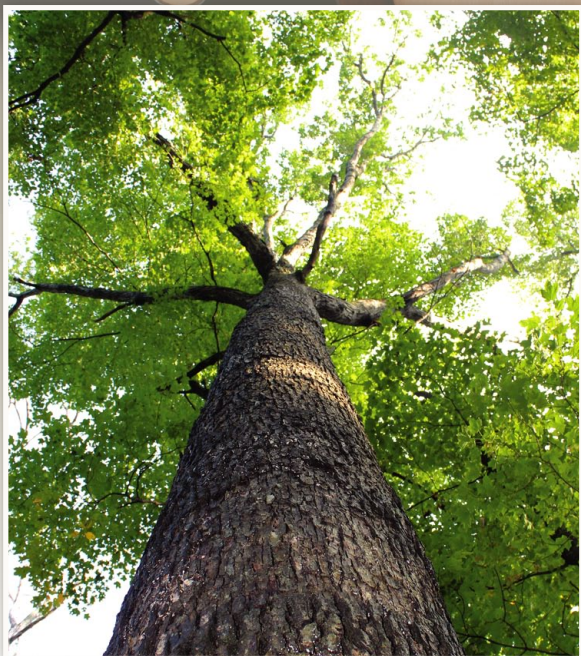




GRAND CRU *Limited edition*

CERTIFIED 4 YEAR OPEN AIR-SEASONED OAK



The unique advantage of the **Grand Cru Limited Edition** 4 year, open air-seasoned American oak barrel, is its tendency to amplify the personality of the wine without contributing overt oak character. Flavors, aromas, length and tactile impressions in the mouth are intensified, giving extra dimension to all aspects of the wine. Akin to a French barrel, the Grand Cru Limited Edition barrel imparts a roundness, with a velvety integration of tannins, more aromatic complexity and an elegant mouth feel. Versatile for use with premium white and red wines.



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 open-air seasoned for a minimum of 48 months – third-party certified annually since 2006.
- ♦ All staves are hand-selected to ensure fine to extra-fine grain and tightness with aesthetic appeal.
- ♦ The Grand Cru Limited Edition stave wood is seasoned in our specially designated area called “The Creek Yard.” This aging yard is adjacent to a seasonal stream and is shaded by trees, providing the ideal microclimate for the long seasoning of this very special selection of oak.

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

The Grand Cru Limited Edition barrel contributes exceptionally elegant “background” oak and understated aromatics. This barrel broadens and deepens the fruit expression and provides weight, richness and volume in the mouth.

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