

OPTIONS AND CUSTOMIZATION OF BARRELS



Custom barrels

Possibility of making your barrels with your oak staves, seasoned on your behalf in our wood yard. Once we agree on a seasoning regimen (24-36 months), it could be manufactured in our cooperage



Fermentation

If you want to make your winemaking in barrels, we offer different options:

- Installation of vinification bung on the head, and a racking valve
- Installation of a cupola lid positioned on the bung stave, and of a racking valve
- Wheel or ball bearing stand
- Possibility of delivery of an opened barrel for fermentation (head delivered to the side)
- Various bungs

> VOLUMES AVAILABLE: from 500 L



Laser etching of your logo

Your logo can be laser-etched on your barrels. This option is offered with any order.

> AVAILABILITY: all barrels



Special hoops

We offer, on all barrels, **galvanized hoops or painted in black or in the color of your choice**. We also offer **chestnut hoops** known as «bâtard» (4 chestnut circles) or «tradition» (8 chestnut circles) and the option with traditional hoops with reconditioned hoops on all 228 L.

> AVAILABILITY: **Black hoops: available for all barrels**
4 or 8 chestnut hoops: 228 L

Oak stands for barrels

Ideal to create a pyramid of barrels, or simply to move them more easily with a pallet jack or a forklift, our oak stands are **available for barrels from 228 L to 600 L**.

Please ask for the catalogue.

> AVAILABILITY: Available from 228 to 600 L

Barrels with glass display heads

This barrel will bring your wines all the qualities you are looking for when maturing in oak barrels, but it will also bring the fun factor into your winery.

For a maximum strength and visibility, we chose to use 8 mm thick tempered glass.

> AVAILABILITY: from 225 L to 600 L

Oak Cross bar

To identify a cuvée or a batch, with a personalized oak plate placed on the bottom of your barrels and reusable for each vintage. Custom laser marking.

> AVAILABILITY: from 225 to 600 L

BARRELS DIMENSIONS

