



barrel

Aromatic

	XT	XTL	BT	TT
Barrels	Bordeaux Export Barrel	Bordeaux Export Barrel Thin Staves	Burgundy Export Barrel	Bordeaux Export Barrel 300 litres
Thickness	25-27 mm	22 mm	25-27 mm	25-27 mm
Capacity	225 Litres	240 Litres	228 Litres	300 Litres
Hoops	6 galvanized	6 galvanized	8 galvanized	8 galvanized
Stave length	95 cm	95 cm	82 cm	102 cm
Head diameter	56 cm	56 cm	60 cm	62 cm
Bilge diameter	70 cm	70 cm	72 cm	78 cm

Wood specifications

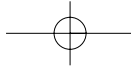
Type :	Quercus Sessilis, Quercus Robur
Origin :	Selection & assembly of numerous sources
Certification :	Certified origin by the french organism CTBA (*)
Grain :	Medium fine
Ageing :	Initial watering - Open air ageing for 18 months
	Specific quality control: Test of no contaminating agents: TCA/Radioactivity/Heavy Metals

Manufacture specifications

Pre-toast :	Traditional wood fire or immersion in hot water
Toast :	Traditional wood fire - Precise intensity
Bung Hole :	Burned - Diameter 48/52 mm
Type of bung :	Wooden bung or silicon bung Bouchard H14
Completion of heads :	Assembled with pins stainless steel
	Marked with our mark + identification
Esquive :	Optional
Toasted Heads :	On request
Check watertightness :	Water at high pressure
	Emptied and dried without sulphur
Packing :	Heavy shrink-wrapped plastic
Identification :	With a single identification number
Garantee :	HACCP process and ISO 9000 certification
	One year material and workmanship
	Control of no contaminating agents by and independant laboratory certified COFRAC.

* Centre Technique du Bois et de l'Ameublement





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The history of Saury is part of the grand French tradition of cooperage. Today, Saury produces top-quality barrels for maturing the best wines from vineyards all over the world.

Aromatic Barrel, Aromatic Barrel, the best value for money.

Made with long-dried, medium-fine-grained wood, the Aromatic barrel develops its wood flavours quickly, helping to bring out the fruity qualities and the flexibility of the tannins.

It is just the thing for short maturing and its incomparable value for money makes it ideal for demanding winegrowers, concerned with commercial competitiveness who want to mature their wines quickly in optimal conditions which will keep a competing advantage.

