

VINCENT DARNAJOU  
BARREL INFORMATION SHEET

Delivery & Pick-up Terms

**Congratulations on your Tonnellerie Vincent 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 storage facility or for 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 upon your arrival.

Finally, please double-check your order before you sign the Bill of Lading. **Immediately notify the truck driver (for a delivery) or the warehouse staff (for a pick-up) of any defect or shipping damage.** 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 pleased to provide the following practical suggestions:

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 prevent 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 prior to use.

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



Minor repairs:

After filling the barrels with wine, some small leakages may occasionally appear along the grain of the wood. This can be easily repaired. 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. Gently insert a wooden stopper using a hammer. This should immediately stop the leak.

Then cut off the extra part of the plug with a chisel. Sand down for a smooth feel.

*For any questions, please feel free to contact us.*