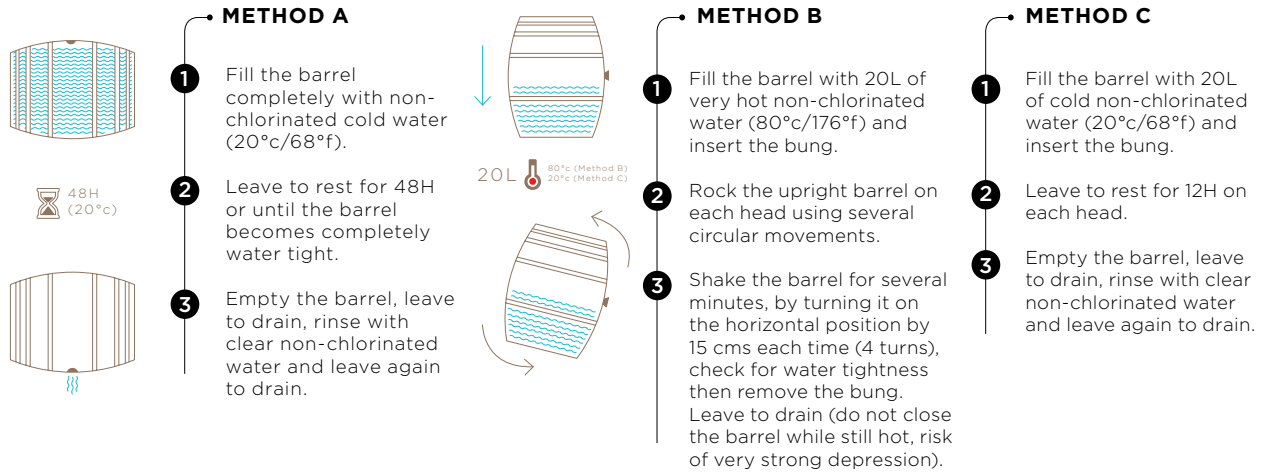


Advice before use

For immediate use



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)

