



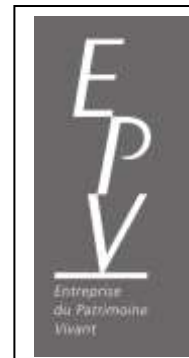
Tonnellerie de Champagne – Ardenne

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INSTRUCTIONS OF USE OAK BARRELS

Thank you for ordering your barrel at Tonnellerie de Champagne! All our team gave its very best to deliver qualitative barrels or casks, from the very 1st step - wood selection - to the finish of our products.

Our coopers remain at your entire disposal in case you need any help or advice for use. Please feel free to contact us.

1 – New Oak Barrels

Your barrel has been prepared and toasted with a special care by our team, according to a traditional / authentic natural process. No chemicals have been used and we guaranty a 100 % alimentary barrel. The bund delivered on the barrel ensures a total isolation inside the barrel.

Whatever its age and preparation, wood is a living material and needs a short preparation before using it.

When the barrel is delivered, fill it completely with fresh water, shake it and leave the barrel full of water for 24 h.

This will enable the wood fibres to expand and be completely prepared for receiving your wine. Filtered and dechlorinated water is better if you can provide it.

If you are not able to use the barrel immediately after delivery, leave it in its initial packaging and store it in a fresh and ventilated place. The minimum hygrometry level shall be 65%, optimum between 75 and 85%. Avoid extreme environments such as too hot & dry room, or too wet / muddy place.

2 – Second Hand Barrels

Your barrel has been completely cleaned, renewed and prepared for using. Sulfide has been used at the minimum level, in order to avoid any bacterial attack in the wood fibres and in your wines. Our team has taken a special care so that no default or leak can occur.

Your barrel has its own history and its life will go on in your winery. It may have contained one, two, or much more wines, which will characterize its technical age. This information, as well as the type of wine (red / white) is mentioned when you order and receive the barrel.

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