

Art & Tradition
in the heart of our workshops.




Allary
tonnellerie FRANCE



1953

1992

2010

PASSION HANDED DOWN GENERATION

The Allary cooperage is a family owned company founded in 1953 by Mr Roger Allary. Mr Jacky Allary grew up with French oak in his veins, working in the cooperage and mastering every job. In 1992 he earned the title as president of Allary cooperage and he continues to closely manage all aspects of the cooperage with hands on approach.

Since its creation the Allary cooperage embodies the best of French "savoir-faire" :

Art & Tradition

In the sixties the cooperage worked especially for the region of Cognac manufacturing barrels and large sized casks.

By the nineties Mr Allary set up a strategy of diversification in the manufacturing of barrels, puncheons, and oak fermentation vats from 1000L to 20000L for both industries.

In 1995 the Allary cooperage opened itself to new horizons by beginning its export business. Today we export to over 30 countries and employ over 30 people.



ISO 22000:2005 certificate since 2010

(Food safety management system)

Managers and employees alike share strong values : customer satisfaction
and to provide a consistency in quality of our products and services.



BEFORE ANYTHING THE QUALITY OF THE OAK

The Allary cooperage uses only first quality clear staves from well managed ONF (National Office Forest involved in the sustainable management of the public forests).

Jacky Allary travels frequently to select the best oak lots.

The cooperage has a long history of being respectful for Forestry management and throughout the years has developed a network of professionals with access to the best oak. We purchase our oak through these few known trusted suppliers.

The top Selection



OAK
FROM
CENTRE FRANCE
AND VOSGES REGION

AMERICAN
OAK

imported from
renowned sawmills
in Missouri - USA

OAK
FROM
TRONÇAIS

OAK
FROM
LIMOUSIN





Staves seasoning

Each and every staves that arrives at the great park is identified by supplier, forest, lot, and date of receipt. Every oak stave used is hand selected to ensure rigid quality standards.

Any stave which does not meet our requirements is returned to the supplier.

For an optimal seasoning the staves are strategically stacked in a well-ventilated manner on clean pallets and subjected to long, natural, open air-drying in our park where 18 to 24 months of seasoning is common. The staves are irrigated with clean tested well water and frequently turned over to ensure a homogeneity of the seasoning. The weather of the region also aids in washing away all unattractive oak tannin.



To guarantee the best barrel finish ; prior to manufacturing the Allary coopers blow off about 3 to 5% humidity content in the staves with the use of a special made dryer. This allows the removal of superficial humidity in order to have stable oak and craft the barrels at 15-17% humidity.



"SAVOIR-FAIRE" AND EXCELLENCE IN THE HEART OF THE WORKSHOPS

The Allary coopers are steadily trained to become expert and develop rigorous skills in order to achieve the quality craftsmanship and continuously respond to customer's requirement.

The company wishes to transmit its skills by employing trainee coopers into the workshops.

This French "savoir-faire" is classified in the Unesco World Heritage Site.



THE ALLARY COOPERAGE HAS EARNED
6 TITLES OF "MEILLEUR OUVRIER DE FRANCE"
(TOP OF CLASS MASTER COOPER).

The Art to design a barrel

Manufacturing consists in shaping the stave so that the sides of the stave taper inward at the ends and they are also planned in the center.

Staves are prepared before the "mise en rose"; when they are first put together in an end hoop, the process is often referred to as "raising the barrel".

This process requires a manual dexterity to put the staves together.



The control of the flame to personalize the toasting

Preheating, bending and "bousinage" are the three essential processes...

Workers master the intensity, time and temperature of fire ; they work with caution to obtain a steady and nice toast : a technique to the Allary cooperage.

Many different toasts are offered :

TOAST OFFER

Allary House Toast

Allary Burgundy Toast

Light Toast

Medium Toast

Medium Plus Toast

Heavy Toast

The customer has a large choice of toasts and can choose the best one adapted for wine and alcohol aging.

The Allary team stays available for any oenological advises :



225L 228L 300L 350L
400L 450L 500L 600L





Skilled manufacturing of conical vats

For an optimal maturation the blocks are seasoned up to several years by open air-drying in our park.

A team of workers assemble the French Oak planks and slowly toast over open flame for several hours. The finishing touches by the master coopers are all made by hand and they diligently control every step to ensure the art is well respected.

The cooperage is equipped by a workshop allowing the manufacturing of conical vats reaching 20,000L.

We also offer custom made conical vats to fit the dimensions of a particular cellar.

The involvement of Allary coopers continue at the customer's winery in order to be sure the installation of the vats is optimal.





High quality oak alternatives

Customer satisfaction is a key component to the Allary philosophy of doing business.

The team takes advantage of its "savoir-faire" to offer several alternatives to the barrel : chips, staves, mini-staves and zig zag. We help and advise on the choice of your alternatives.

Our oak alternatives are sourced from the same French oak as used in our barrel and vat production.

Every customer can profit of personalized advises for an appropriate selection.



Commitment to the highest level of customer satisfaction

More than 50 years have passed since the creation of this family owned company and strong values persist : the love of a job well done, the passion of a demanding profession and the close relationship maintained with customers.

Thirty people work every day to manufacture products of quality ; they represent the momentum and the vital force of the Allary cooperage.

We rely also on our sales team, passionate and dynamic.

The Allary cooperage is proud to have numerous loyal and demanding customers who rely on the quality of our traditional products for wine and alcohol elaboration.

THE ALLARY COOPERAGE'S COMMITMENT TO QUALITY IN 10 POINTS

- › Selection of the best wood and grain by Jacky Allary (CEO).
- › Open air drying park located at the headquarter.
- › Food safety management system conformed to ISO 22000 certificate.
- › Origin, control and analysis of wood selection.
- › A recognized "savoir-faire" of exception with 6 titles of "*Meilleur Ouvrier de France*".
- › Full mastery of manufacturing processes.
- › Permanent control of quality ; traceability for each product.
- › Respect of customers expectation and personalization of products.
- › Innovation and designing new products.
- › Continuous improvement.

A national and international notoriety

and numerous references are listed in this brochure
(Appendix "The references").





29, route de Cognac - 17520 Archiac - France
T +33 (0)5 46 49 14 59 - F +33 (0)5 46 49 50 78
M contact@tonnellerie-allary.com - WWW.TONNELLERIE-ALLARY.COM