

500 LITERS



Capacity (L.)	500
Stave thickness (mm)	32
Galvanized hoops	8
Chestnut wood hoops	no
Weight (kg)	92
Height (cm)	112
Ø chime (cm)	77
Ø bilge (cm)	93
Interior surface	3,37 m <sup>2</sup>
Riveted hoops	no

#### TYPE OF OAK

Bertranges or Tronçais

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](http://www.cofrac.fr))

#### CERTIFICATIONS / ACCREDITATIONS

100% integrated oak

100 % PEFC/10-34-107

Origine France Garantie label

Bureau Veritas issues a verification statement of its HACCP plan after inspection (N°BV/090/RE) which ensures the alimentary quality of Tonnellerie Ermitage products.

#### 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

Blending of oak + tongued and grooved up to 300 litres -  
Stainless pins above 300 litres

Watertightness testing

High pressure hot water

Options

Toasted heads  
Hoops painted black  
Number of hoops  
Special laser engraving  
Spigot hole  
Wooden or silicone bung  
Specific laboratory analyses



BVCert. 6091858

