



Tonnellerie de Mercurey

Storage and maintenance of empty barrels having wine content

— 1. Rinse the barrel with cold water several times until the rinse water is clear.

If the barrel is refilled immediately, let the barrel drain for 5 minutes.
If not, go to the next step.

— 2. Let the barrel dry completely for 24 hours (bung down)

Store the barrel bung down if filling is anticipated within 7 days following the drying.
If not, go to the next step.

— 3. Sulphur

Sulphur the barrel with 10 grams of sulfur to avoid the appearance of moisture. Hermetically seal the barrel with a silicon bung once combustion is finished.

— 4. Storage

Store the barrels in a location having the following characteristics:

- relative humidity between 65% and 85%
- no odors or pollution
- absence of air drafts
- low light

— 5. Put a stored barrel in water before using