



TONNELLERIE SIRUGUE

TEL: 310.403.8398 - EFAX: 310.988.2835

EMAIL: francoise@sirugueusa.com

Recommended guidelines for preparation and handling of Sirugue barrels

Steps prior to use

In order to preserve your barrels in the best possible condition prior to filling with wine and to avoid unnecessary leaks, we recommend the following steps:

- Keep the barrels in their original plastic packing until ready for use.
- Storage conditions should be as cool as possible, away from direct sunlight.
- Maintain the humidity level at least 65% (ideal 75-80%).
- Store away from light and draught.
- Avoid direct sun.
- Stack barrels off the floor.
- Keep the barrels clear of chemicals and contaminants.

Our barrels are delivered ready for use; however we recommend you verify each barrel is tight prior to filling with wine.

Preparing your new barrel for use

We recommend two methods of preparation:

Method 1

1. Fill barrel with 4-5 gallons of hot water (about 100° F) and replace the bung.
2. Turn the barrel vertically on one head for one hour.
3. Turn the barrel onto the other head for one hour.
4. Empty the barrel and rinse with clean water and allow to drain.

Method 2

1. Fill the barrel with 4-5 gallons of water and replace the bung.
2. Turn the barrel vertically on one head for 2-3 hours.
3. Turn the barrel onto the other head for 2-3 hours.
4. Empty the barrel, rinse with clean water and allow to drain.

If the barrel has been well stored, not for too long, fill it directly without rinsing or soaking. Only do this if the barrel is completely tight – roll it end over end a few times and the sound and feel, with a bit of experience, will indicate this.

If the barrel has been stored for any length of time and feels loose, it may need to be completely filled with cool water and soaked for 12-24 hours.