

EXPORT BARREL

[225/228 L]

TONNELLERIE ROUSSEAU

Standard features

8 galvanized hoops
24 or 36 Months air-dried staves
Free silicone bung
Forest, Toast, and Vintage branding
Plastic film and cardboard heads

Dimensions

Burgundy Barrel (228L)

Stave Thickness: 1.06" (2.7 cm)
Height: 34.64 " (88 cm)
Head Diameter: 23.62 " (60 cm)
Bilge Diameter: 29.13 " (74 cm)
Weight: 121 lbs. (55 Kg)

Bordeaux Barrel (225L)

Stave Thickness: 1.06" (2.7 cm)
Height: 37.4" (95 cm)
Head Diameter: 22.4" (57 cm)
Bilge Diameter: 27.2" (69 cm)
Weight: 121 lbs. (55 Kg)



Forest selections available

Expert Range:

Piano
Allegro
Forte
House Blend France

Traditional Range:

House Blend Center of France (HBC)
House Blend France (HB)
House Blend East of France (HBE)

Confidential Range:

Tronçais
Bertranges
Châtillon
Video
House Blend 36 months (HB36)
Hexagone (one single forest every year)



OUR RECOMMENDATION

The 228 L / 60 Gal. Burgundy Export is an ideal wine vessel for Chardonnay, Pinot Noir and Syrah ageing. Besides a traditional range of House Blend barrels (HBC, HB, HBE) and single forest barrels (T, BR, CH) Rousseau developed over the last two years a new range of barrels dedicated to shorter aged reds and whites (ALLEGRO and PIANO) and longer aged reds and whites (VIDEO and ALTO).

TOASTING LEVELS

Light - LT
Medium Plus - M+
Medium Long - ML
Heavy - HT