

## DARNAJOU BARREL INFORMATION SHEET



### DELIVERY & PICK-UP TERMS

#### Congratulations on your Tonnellerie Darnajou barrels!

We recommend that **as soon as your barrels arrive at the warehouse, you contact the warehouse staff** in order to arrange for either a delivery at your storage facility or for a pick-up. Please remember that the warehouse will charge you a **monthly fee for storage**.

If you chose to **pick-up your barrels yourself**, please call the warehouse staff at least **24 hours in advance** for an appointment, so that your barrels are fully ready upon your arrival.

Finally, please double-check your order before you sign the Bill of Landing. **Immediately notify** the truck driver *(for a delivery)* or the warehouse staff *(for a pick-up)* of any **defect or shipping damage**. Once in your possession, the barrels are your responsibility.

### RECOMMENDATIONS REGARDING STORAGE & USE

**Oak is a living element.** As a result, maturing wine in wood barrels brings some wonderful and complex compliments to your wines. It also requires some **very specific precautions**. For the very best results, we are pleased to provide the following practical suggestions:

#### Storage Conditions:

Your Darnajou barrels must be stored in a **cool** place, **sheltered from draft and light**, but also fairly **well-ventilated** in order to avoid any mold development. **Ambient humidity must be above 65%** (max 85%). If you do not intend to use your barrels soon after delivery, **leave them shrink-wrapped** in order to prevent the oak from drying out. **Keep them sealed**. Do not store them by any potential source of contamination, such as treated wooden pallets, sanitizers, chemicals, etc.

#### Prior to Use:

The Darnajou barrel is delivered ready-to-use; however, it is advisable to check its water-tightness prior to use.

1. **Remove the shrink wrap.**
2. **Completely fill the barrel with cold water and let it soak overnight**, or put approximately 5 gallons of cold water in and let the barrel sit on each end for about 12 hours. *(In this second option, make sure that all of the inside becomes wet by shaking the barrel as you turn it from one end to the other.)*
3. **Drain the barrel entirely for several hours.** Your barrel is now ready.

#### Minor Repairs:

After filling the barrels with wine, some small leakages may occasionally appear along the grain of the wood. This can be easily repaired. Wipe off the leaking spot; then rub gently with some sand paper. The leak will reappear right away. At this precise spot, create a small hole. Gently insert a wooden stopper using a hammer. This should immediately stop the leak. Then, cut off the extra part of the plug with a chisel. Sand down for a smooth feel. *For any questions, please feel free to contact us.*