

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



Barrels	4-7
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Oak barrels



11

2 L

3 L

5 L DIMENSIONS IN CM

DIMENSIONS EN CM

10 L

REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*
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



101

REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*
F10GC+AROBINOX3	10 L	36	21	26

Finish :

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

* widest part of the barrel



1 L

2 L

3 L

5	L
-	_

	DIMENSIONS IN CM			
REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*
F01LC	1 L	19	11	13
F02LC	2 L	22	14	17
F03LC	3 L	26	15	18
F05LC	5 L	29	18	22

Finish :

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

Oak barrels



15 L

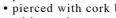
20 L

DIMENSIONS IN CM

REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*
F15GC	15 L	40	25	30
F20GC	20 L	44	26	32

Finish :

- pierced with wooden tap
- pierced with cork bung
- galvanized hoops • varnished outside



- with stand
- waxed inside



15 L

DIMENSIONS IN CM

REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*
F15GC +AROBINOX3	15 L	40	25	30
F20GC +AROBINOX3	20 L	44	26	32

Finish :

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

* widest part of the barrel



28 L





55 L

110 L

	DIMENSIONS IN CM			
REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*
F28	28 L	47	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

REFERENCE	CAPACITY	LENGTH	TOP Ø	BASE Ø*
V3	3 L	24	16	21
V6	6 L	26	21	26
V10	10 L	32	24	29

Finish :

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



3 L



10 L

REFERENCE	CAPACITY	LENGTH	TOP Ø	BASE Ø*
V3+AROBINOX3	3 L	24	16	21
V6+AROBINOX3	6 L	26	21	26
V10+AROBINOX3	10 L	32	24	29

Finish :

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



Oak vinegar barrels with wall mounts





3 L

4 L

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

Finish :

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

Barrels for Bag In Box



3 L

5 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
- varnished outside
- fixed wooden stand
- wooden key for tap



DIMENSIONS IN CM

Dimensions of Bag In Box for Bag in Box barrels

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

61 DIMENSIONS IN CM

		Dimensions in cm				
REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*	HEIGHT	STAND WIDTH
O2	2 L	26	15	18	25	19
O3	3 L	27	18	22	29	23
06	6 L	38	21	27	35	26

Finish :

• 316L stainless steel inner container and tap *widest part of the barrel

- galvanized hoops
- pierced with cork bung and cloth • with stand
- varnished outside



			D	IMENSIONS	N CM	
REFERENCE	CAPACITY	LENGTH	HEAD Ø	BILGE Ø*	HEIGHT	STAND WIDTH
O2L	2 L	26	15	18	25	19
O3L	3 L	27	18	22	29	23
O6L	6 L	38	21	27	35	26

Finish :

- brass hoops
- varnished outside
- 316L stainless steel inner container and bronze tap

*widest part of the barrel

• pierced with cork bung and cloth • with stand

Oak "Délice Caché"





Délice Caché

		D	DIMENSIONS IN CM				
REFERENCE	DESCRIPTION	HEIGHT	TOP DIAMETER	BOTTOM Ø			
DCC	Full Délice Caché with 2 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 Ø
SG	Ice bucket with galvanized hoops	13	14	12
SGL	Ice bucket with brass hoops			

Finish :

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



Champagne bucket with galvanized hoops



Champagne bucket with brass hoops

DIMENSIONS EN CM

REFERE	ENCE DESCRIPTION	HEIGHT	TOP DIAMETER	BOTTOM Ø
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

REFEREN	CE DESCRIPTION	HEIGHT	TOP DIAMETER	воттом Ø
CR	Oak table spittoon with galvanized hoops	24	22	19
CRL	Oak table spittoon with brass hoops			

Finish :

- galvanized or brass hoopsvarnished outside

- aluminum lining and cone galvanized or brass handles



Large oak rose-shaped spittoon



Large oak barrel-shaped spittoon DIMENSIONS IN CM

REFERENC	E DESCRIPTIF	HEIGHT	TOP DIAMETER	BOTTOM DIAMETER	BILGE Ø*
CRR	Large oak rose-shaped spittoon	83	41	58	×
CRF	Large oak barrel-shaped spittoon	83	41	41	48

Finish :

- galvanized hoops
- varnished outside

- aluminium cone
- plastic bucket inside

Oak bars



110L bar

DIMENSIONS IN CM

REFERENCE	DESCRIPTION	HEIGHT	TOP DIAMETER	BILGE Ø*
BAR110	110 L oak bar**	78	45	58

Finish :

- galvanized hoops 1 door 1 turning shelf
- varnished outside





225L bar

DIMENSIONS IN CM

REFERENCE	DESCRIPTION	HEIGHT	TOP DIAMETER	BILGE Ø*
BAR225	225 L oak bar** (article made from a used 225L wine barrel)	95	56	70

Finish :

- galvanized hoops
- varnished outside
- 2 doors

• 2 turning shelves

* widest part of the barrel **Rollers available as option for 110L and 225L bars

* widest part of the barrel

15

Oak bottle holders & umbrella holders



DIMENSIONS IN CM

*article made with a used barrel

REFERENCE	DESCRIPTION	HEIGHT	LENGHT	WIDTH
FO1/2-225S	Bottle holder*	95	95	75

Finish :

- galvanized hoops
- varnished outside



Umbrella holder

		DIMENSIC	DIMENSIONS IN CM		
REFERENCE	DESCRIPTION	HEIGHT	воттом Ø		
PP	Umbrella holder	44	27		

Finish :

• galvanized hoops

• varnished outside

Oak stools

Laser marking

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	
СМТ	New text for laser marking	
PMARQ	Marking per barrel	

Logos must be sent as jpeg, png or monochrome bmp high resolution files.

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 110L barrels			
Wooden taps for barr	els and vinegar barrels			
REFERENCE AROB2 AROB2.5 AROB3.5 AROB5.5	DESCRIPTION Tap n° 2 for 1L and 2L barrels Tap n° 2.5 for 3L and 5L barrels Tap n° 3.5 for 10L; 15L; 20L barrels and vinegar barrels Tap n° 5.5 for 28L; 55L and 110L barrels			
316L Stainless steel taps for barrels and vinegar barrels				
REFERENCE	DESCRIPTION			
AROBINOX3 AROBINOX28	For 10L; 15L; 20L barrels and all vinegar barrels For 28L; 55L and 110L barrels			
316L stainless steel o	r bronze taps			
REFERENCE	DESCRIPTION			
AROBINOXOAKIN	For 2L; 3L; 6L oakinox barrel (with galvanized hoops)			
AROBBRZOAKIN	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
		, warmhann conte	
REFERENCE	DESCRIPTION		

AINTSEAU	Aluminum bucket: for ice buckets,		
	Champagne buckets and table spittoons		
ACONE.CR.ALU	Aluminum cone for table spittoons		
ACONE.CR.INOX	Stainless steel cone for large spittoons		

Bungs for barrels

REFERENCE	DESCRIPTION	0
ABOUCHON1-2-3	Cork bung for 1L; 2L and 3L barrels	1
ABONDE5-10-15	Cork bung for 5L; 10L; 15L; 20L barrels	_
ABONDE28	Wooden bung for 28L barrel	
ABONDE55-110	Wooden bung for 55L and 110L barrels	8

Miscellaneous

REFERENCE	DESCRIPTION	F
ACLAV.BIB	Key for Bag in Box barrel	NAME OF TAXABLE
ACHARN.BIB	Hinge for Bag in Box barrel	100 <u>-</u>
AROUL.BAR	Roller for bar *	(77)
ACHARN.BAR	Hinge for bar *	

*Models can vary depending on availabilities

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...



- 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 2cm 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.

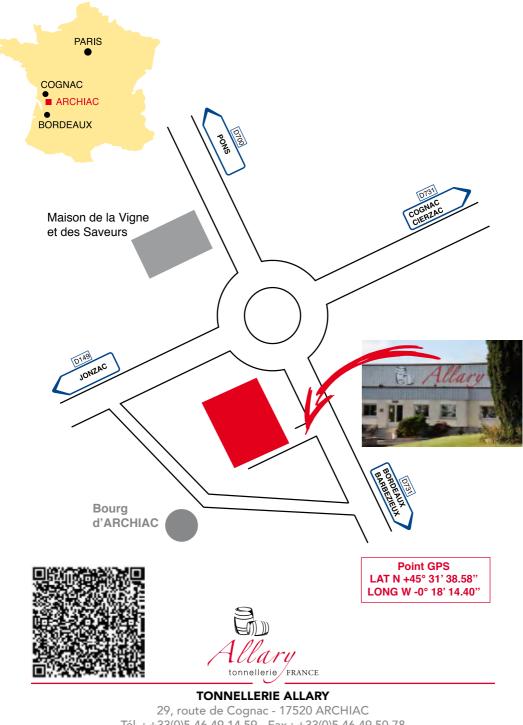
Roger retired in 1992 and at this time Jacky started managing the cooperage and successfully expanded their presence in export market.

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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