

BORDEAUX CHÂTEAU FERRÉE



Capacity (L.)	225
Stave thickness (mm)	22
Galvanized hoops	8
Chestnut wood hoops	no
Weight (kg)	40
Height (cm)	95
Ø chime (cm)	56,5
Ø bilge (cm)	69
Interior surface	2,02 m ²
Riveted hoops	yes

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)

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 Seasoning beyond 36 months (subject to availability)

Toasted heads

Hoops painted black

Number of hoops

Special laser engraving

Spigot hole

Wooden or silicone bung

Specific laboratory analyses



BV Cert. 6091858

