

# Large barrels

While enabling the micro-oxygenation of the wine, our larger barrels (300L to 600L) bestow a more discreet oak character because of a smaller ratio of wood to wine. They are recommended for aging and can be adapted for vinification, allowing a permanent exchange between the pomace and the must.

## Transport 300L

CAPACITY (L)	300
LENGTH OF STAVES (CM)	100
DIAMETER OF BILGE (CM)	76,6
DIAMETER AT HEAD (CM)	64,5
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	58



## Transport 350L

CAPACITY (L)	350
LENGTH OF STAVES (CM)	103
DIAMETER OF BILGE (CM)	81
DIAMETER AT HEAD (CM)	62
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	60



## Transport 400L

CAPACITY (L)	400
LENGTH OF STAVES (CM)	105
DIAMETER OF BILGE (CM)	88
DIAMETER AT HEAD (CM)	72
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	71



## Transport 500L

CAPACITY (L)	500
LENGTH OF STAVES (CM)	110
DIAMETER OF BILGE (CM)	91,7
DIAMETER AT HEAD (CM)	78,6
THICKNESS OF STAVES (MM)	25/27
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	82



## Demi-Muid 600L

CAPACITY (L)	600
LENGTH OF STAVES (CM)	115
DIAMETER OF BILGE (CM)	104
DIAMETER AT HEAD (CM)	91
THICKNESS OF STAVES (MM)	40/42
GALVANISED HOOPS	8
BUNG HOLE (MM)	50
WEIGHT (KG)	140



Barrel only available in classique medium or medium plus toast