



OakBarrels

The ORION logo consists of the word 'ORION' in a blue serif font, with three gold stars below it. Above the 'O' in 'ORION' is the word 'Tonnellerie' in a smaller, lighter blue font.

PREMIUM QUALITY BARRIQUES FROM THE EXPERTS

ALL THE EXPERTISE OF FRENCH WINEMAKING IN ONE BARELL

The quality of a barrel is like that of wine. It is related to the quality and the adequacy of the raw material (grapes/wood) to the product you wish to market.

We therefore make sure to use the best quality batches of wood and select carefully select the staves used for the respective barrels. Our focus is on a homogenous structure of the wood without breaks and blisters as well as on the sensory purity of the material – the only way to guarantee continuous quality.

ORION OakBarrels are provided with complete documentation on the origin of the wood, the time of harvest, the storage time of the material and the production process of the barrel.

▶ Why to choose an OakBarrel from ORION?

All steps starting from the oak selection to the final finish of the barrel are supervised by the master cooper

- ▶ No mass production of barrels from a large cooperage, but careful, traditional manufacturing. All barrels are being produced individually according to the customer's needs, no barrel production for stock.
- ▶ Wood from sustainable forestry.
- ▶ Certified by the ONF (French Forestry Organization), only from the best French oak forests, e.g. Belleme, Fontainbleau, Tronçais, Jupilles, Compiègne.
- ▶ Free from chlorine or bromine containing substances, such as PAH derivatives, that influence the sensory quality of your wine.
- ▶ Continuous stoking cycle guarantees the regularity of colour and flavour of the wood without blisters and breaks.
- ▶ Suitable for red wines and white wines.

▶ Customization of barrels



Together with our partners 2B supplies barrels that are exactly right for your premium wine. You can choose the origin and type of wood, the intensity of toasting, the type of bending of the stakes, and we customize the barrels in terms of hoops (number and colour) and marking (location and type of marking, e.g. vintage, castle logo, etc.) for you.

► Available sizes and forms

Shape of barrel:

Bordeaux transport barrel
Burgundy traditional barrel

Size of barrel:

225 L Barrique, 300 L Hogshead,
400-500 L Puncheon

Wood quality:

Fine, Extra fine

Wood origin:

French oak

Toasting grade:

Light (L), Medium (M), Medium plus (M+), Medium Long (ML), Forte (F)

► NEPTUNE - The barrel for white wines (BDX 3 & BDX3B ML)

For the special requirements of the varietal character of white wines we use the special NEPTUNE method for bending of the staves without fire. A total immersion of the barrel in water removes hard and strong wood flavours and tannins, resulting in a barrel that adds a fine and sweet note to your white wine but no woody flavours. NEPTUNE – the barrel for white wines.



In cooperation with Orion 2B has developed a special barrel for varietal white wines:
The BDX3 ML Neptune.

IMPORTANT INFORMATION All barrels are made to order, please plan 8-10 weeks of time for delivery. We have no barrels on stock, since the barrels would lose humidity and flavours during storage and hence would be of lower quality.

► SPEZIFIKATIONEN

ART NO	BARREL-TYPE BORDEAUX	TOAST	ORIGIN OF WOOD	QUALITY	VOL. (L)	HEIGHT (mm)	STAVES (Ø mm)	BILGE (Ø mm)	MATURATION (MONTHS)	VARIETAL
8001003	112L	L/M/ML/M+/F	F	Extra fine	112	760	22	500	N/A	All wines
8001001	BDCT	L/M/ML/M+/F	F	Extra fine	225	950	22	690	6 - 18	All Bordeaux reds and Rhône varietals
8001002	BDCF	L/M/ML/M+/F	F	Extra fine	225	950	22	690	6 - 18	
8001007	BDXL	L/M/ML/M+/F	F	Extra fine	225	950	22	680	6 - 18	
8001012	BDX-β	L/M/ML/M+/F	F	Fine	225	950	27	690	6 - 18	Cabernet, Merlot, Petit Verdot
8001006	BDX	L/M/ML/M+/F	F	Extra fine	225	950	27	690	6 - 18	All red wines
ART NO	BARREL-TYPE BORGOGNE	TOAST	ORIGIN OF WOOD	QUALITY	VOL. (L)	HEIGHT (mm)	STAVES (Ø mm)	BILGE (Ø mm)	MATURATION (MONTHS)	VARIETAL
8001014	BG-β	L/M/ML/M+/F	F	Fine	228	880	27	710	12 - 18	Pinot Noir, Grenache, Tempranillo, Syrah
8001008	BG	L/M/ML/M+/F	F	Extra fine	228	880	27	710	6 - 18	All Burgundy varietals Neptune for white wine
8001011	BGT	L/M/ML/M+/F	F	Extra fine	228	880	27	710	6 - 18	
ART NO	BARREL-TYPE 300 - 600 l	TOAST	ORIGIN OF WOOD	QUALITY	VOL. (L)	HEIGHT (mm)	STAVES (Ø mm)	BILGE (Ø mm)	MATURATION (MONTHS)	VARIETAL
8001017	BDX3	L/M/ML/M+/F	F	Extra fine	300	1025	27	770	6 - 18	Burgundy / Neptune for white wines
8001020	BDX3-β	L/M/ML/M+/F	F	Fein	300	1025	27	770	12 - 18	Cabernet, Merlot
8001018	BDX4	L/M/ML/M+/F	F	Extra fine	400	1050	27	870	6 - 18	All wines
8001019	BDX5	L/M/ML/M+/F	F	Extra fine	500	1100	27	890	6 - 18	

F = French oak

For detailed information about our products and services, please visit our website www.2BFermControl.com

DISCLAIMER & INFORMATION

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All the above information is provided to the best of our knowledge at the date of its publication. The information given is intended only as a guide and does not claim to be complete in any way. It is the responsibility of the user to check that the products can be effectively used for the desired application, and to be familiar with the conditions of use for each product.

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YOUR LOCAL 2B PARTNER

