



Canton Cooperage is located in Kentucky, in the heart of the white oak forests of the Eastern United States. The company is distinguished by its 75-year history of premium American oak barrel making. In 1998, the company became a division of Chêne & Cie, family owners of the French cooperage Taransaud, further enhancing the superior quality and consistency of Canton barrels through access to shared research, expertise and resources.



MEMBER OF



AMERICAN FORESTS

CANTON COOPERAGE IS A PROUD SPONSOR OF
AMERICAN FORESTS TREE PLANTING PROGRAM
FOR ENVIRONMENTAL RESTORATION

www.cantoncooperage.com ♦ Toll Free: 877.542.1158 (within USA) ♦ Phone: 707.843.4407



GRAND
CRU *Limited edition*

MASTERS OF AMERICAN OAK BARRELS

EXPERTLY CRAFTED BARRELS FACILITATE THE EXPRESSION OF EACH WINEMAKER'S VISION

CERTIFIED OPEN AIR-SEASONING

Canton Cooperage is the first American oak wine barrel producer to have third-party certification of its natural open air-seasoning process. The Kentucky wood yard is adjacent to the cooperage, where the temperate climate provides the ideal aging environment. The barrel staves are naturally aged for 24, 36 and 48 months in the open air and subject to all the beneficial climatic conditions that nature offers.



EACH STAVE IS HAND SELECTED

With an extensive history of sourcing wood from the best forests and mills, Canton assures that only the straightest fine-grained, white oaks are used for crafting each American oak barrel. An extremely rigorous protocol ensures that every stave is hand-inspected and sorted for overall quality and grain tightness.

OPEN-FIRE TOASTING

Employing traditional open-fire toasting by highly skilled coopers, every barrel's toasting data is monitored by computer and stored in a database. Canton's proprietary toasting processes are the result of years of careful research and development. The toasting formulas are precise, allowing for each barrel to reveal its full aromatic potential.

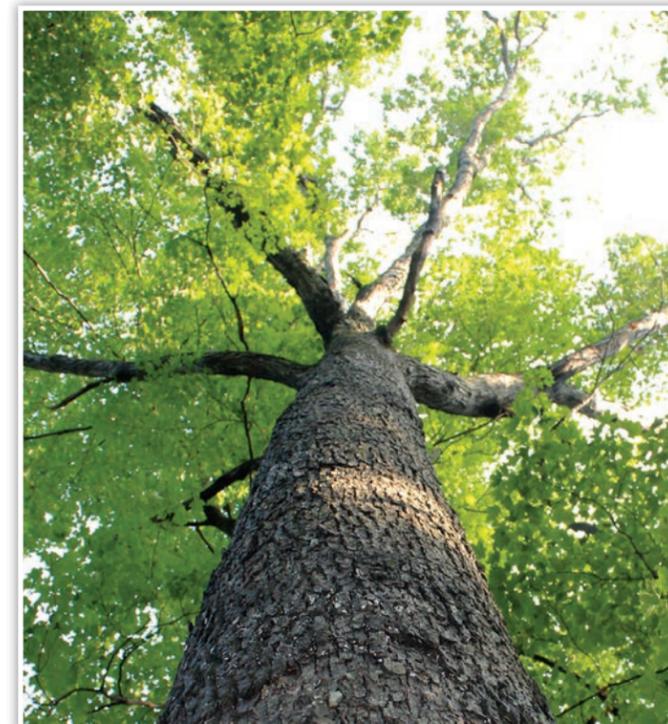


QUALITY AND CERTIFICATION

The first American oak cooperage to be HACCP certified, Canton Cooperage ensures the highest standard of food safety, with stringent quality control in all aspects of production, without compromise. A unique barrel identification number guarantees full traceability. Testing is done for haloanisole and halophenol compounds.

COMMITMENT TO SUSTAINABILITY

Canton Cooperage is committed to excellence, integrity, environmental stewardship, a safe workplace, and customer and employee satisfaction. Canton has specific programs to minimize wood waste, conserve energy, save water and maximize recycling.



INTERNATIONAL BENCHMARK FOR AMERICAN OAK BARRELS

Canton's American oak premium barrels are sold to prestigious wineries, craft breweries and distilleries across all five continents. Our worldwide customers rely upon our benchmark Vintage, Vintage Premium, Grand Cru and Grand Cru Limited Edition barrels to maximize their winemaking and craft beverage skills.

Canton strives to provide excellence in customer service, with an international marketing and sales team composed of highly trained enologists, former cellar masters, wine merchants and wine industry professionals.