



barrel

# Classic

	XT	XTL	XC	XCF	BT	BTD	TT	TC	KT	CT
<b>Barrels</b>	Bordeaux Export Barrel	Bordeaux Export Barrel Thin Staves	Bordeaux Château Traditional	Bordeaux Château Ferré Barrel	Burgundy Export Barrel	Burgundy Traditional Barrel	Bordeaux Export Barrel 300 litres	Bordeaux Export Barrel 350 litres	Bordeaux Export Barrel 400 litres	Bordeaux Export Barrel 500 litres
<b>Thickness</b>	25-27 mm	22 mm	20-22 mm	20-22 mm	25-27 mm	25-27 mm	25-27 mm	25-27 mm	25-27 mm	25-27 mm
<b>Capacity</b>	225 litres	240 litres	225 litres	225 litres	228 litres	228 litres	300 litres	350 litres	400 litres	500 litres
<b>Hoops</b>	6 galvanized	6 galvanized	or 8 galvanized 4 chestnut hoops	8 galvanized	8 galvanized	6 galvanized 8 chestnut hoops	8 galvanized	8 galvanized	8 galvanized	8 galvanized
<b>Stave length</b>	95 cm	95 cm	95 cm	95 cm	82 cm	82 cm	102 cm	104 cm	105 cm	110 cm
<b>Head diameter</b>	56 cm	56 cm	56 cm	56 cm	60 cm	60 cm	62 cm	64 cm	72 cm	78 cm
<b>Bilge diameter</b>	70 cm	70 cm	70 cm	70 cm	72 cm	72 cm	78 cm	82 cm	87 cm	93 cm

## Wood specifications

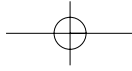
<b>Type :</b>	Quercus Sessilis, Quercus Robur
<b>Origin :</b>	Selection & assembly of numerous sources
<b>Certification :</b>	Certified origin by the french organism CTBA (*)
<b>Grain :</b>	Fine
<b>Ageing :</b>	Initial watering - Open air ageing for 18 to 24 months
	Specific quality control: Test of no contaminating agents: TCA/Radioactivity/Heavy Metals

## Manufacture specifications

<b>Pre-toast :</b>	Traditional wood fire or immersion in hot water
<b>Toast :</b>	Traditional wood fire - Precise intensity
<b>Bung Hole :</b>	Burned - Diameter 48/52 mm
<b>Type of bung :</b>	Wooden bung or silicon bung Bouchard H14
<b>Completion of heads :</b>	Assembled with pins stainless steel
	Marked with our mark + identification
<b>Esquive :</b>	Optional
<b>Toasted Heads :</b>	On request
<b>Check watertightness :</b>	Water at high pressure
	Emptied and dried without sulphur
<b>Packing :</b>	Heavy shrink-wrapped plastic
<b>Identification :</b>	With a single identification number
<b>Garantee :</b>	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





# barrel Classic

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.

**Classic Barrel**, the reference.

Made with certified French oak exclusively and selected for the finesse of its grain whom staves will be dried for 2 years, Classic Barrel became a world reference for all the demanding wine growers whose quality remains the Master word.

Qualitative obsession and the jealous care of our Masters coopers make of it a barrel of a very large constancy which will always respect the personality of the wine, its fruit, thus contributing has its future generosity.

It is particularly intended for the long traditional breedings and will give the best of its expression at the end of the breeding.

The diversity of the formats enables you to harmonize your program of breeding as well as possible, to offer to the tasters your wines the maximum of lasting pleasure of many years.

