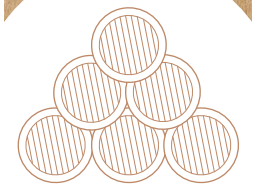
QUALITY CHARTER

STEPS FOR THE PROCESSING OF USED BARRELS

D - 45



IDENTIFICATION OF BATCH FOR DISPATCH

1

Formula for the identification of the batch to analyse :

- Emptying calendar, send to H&A

D - 45 to -30

ANALYSES OF THE WINES

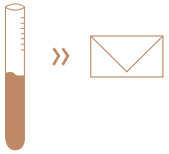
2

Extraction of the samples and shipment to the laboratory with :

- Form for dispatch of samples
- Protocol for sampling wines in the barrels

D-30 to -20

CONTROL OF THE WINE



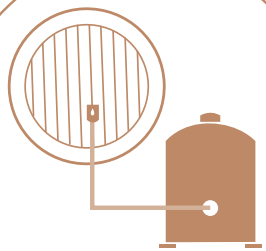
RESULTS OF THE ANALYSES

3

H&A confirms the results of the analyses :

- Analytical protocol and results
- Recommended cleaning protocols according to the results of the analyses

EMPTYING



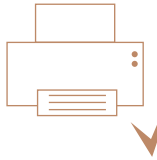
QUALITY CONTROL

4

Quality Control in the cellars, of cleaned barrels, accesible and without sulphur :

- QC protocol

D+ 7



QUALITY CONTROL REPORT

5

Sending of the Quality Control :

- QC protocol

D + 10

CONTROL RÉCEPTION

STORAGE BEFORE SHIPMENT

6

Drying and sulphuring following recommendations :

- Storage protocol for emptied barrels
- Barrel shipping protocol

Implentation of this methodology achieves H&A Network Quality Charter approval for the used barrels involved and the proper evaluation of their return and/or sale depending on their condition. If you need any further information or if you have any question, please contact us :

Us Contact: Phone: +1 707 523 1112 E-mail: contact@hafinaning.com Head Office Contact: Phone: +33 556 746 126 Email: occasion@halocation.fr

GARANTIE DE RECYCLAGE BARRIQUES