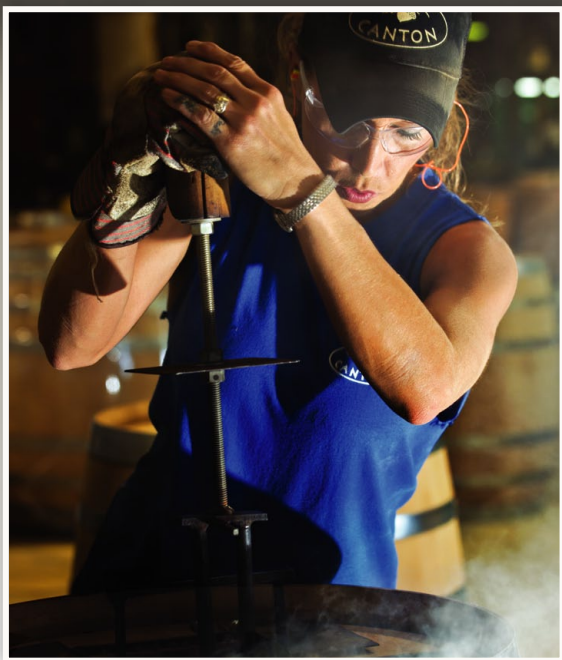




Grand Cru

CERTIFIED 3 YEAR OPEN AIR-SEASONED OAK



The **Grand Cru** 3 year, open air-seasoned American oak barrel is about balance. The tight-grain oak of this barrel provides a slow and even extraction of compounds. Pleasing toasted oak flavors are complemented by brown spices, providing finesse and a broad range of aromas and taste sensations. Subtle and elegant, the Grand Cru barrel allows for a harmonious integration of wine and oak, enhancing the structure and lengthening the finish of fine wines.



SINCE 1939

Canton Cooperage is distinguished by its unparalleled experience of crafting premium American white oak barrels. Member of Chêne & Cie since 1998. Canton is committed to sustainability.

WOOD SELECTION AND 100% NATURAL SEASONING

- ♦ Carefully selected American white oak that has been third-party certified and open air-seasoned for a minimum of 36 months – certified annually since 2006.
- ♦ All staves are hand-selected to ensure fine to extra-fine grain and tightness with aesthetic appeal.

TOASTING TECHNOLOGY

- ♦ Bent and toasted over an open oak fire, employing precise time and temperature formulas, monitored by computerized sensors.
- ♦ Proprietary toasting levels: light, medium, medium plus and heavy.
- ♦ Barrel heads are toasted, or plain by request.

TASTING NOTES

Elegance, subtlety and balance are brought forth from the seamless integration of wine and oak offered by the Grand Cru barrel. A complex balance of toasty oak and bright spice adds caramel, brioche, cinnamon and nutmeg accents to the wine. The Grand Cru barrel is ideal for extended aging of fine wines.

SPECIAL FEATURES

- ♦ HACCP food safety – third-party certified since 2006.
- ♦ Computerized traceability. Unique identification number per barrel.
- ♦ Haloanisole and Halophenol panel tested multiple times during production process.
- ♦ Caulterized 50 mm bung hole; 42-52 mm by request. Silicone bung included.
- ♦ Galvanized steel hoops. Special hoop placement available upon request.
- ♦ Thin stave option available for Bordeaux barrels.
- ♦ Laser branding. Optional customized logo on barrel head.
- ♦ Superb workmanship and finishing.
- ♦ Reinforced packaging available upon request.

BARREL SIZE	LENGTH	HEAD DIAMETER	BILGE DIAMETER	WEIGHT	HOOPS	THICKNESS
200 L	88.1 cm 34.75 in	55.3 cm 21.75 in	64.0 cm 25.19 in	48 kg 105 lb	6	27 mm 1.06 in
225 L BORDEAUX	93.3 cm 36.75 in	57.0 cm 22.5 in	68.1 cm 26.8 in	50 kg 110 lb	6 or 8	27 mm 1.06 in
228 L BURGUNDY	87.1 cm 34.3 in	59.7 cm 23.5 in	70.5 cm 27.7 in	50 kg 110 lb	6 or 8	27 mm 1.06 in
265 L	93.3 cm 36.75 in	62.3 cm 24.5 in	73.0 cm 28.7 in	55 kg 120 lb	6 or 8	27 mm 1.06 in
300 L HOGSHEAD*	101.0 cm 39.75 in	62.3 cm 24.5 in	75.4 cm 29.7 in	60 kg 133 lb	6 or 8	27 mm 1.06 in

*PLEASE CHECK AVAILABILITY DUE TO WOOD ALLOCATION