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GROUPEMENT D'INTÉRÊT ÉCONOMIQUE RÉGI PAR L'ORDONNANCE DU 28 SEPTEMBRE 1967 - R.C. BEAUNE C 516 830 015 - SIRET 516 830 015 00033 - APE 4673 A - TVA IC : FR 56 516 830 015

Quality certificate

Regulations – Contact of the wood with food & absence of treatment of wood

We certify that the barrels that we produce and market are suitable for coming into contact with the wine. They comply with the provisions of EC regulation n ° 1935/2004, of decree 2007-766 supplemented by information note n ° 2012-93 of 08/16/12 (materials and objects intended to come into contact with foodstuffs) , as well as the resolutions adopted by the OIV in the International Oenological Codex (OENO 4-2005) and the International Code of Oenological Practices (OENO 6-2001, OENO 7-2001 and OENO 8-2001) as well as in the Regulations (CE) n ° 2023/2006 of 22 December 2006 relating to good manufacturing practices for materials and articles intended to come into contact with foodstuffs

Our barrels are made from **oak** of the *quercus petraea/ sessiliflora*, *robur/pedunculata* or *alba* species. Oak is included in the list of materials which are permitted to enter into **contact with food** in accordance with the **French Decree of the 15th of November 1945 and of the 28th October 1980**.

No chemical treatment is applied on the rough staves and on the inside of the barrels.

Haloanisoles and Halophenols

Regular controls on haloanisoles and halophenols are carried out on:

- the stave yard
- the water used during the process
- the atmosphere in the production & storage areas (toasting room, workshop, storage for new/used barrels)
- containers (additional option of protection that the customer pays)

GMO

Our barrels **do not contain GMO** in line with the **Directive EC 2001/18 (Art.2.2)**.

Allergens

Among the allergenic substances defined in **Directives EC 2000/13, 2003/89 and 2006/142**, our barrels only contain gluten which is present in the flour mixture which is traditionally used to ensure that when the heads are fitted into the body of the barrels, the barrels remain watertight

Silicone bungs & Varnish

The **cone-shaped silicone bungs** we use, are allowed to enter **in contact with wine** in accordance with **French law of the 25th of November 1992**.

The **cooper's varnish** applied to the ends of the staves has been « **alimentary granted** » by our supplier

LES TONNELLERIES DE BOURGOGNE
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