

DEMI - MUID
[600 L]
TONNELLERIE ROUSSEAU

Standard features ○

- 8 stainless steel hoops
- 24 months air-dried staves
- Free silicone bung
- Forest, Toast and Vintage branding
- Plastic film and cardboard heads

Dimensions ○

- Stave Thickness: 1.6" (4 cm)
- Height: 46.4" (117 cm)
- Head Diameter: 33.5" (85 cm)
- Bilge Diameter: 41.3" (105 cm)
- Weight: 264 lb (120 Kg)

○ **Forest selections available**

- House Blend



[OUR RECOMMENDATION]

Puncheons are more suitable for wines that are fruit driven. These wines usually do not require a high oak extraction but rather elegance, finesse, balance and a soft integration of toasting and oak tannins into the wine.

We suggest using these puncheons for the following varietals: Sauvignon Blanc, Sangiovese, Syrah, Pinot Neunier, Chenin Blanc, Pinot Noir.

This Demi-Muid made of split staves (40mm thick) has a similar ageing dynamique as a round cask: wood, integrates into the wine over a longer period of time