

TONNELLERIE QUINTESSENCE

FERMENTATION BARRELS

500L AND 600L

SPECIFICATIONS

Wood	Fine grain 24 months natural seasoning 500L American oak or French oak 600L French oak
Toast	Château, Château Longue, Château Evolution, Bourguignonne, Traditionnelle, Traditionnelle Longue, Ambre, Opaline, Hydro-Dynamique or Hydro-Pure. (Hydro Collection not available in 600L)
Heads	Toasted or Untoasted
Height	500L 109 cm 600L 115 cm
Wood Thickness	27 mm
Hoops	8 galvanized
Upon request (Optional)	Toasting level Personalized laser branding Tasting tap Din valve (40 mm) Roller rack

Tonnellerie Quintessence large format fermentation barrels offer winemakers an optimal tool in achieving maximum expressiveness of their wines. The 500L and 600L barrels both are provided with a stainless-steel top door, which allows efficient loading of the fruit.



T o n n e l l e r i e
Q u i n t e s s e n c e
B o r d e a u x

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