

BURGUNDY CAVEAU



Capacity (L.)	228
Stave thickness (mm)	27
Galvanised hoops	6
Chestnut wood hoops	4
Weight (kg)	48
Height (cm)	88,5
Ø chime (cm)	60
Ø bilge (cm)	74
Interior surface	2,00 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 litres
Testing for Water Tightness	High pressure hot water
Options	Toasted Heads Hoops painted black Special laser engraving Spigot hole Wooden or silicone bung Optima Barrels



BVCert. 6091858

