from Light, Medium, Medium Plus to Heavy.

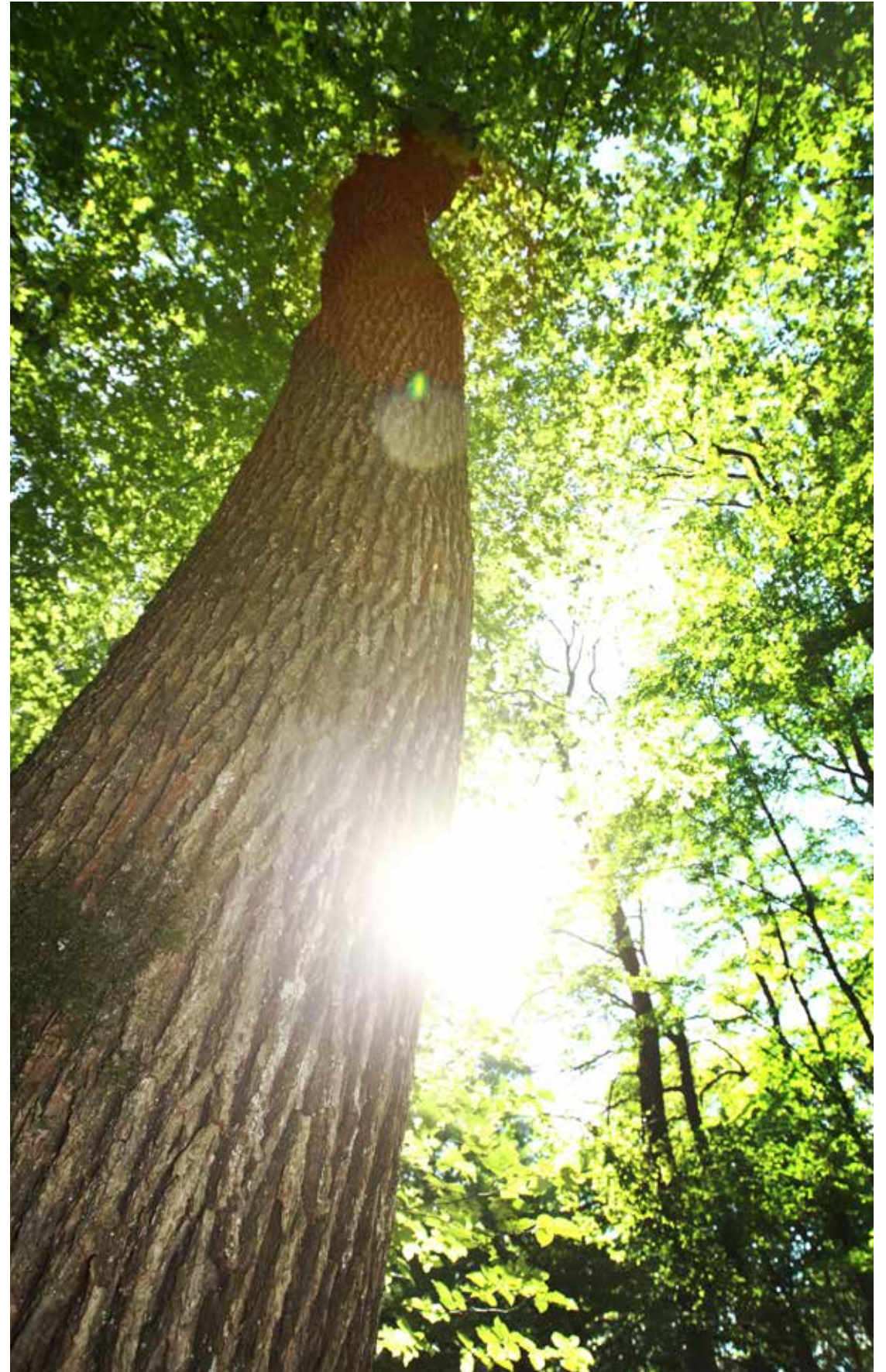


Exceptional barrels are created with intimate understanding of local forests, uninterrupted access to the best wood, ideal seasoning conditions and specific coopering techniques, all brought together with superior craftsmanship. This is TONNELLERIE ERMITAGE.

Working together with our clients, the team at TONNELLERIE ERMITAGE strives to produce either single forest or customized forest blended barrels that best compliment the wine profile the winemaker seeks to achieve. Each ERMITAGE barrel is tailor-made to a purchase order and can be crafted using stave-wood from a selection of five single forests (Nevers, Allier, Vosges, Bertranges and Tronçais) that have been mindfully seasoned for 24 to 36 months in the natural outdoor environment of our own stave yards in the heart of the Bertranges forest.

TONNELLERIE ERMITAGE offers a range of products sizes (see product line on reverse side) from the standard 225L & 228L through our large format line up (300L, 400L, 500L & 600L) along with our 265L Cigar shaped barrel. ERMITAGE 400L, 500L, 600L... are crafted using a special selection of BERTRANGES forest thick staves.

ERMITAGE barrels include a light toasting option as well as extended stave seasoning (inquire for availability).



BARRELS RANGE



Bordeaux Export

225 L - 60 gallons
6 or 8 galvanised steel hoops
Stave thickness: 27 mm - 1,06" inches



Bordeaux Export Thin Staves

225 L - 60 gallons
6 or 8 galvanised steel hoops
Stave thickness: 22 mm - 0,87" inches



Bordeaux Château Ferrée

225 L - 60 gallons
8 galvanised steel hoops
Stave thickness: 22 mm - 0,87" inches
Pegged bar



Bordeaux Château Tradition

225 L - 60 gallons
6 or 8 galvanised steel hoops
4 wooden hoops
Stave thickness: 22 mm - 0,87" inches
Pegged bar



Burgundy Export

228 L - 60 gallons
6 or 8 galvanised steel hoops
Stave thickness: 27 mm - 1,06" inches



Burgundy Tradition

228 L - 60 gallons
6 galvanised steel hoops
4 or 8 wooden hoops
Stave thickness: 27 mm - 1,06" inches



Cigar

265 L - 70 gallons
10 galvanised steel hoops
Stave thickness: 27 mm - 1,06" inches
Tronçais & Bertranges Forests only



Hogsheads

300 L - 80 gallons
8 galvanised steel hoops
Stave thickness: 27 mm - 1,06" inches



Puncheon 400 L

400 L - 106 gallons
8 galvanised steel hoops
Stave thickness: 30 mm - 1,18" inches
Bertranges Forest only



Puncheon 500 L

500 L - 132 gallons
8 galvanised steel hoops
Stave thickness: 30 mm - 1,18" inches
Bertranges Forest only



Puncheon 600 L

600 L - 159 gallons
10 galvanised steel hoops
Stave thickness: 42 mm - 1,65" inches
Bertranges Forest only

Choice of forests

Bertranges (B), Tronçais (T), Nevers (N), Allier (A), Vosges (V),
Center of France (CoF), Customized blend of forests

Toasting levels

Light Toast (LT), Medium Toast (MT),
Medium + (MT+), Heavy Toast (HT)

On request

36 Month air seasoned oak, Toasted heads,
Black painted hoops, Plugs,
Custom laser marking, Number of hoops

ERMITAGE
TONNELLERIE

VINIFICATION INTÉGRALE®



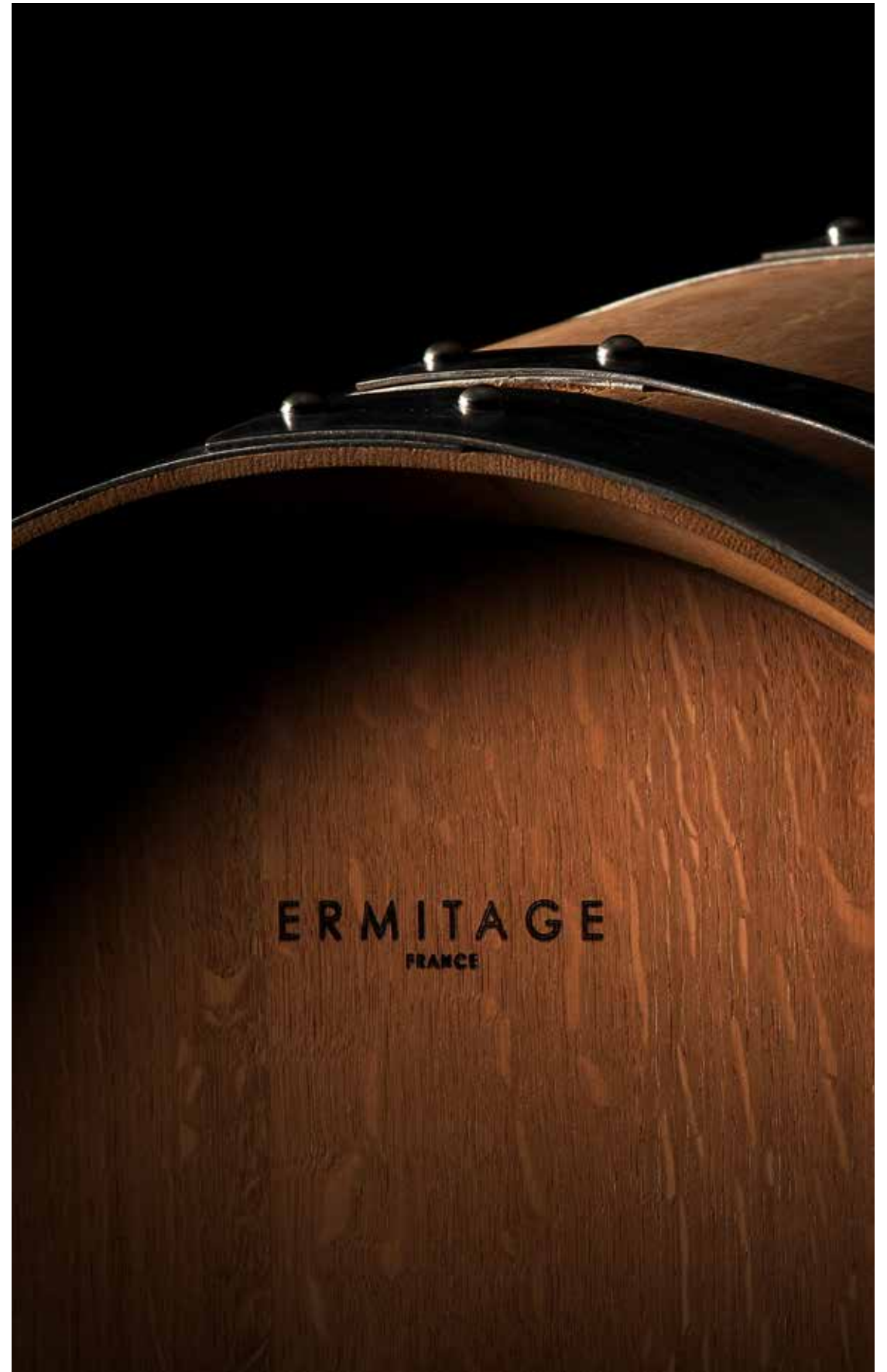
Several experiments exist for the vinification of red grape varieties in barrels. Numerous methods have been used: upright barrels with heads removed, horizontal barrels with the grapes inserted through the bung hole, use of special barrels with modified bung holes, etc.

All have given very good results but were never fully developed due to the difficulties and high cost necessary to implement them

Thanks to OXOline® racks which allow barrels to be rotated and handled separately, Tonnellerie Baron has developed «Vinification Intégrale®» complete vinification. This technique allows the harvested grapes to be properly placed in the barrels and all the classic vinification operations can be carried out without the expense of sending barrels out for modification, or bringing coopers in to perform specialized services.

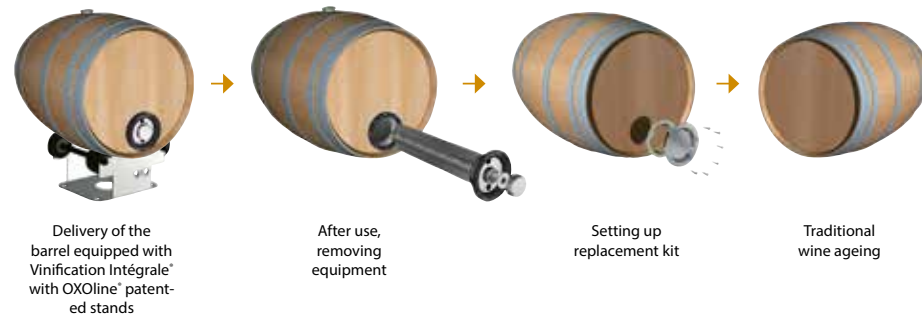


In October 2013, the Charlois Group signed an exclusive contract for the installation and distribution of the Vinification Intégrale® system for its barrels.

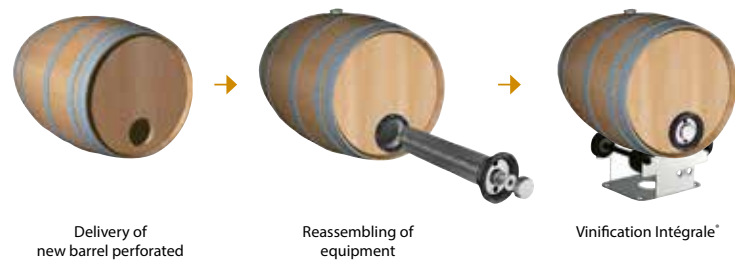


LIFE CYCLE OF A VINIFICATION INTÉGRALE® BARREL

Life cycle of a vinification barrel

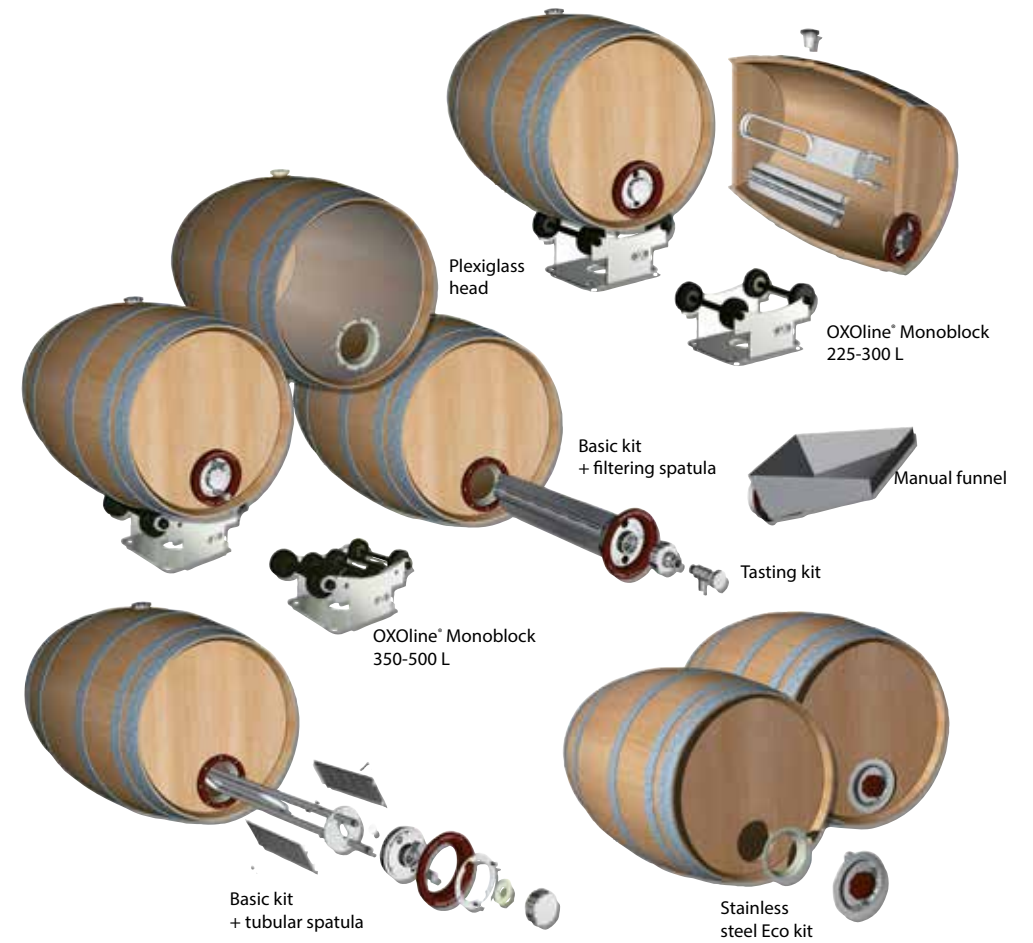


Re-use of equipment on a new barrel



ACCESSORIES

to make your Vinification Intégrale® easier

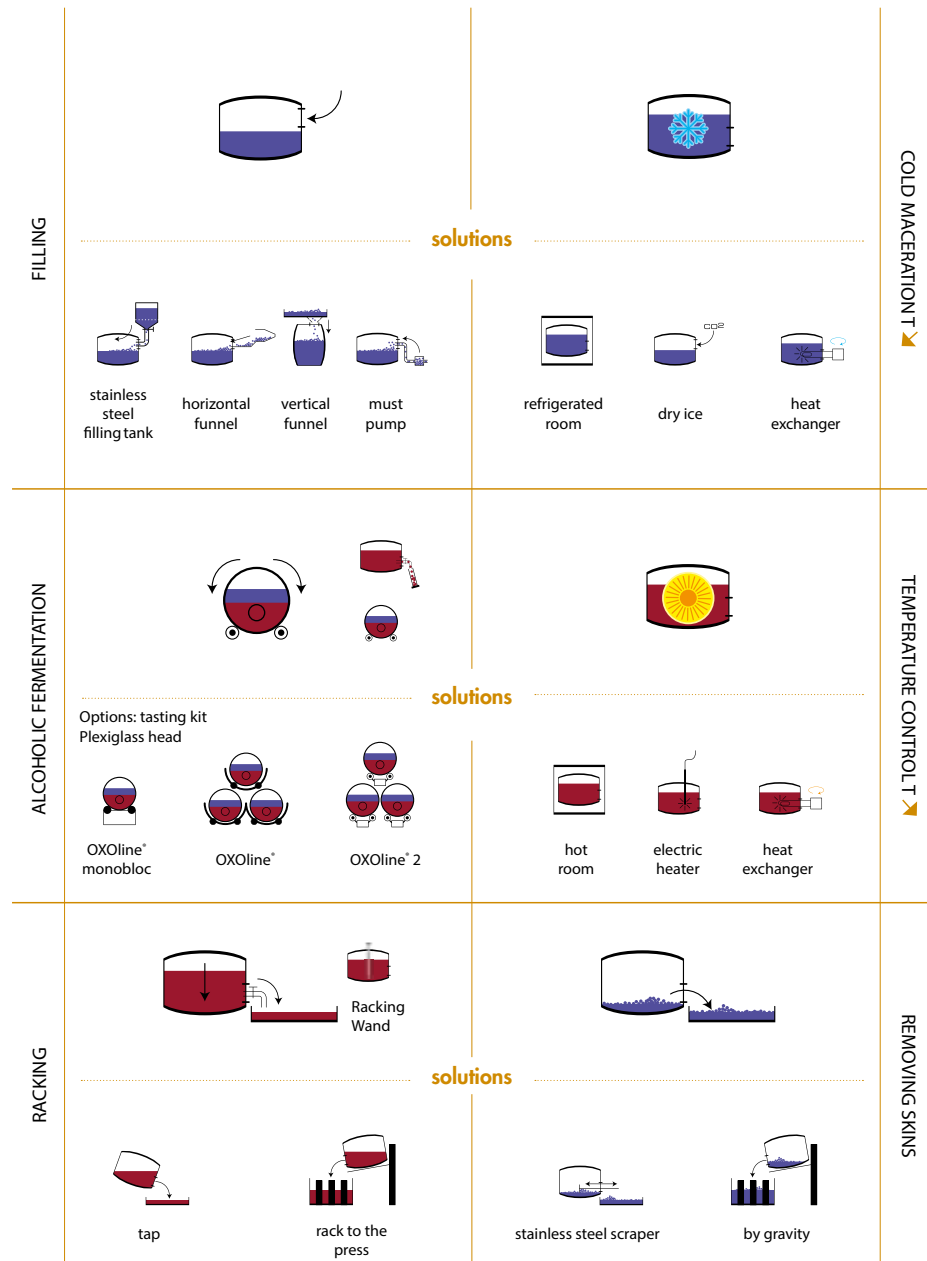


A set of accessories has been developed which optimises simplification of this type of wine-making, it also reduces costs.



Eco kit

VINIFICATION INTÉGRALE® SOLUTIONS



Vinification of red grapes in barrels gives very good results but has never been developed on a large scale because of the difficulty of implementation and the costs involved. Vinification Intégrale® meets all your expectations.

The Vinification Intégrale® system allows the grape crop to be casked under good conditions and for all traditional wine-making operations to be performed without costly transfers between the winery and the barrels, or movements of the same.

In addition to the simplicity of use of the Vinification Intégrale® system, the combination with OXoline® stands allows barrels to be rotated independently. The entire winemaking process takes place in the barrel and the aromatic potential of the grapes is fully preserved.

Many Wineries, from small local estates to world renown Châteaux, have been able to experiment with the Vinification Intégrale® system.

Whether a small experiment or in great quantity, producers have good reasons to use the system ; building a new cellar, creating a special cuvee, multiple selections within a parcel, or simply the desire to bring more richness to their blends.



ERMITAGE
TONNELLERIE



TANKS & CASKS

1A 2016



Located in the heart of the French region of Cognac, the Ermitage Tank and Cask cooperage facility is a member of the Charlois Group.

With over 30 years of experience, our workshop has special expertise in the production of these prestigious products. From the choice of raw materials to assembly in the cellar, we evaluate and provide support for each project on an individual basis.





Ermitage sources its oak trees primarily from national forests managed by the ONF (Office National des Forêts).

Raw Materials

Our knowledge of forestry and long experience in sourcing the highest quality oak allows Ermitage to select the best oak suitable for the production of large format tanks and casks.

Ermitage sources its oak trees primarily from national forests managed by the ONF (Office National des Forêts).

With over 20 years of experience our oak buyer selects and evaluates the trees to choose the ones that will produce the best large staves for each individual tank. These trees are at least one hundred years old and belong to certified PEFC forests.

All of our 54 and 65 mm large oak tank staves are naturally air dried for at least 48 months.

Project Design

As needed, the ERMITAGE team is able to provide each individual project with full analysis to determine the technical requirements and specific needs of the winemaker at the site.

Tank production begins once the order confirmation has been received.

Toast

After the tank has undergone the first shaping steps ("dolage", jointing and "mis en rose"), it undergoes the toasting process which requires the expertise of the cooper.

This is also the mechanical method used to bend each stave through a combination of the actions of heat and water.

Using the same procedure as with our barrels, the newly-formed tanks are slowly heated and then subjected to several hours of "bousinage".

It is this step which reveals the true aromatic nuances of the wood as the heat penetrates deep into the heart of the oak.

Accessories

Each tank is a unique creation through which the Winemaker's individuality and creativity may be expressed.

All of our large format tanks and casks are completely customized with a large selection of accessories to meet the broad needs of our clients around the world.



FERMENTATION TANKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl	65 hl	70 hl
Height (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Top diameter (m)	1,13	1,28	1,40	1,49	1,58	1,66	1,72	1,79	1,85	1,90	1,95	2,01	2,05
Bottom diameter (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Weight (kg)	400	470	540	620	700	760	820	860	900	950	1000	1050	1100
Overall height (m)	1,46	1,62	1,75	1,86	1,95	2,04	2,11	2,19	2,25	2,31	2,37	2,43	2,48
Overall width (m)(m)	1,36	1,52	1,65	1,76	1,85	1,94	20,1	2,09	2,15	2,21	2,27	2,33	2,38

	1 T	2 T	3 T	4 T	5 T
Height (m)	1,36	1,67	1,88	2,06	2,23
Top diameter (m)	1,22	1,50	1,70	1,86	2,00
Bottom diameter (m)	1,36	1,67	1,88	2,06	2,23
Weight (kg)	450	630	780	920	1060
Overall height (m)	1,56	1,87	2,08	2,26	2,43
Overall width (m)(m)	1,46	1,77	1,98	2,16	2,33

Description	Accessories Included - Stainless Steel
French oak	Ø 600 mm standard sealing hatch
Toast level: Medium	4.5 L Hydraulic bung
Traditional Toasting	Stainless steel tasting valve
Cooperage Varnish	Stainless steel thermometer
Black painted hoops	Oval Autoclave Door
15 x 15 cm oak stand	Racking Valve Ø 40
	Draining Valve Ø 40

OPEN TOP TANKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl	65 hl	70 hl
Height (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Top diameter (m)	1,13	1,28	1,40	1,49	1,58	1,66	1,72	1,79	1,85	1,90	1,95	2,01	2,05
Bottom diameter (m)	1,26	1,42	1,55	1,66	1,75	1,84	1,91	1,99	2,05	2,11	2,17	2,23	2,28
Weight (kg)	320	400	470	540	620	670	720	750	790	830	870	910	960
Overall height (m)	1,46	1,62	1,75	1,86	1,95	2,04	2,11	2,19	2,25	2,31	2,37	2,43	2,48
Overall width (m)(m)	1,36	1,52	1,65	1,76	1,85	1,94	20,1	2,09	2,15	2,21	2,27	2,33	2,38

	1 T	2 T	3 T	4 T	5 T
Height (m)	1,36	1,67	1,88	2,06	2,23
Top diameter (m)	1,22	1,50	1,70	1,86	2,00
Bottom diameter (m)	1,36	1,67	1,88	2,06	2,23
Weight (kg)	400	560	680	810	930
Overall height (m)	1,56	1,87	2,08	2,26	2,43
Overall width (m)(m)	1,46	1,77	1,98	2,16	2,33

Description	Accessories Included - Stainless Steel
French oak	Stainless steel tasting valve
Toast level: Medium	Stainless steel thermometer
Traditional Toasting	Oval Autoclave Door
Cooperage Varnish	Racking Valve Ø 40
Black painted hoops	Draining Valve Ø 40
15 x 15 cm oak stand	

ACCESSORIES



Aseptic bung, 4.5 litres



Stainless steel Hatch



Stainless steel anti-fall grating



Standard closure



Micrometric closure



Panel hole



Analogue thermometer



Stainless steel taster



Stainless steel Draw valve



Stainless steel rectangular door



Stainless steel door with rectangular flap



Oval Stainless steel Door



Complete emptying door



Thermal regulation panel
Stainless steel



Stainless steel thermal
regulation Coil

LIST OF TANK ACCESSORIES

Name	Dimensions
Standard hatch, stainless steel 316L	Ø 55"
	Ø 47"
	Ø 39"
	Ø 35"
	Ø 31"
	Ø 27"
	Ø 23"
Stainless steel safety grating 316L	Ø 23" to 35"
	Ø 39" to 55"
Hydraulic bung, Type VOG 210	3 L / 4.5 L / 16 L
Aseptic bung, Type VOG 210	3 L / 4.5 L / 16 L
Tasting valve, Stainless steel 316L, Garnier Geoffroy	-
Thermometer, Stainless steel 316L	-
Boyer oval door, Stainless steel 316L	307 x 442 mm (horizontal or vertical)
Rectangular Boyer door, Stainless steel 316L	310 x 420 mm (horizontal or vertical)
	410 x 530 mm (vertical)
Rectangular Boyer door for full emptying, stainless steel 316L	310 x 420 mm (vertical)
	410 x 530 mm (vertical)
Racking valve with decanter elbow, Stainless steel 316L (Connectors: Mason, DIN, SMS, Tri-clover, etc.)	Ø 40, 50, 70, 80 and 100 mm
Filtration screen, Stainless steel 316L	350 mm
	450 mm
	1000 mm
Thermal regulation panel	0.59 m ² : 800 x 370 mm
	0.88 m ² : 1200 x 470 mm
	1.12 m ² : 1600 x 470 mm
	1.50 m ² : 2000 x 470 mm
Standard thermal regulation coil, Stainless steel 316L	0.6 m ² : 575 mm Ø 274 mm
	1.1 m ² : 1025 mm Ø 274 mm
	1.7 m ² : 1100 mm Ø 364 mm
Customised thermal regulation coil, stainless steel 316L	-
Custom stainless steel stand	Variable height

ROUND CASKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl
Length (m)	1,26	1,44	1,56	1,68	1,76	1,86	1,92	2,00	2,06	2,12	2,18
Bilge diameter (m)	1,27	1,43	1,56	1,67	1,77	1,85	1,93	2,00	2,07	2,12	2,19
Head diameter (m)	1,13	1,27	1,39	1,49	1,58	1,65	1,72	1,78	1,85	1,90	1,95

French oak cask
 Toast level: Medium
 Traditional Toast

Description	Accessories Included - Stainless Steel
50 mm oak staves naturally seasoned	Stainless steel oval door
Cooperage Varnish	Stainless steel racking port Ø 40/50
Galvanized black painted hoops	Stainless steel draining port Ø 40/50
Oak stands	Tasting Valve
	Bung seat
	4.5 L Hydraulic bung

OVAL CASKS

	10 hl	15 hl	20 hl	25 hl	30 hl	35 hl	40 hl	45 hl	50 hl	55 hl	60 hl
Length (m)	1,38	1,56	1,72	1,84	1,96	2,04	2,12	2,22	2,28	2,34	2,42
Bilge height (m)	1,39	1,57	1,73	1,83	1,96	2,04	2,13	2,20	2,28	2,35	2,41
Head height (m)	1,25	1,41	1,55	1,64	1,75	1,83	1,91	1,97	2,04	2,11	2,16
Bilge width (m)	1,07	1,21	1,29	1,39	1,46	1,54	1,61	1,66	1,72	1,77	1,81
Head width (m)	0,93	1,05	1,11	1,20	1,25	1,33	1,39	1,43	1,48	1,53	1,56

French oak cask
 Toast level: Medium
 Traditional Toast

Description	Accessories Included - Stainless Steel
50 mm oak staves naturally seasoned	Stainless steel oval door
Cooperage Varnish	Stainless steel racking port Ø 40/50
Galvanized black painted hoops	Stainless steel draining port Ø 40/50
Oak stands	Tasting Valve
	Bung seat
	4.5 L Hydraulic bung

QUALITY | TRACEABILITY | SUSTAINABILITY

100 % PEFC

Wood Origin & Sustainability – (100%)

Provides assurances that wood and wood-based products originate from sustainably managed forests - tracking certified material from the forest to the final product to ensure that the wood contained in the product or product line originates from certified forests. Auditing completed by the independent Bureau Veritas.

HACCP

Food Safety

Hazard Analysis & Critical Control Points is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

100% INTEGRATED FRENCH OAK SUPPLY

(Charlois Family's Stave-Mills)

Veritas Certification for **FRENCH OAK ORIGINS**

Veritas Certification for **FRENCH OAK SEASONING**

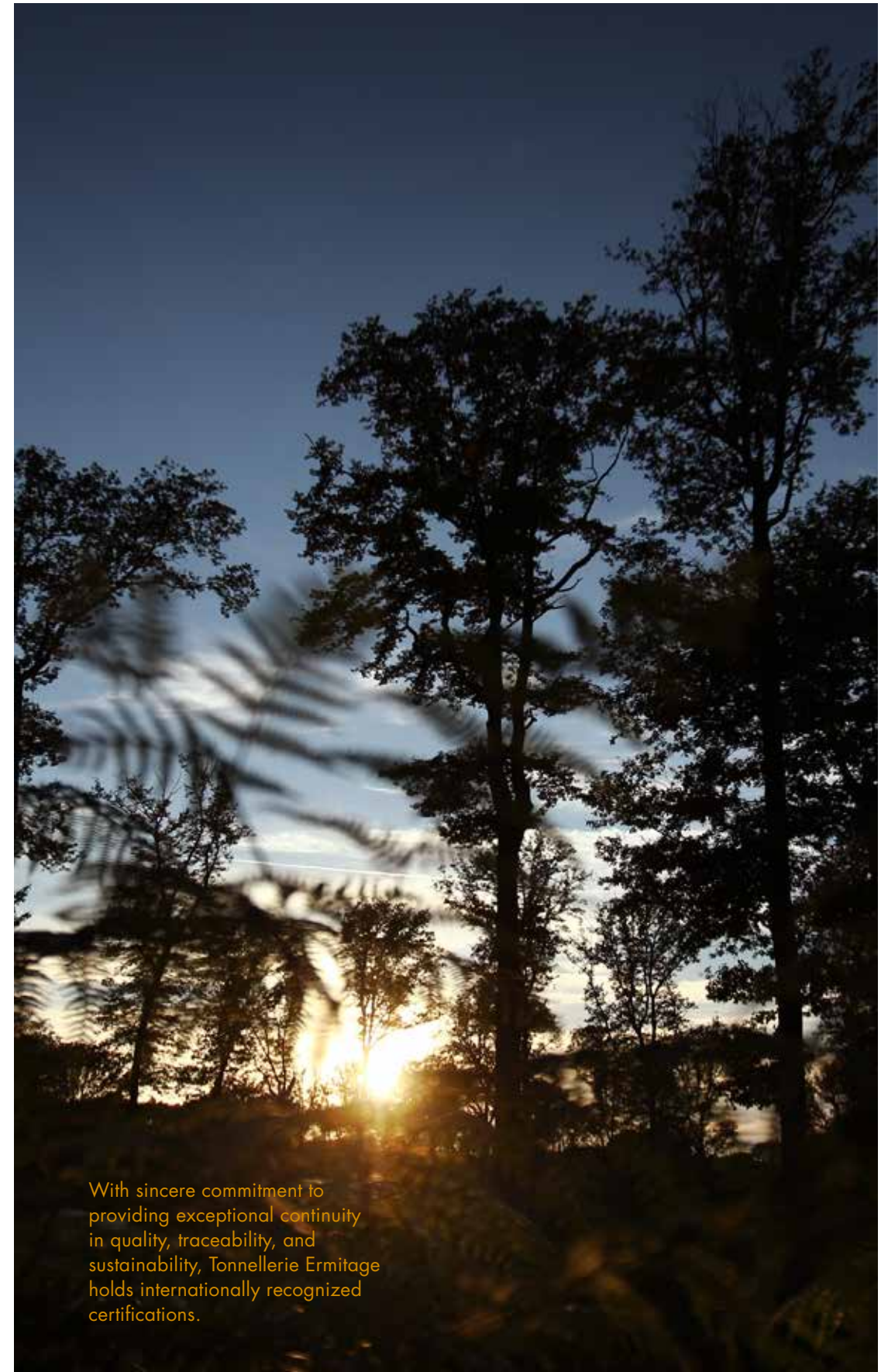
ANALYSIS OF ALL SHIPPING CONTAINERS

TCA/TCP VERIFIED

An essential element of the independent auditing process for PEFC certification is ongoing screening and analysis to ensure all wood used in the cooperage is TCA/TCP verified.

“ORIGINE FRANCE GARANTIE”

“Made in France” and “French Product” guaranteed by Bureau Veritas



With sincere commitment to providing exceptional continuity in quality, traceability, and sustainability, Tonnellerie Ermitage holds internationally recognized certifications.

