

BORDEAUX CHÂTEAU TRADITIONAL BARREL - XC -

THICKNESS	CAPACITY	WEIGHT	HOOPS	STAVES LENGTH	HEAD DIAMETER	BILGE DIAMETER
20-22 mm	225 litres	± 40 kg	6 galvanized 4 chestnut	95 cm	56 cm	70 cm

Wood specifications

Type:	Quercus Sessilis, Quercus Robur
Origin:	Selection and assembly of numerous French sources
Ageing:	Initial Watering. Open air ageing from 20 to 36 months minimum
Specific quality control:	Test of no contaminating agent : TCA/Radioactivity

Manufacture specifications

Pre toast:	Traditional wood fire or immersion in hot water
Toast:	Traditional wood fire - Precise intensity
Bung hole:	Burned - Diameter 48/52 mm
Bung:	Wooden bung or silicon bung
Completion of heads:	Assembled with pins stainless - Marked with our mark + identification
Esquive:	Optional
Toasted heads:	On request
Check watertightness:	Water at high pressure - Emptied and dried without sulfur
Packing:	Heavy shrink wrapped plastic
Identification:	Single identification number
Guarantees:	<p>100% PEFC French oak</p> <p>100% integrated into supply of French oak for staves</p> <p>ISO 9001 - ISO 14001 - HACCP since 2008</p> <p>Complete traceability from the forest to the barrel</p> <p>Guaranteed French Origin Products</p> <p>Bureau Veritas recognition of the French origin of oak trees : N°BV/102-1/RE</p> <p>Bureau Veritas recognition of the length of natural aging French oak for staves</p> <p>One year material and workmanship</p> <p>Control of no contaminating agents. Tests carried out by the EXACT laboratory, accredited by COFRAC under N°1-2201 (scope available on www.cofrac.fr)</p>

