

BURGUNDY CAVEAU



|                      |                     |
|----------------------|---------------------|
| Capacity (L.)        | 228                 |
| Stave thickness (mm) | 27                  |
| Galvanized 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 <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

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

