



# VINTAGE

CERTIFIED 2 YEAR OPEN AIR-SEASONED OAK

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P R E M I U M

CERTIFIED 3 YEAR OPEN AIR-SEASONED OAK



The popular Canton **Vintage** barrel is made from specifically selected American oak that has been open air-seasoned for 24 months. The Vintage barrel highlights bright fruit flavors and wine aromas, contributing mid-palate depth and complexity.

We also offer the **Vintage Premium** barrel, made with 36 month, open air-seasoned staves, from the same selection and grain of wood as the Vintage barrel. The Vintage Premium barrel offers a more subtle aromatic expression, refinement and delicacy.

# VINTAGE

2 YEAR OPEN AIR-SEASONED OAK

# VINTAGE

PREMIUM

3 YEAR OPEN AIR-SEASONED OAK



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.

CHÊNE & CIE

## WOOD SELECTION AND 100% NATURAL SEASONING

- ♦ Carefully selected American white oak that has been milled according to our high-quality specifications.
- ♦ Third-party certification for open air-seasoning for a minimum of 24 months (Vintage) and 36 months (Vintage Premium) – certified annually since 2006.
- ♦ Medium to fine grain and hand-sorted before stacking for aging.

## TOASTING TECHNOLOGY

- ♦ Slowly steam-bent and toasted over an open oak fire according to 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

Fruit flavors and aromas are enhanced, imparting a sweet toasted oak character accented with vanilla, toffee, hazelnut, brown spice, with hints of pastry. The Vintage Premium adds an extra level of subtlety, complexity, soft mouth feel and richness. Both the Vintage and Vintage Premium are excellent for white and red 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.
- ♦ Cauterized 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

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