



Recommendations for using your new Canton barrels

Thank you for having selected Canton barrels for maturing your wine.

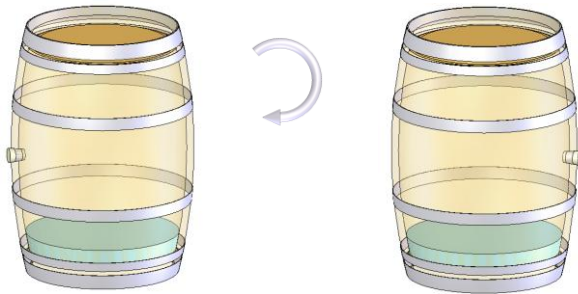
Reception inspection

Our Quality service inspects every order to ensure that it corresponds precisely to your requirements.

We invite you, however, to inspect your barrels upon reception and communicate any observations you may have either by contacting your agent or by calling the cooperage on +33 (0)5 45 36 86 50.

Immediate use

Procedure 1:



- ✓ Pour 10 to 15 litres of non-chlorinated, cold water into the barrel.
- ✓ Move the barrel around with the bung closed, so that the water wets the entire interior surface.
- ✓ Place the barrel in a vertical position on one end for 3 to 12 hours.
- ✓ Turn the barrel over onto the other end for 3 to 12 hours.
- ✓ Empty the barrel and let the water drain out through the bung hole held downwards until there is no more water present.

If, in spite of our control processes, you observe a slight leak, it will probably close up by itself in a short time.
If the leak has not closed up within 24 hours, please contact your agent or the cooperage.

Later use

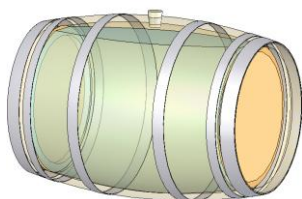
Cooperage wood reacts to its environment.
Storage conditions may therefore have an impact on the barrel.

In the event of long storage periods:

- ✓ Keep the barrel in its original packaging.
- ✓ Ensure the absence of atmospheric pollution.
- ✓ Maintain air humidity at around 80%.
- ✓ Maintain a temperature of 60 to 65°F (15 to 18°C).
- ✓ Keep the barrel away from draughts.

If the above storage conditions are respected, the barrels can be prepared for use as in procedure 1 above.
If the above storage conditions have not been met (warm and dry atmosphere), please follow procedure 2.

Procedure 2:



- ✓ Fill the barrel with non-chlorinated, cold water.
- ✓ Leave the barrel for 24 to 48 hours.
- ✓ Empty the barrel and allow the water to drain out through the bung hole until there is no more water present.

Important : Do not exceed a pressure of 500 millibars in your Canton barrel.
When you clean your barrels, we recommend that you do not use a temperature of water over 140°F (60°C).