

FRENCH OAK BARREL 400 L



Capacity (L.)	400
Stave thickness (mm)	27
Galvanised hoops	8
Chestnut wood hoops	no
Weight (kg)	81
Height (cm)	105
Ø chime (cm)	72
Ø bilge (cm)	88
Interior surface	2,92 m ²
Riveted hoops	no

TYPE OF OAK

N : Nevers – A : Allier – CF : Centre France – V : Vosges

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

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

French origin guaranteed

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

litresTesting for Water Tightness

High pressure hot water

Options

Toasted Heads

Hoops painted black

Special laser engraving

Spigot hole

Wooden or silicone bung

Optima Barrels