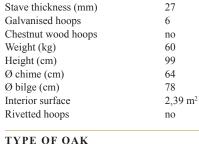
300 LITERS

HYBRIDE







Capacity (L.)

Body: American oak - Heads: French oak

Naturally seasoned in the open air from 20 to 24 months minimum

300

Checked for the absence of contaminants, tests carried out by the EXACT laboratory, accredited by

COFRAC under N°1-2201 (scope available on www.cofrac.fr)

CERTIFICATIONS / ACCREDITATIONS

100% integrated French oak

100% PEFC French oak/10-34-107

Bureau Veritas issues a certificate for HACCP mastery of products manufactured by Tonnellerie Berthomieu - Certificate of conformity N° BV/177/RE.

PACKAGING

Identification by single number

Transport Wrapping - Cardboard end protections / bubble paper / cling wrap

MANUFACTURE

Steaming Barrels are steam treated

Traditional wood fire toasting Light Toast (LT), Medium Toast (MT),

Medium Toast + (MT+), Heavy Toast (HT)

Bung hole Cauterized - Diameter 48/52

Heads Oak tongued and grooved up to 300 litres

Oak with stainless steel pins and natural fixations above 300 litres

Testing for Water Tightness High pressure hot water

Toasted Heads Options

Hoops painted black

Special laser engraving

Spigot hole

Wooden or silicone bung





Parc d'activités des Bertranges 58400 LA CHARITE SUR LOIRE France

