

Vincent Darnajou Barrels – Information Sheet

Delivery & Pick-up Terms

Congratulations on your 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 facility or a pick-up. Please remember that the warehouse will charge you a **monthly fee for storage**.

If you choose 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 when you arrive at the warehouse.

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

Recommendations Regarding Storage and 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 happy to offer you the following practical advice :

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 stop 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 before using it.

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



Minor repairs :

After filling the barrels with wine, some small leakages might occasionally appear along the grain of the wood.

This can be easily repaired:

- 1) 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.
- 2) Gently insert a wooden stopper using a hammer. This should immediately stop the leak.
- 3) Then cut off the extra part of the plug with a chisel.
- 4) Sand down for a smooth feel.

For any questions, please feel free to contact us.