

Advice before use

For immediate use

METHOD A

- 1 Fill the barrel completely with non-chlorinated cold water (20°C/68°F).
- 2 Leave to rest for 48H or until the barrel becomes completely water tight.
- 3 Empty the barrel, leave to drain, rinse with clear non-chlorinated water and leave again to drain.

METHOD B

- 1 Fill the barrel with 20L of very hot non-chlorinated water (80°C/176°F) and insert the bung.
- 2 Rock the upright barrel on each head using several circular movements.
- 3 Shake the barrel for several minutes, by turning it on the horizontal position by 15 cms each time (4 turns), check for water tightness then remove the bung. Leave to drain (do not close the barrel while still hot, risk of very strong depression).

If you will not be using your barrels for several weeks or months

- Keep in the original packaging.
 Store in place with following characteristics :
- Good hygrometry (75% - 80%)
 - No draughts
 - Low level of light
 - If necessary, cover the barrel with a tarpaulin (limit exposure to U.V.)

IN CASE OF LEAKAGE

- Leave to drain, then leave to dry for an hour.
- Re-start method B.
- Empty the barrel, leave to drain and rinse with water.

NB : if leaks re-appear, contact our Technical Department who will, if necessary, intervene on the spot

We are working with a complex, natural product. We check our barrels with water and pressurization at two stages of production. We also advise that the barrels be prepped with water in the cellar prior to use. In spite of all this, barrels can present leakages when filled with the wine or spirit, which cannot be prevented.

INTERPRETATION OF THE TRACEABILITY OF YOUR CODES

(OF = production order)

