

BORDEAUX TRANSPORT THIN



Capacity (L.)	225
Stave thickness (mm)	22
Galvanized hoops	6
Chestnut wood hoops	no
Weight (kg)	40
Height (cm)	95
Ø chime (cm)	56,5
Ø bilge (cm)	69
Interior surface	2,01 m²
Rivetted 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

