

ORIGIN

Tight-Grain French oak.

For optimal oak seasoning we stack each stave strategically (in a well ventilated manner) on clean pallets in our open air park. Here the hand selected oak is subjected to maturation in our unique micro climate for a minimum of 24 months.

THE BORDELAISE BARREL OFFERS SUBTLE NUANCES, FINE LONG STRUCTURE AND PRESERVES THE FRESH ASPECT OF YOUR WINE. FOR LONG-TERM AGING.

OPTIONS

- 1 Toasted heads - free
- 2 Custom laser marking - free
- 3 Wooden or silicon bung - free
- 4 36 month outdoor seasoning *
- 5 Black hoops *
- 6 8 galvanised hoops "Bordelaise Ferrée 22mm" *

* Options 4, 5 and 6 are charged, for prices please contact your sales agent.



LIGHT

MEDIUM

MEDIUM LONG

MEDIUM PLUS

HEAVY

TOAST

SPECIFIC DETAILS FOR THE BORDELAISE BARREL

Volume in liter	Height in cm	Head diameter in cm	Bilge diameter in cm	Thickness in mm	Weight in kg	Galvanised hoops
225	95	55	70	22	50	6 ou 8

PREPARATION

Fill your Allary barrel with cold water and soak for 24 hours.

Empty.

Let dry for 30 minutes.

Fill with wine within 24 hours.

STORAGE

Store in a clean environment with 75% - 85% humidity.

Shelter from UV and an arid, dry environment.

ISO 22000 CERTIFICATION

