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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/Alimentarity/Conformity certificate***

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

We certify that our barrels are intended to come into contact with wine. They comply with **Regulation EC 1935/2004**, supplemented by Circular 2006-58 (materials and articles intended to come in contact with food) and with the **recommendations adopted by the OIV** (International Organization of Vine and Wine) in the International Oenological Codex (OENO 4-2005) and the International Code of Oenological Practices (OENO 6-2001; OENO 7-2001; OENO 8-2001).

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 15<sup>th</sup> of November 1945 and of the 28<sup>th</sup> 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 25<sup>th</sup> of November 1992**.

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

**LES TONNELERIES DE BOURGOGNE**

Z.A. Les Champs Lins - BP1

21190 MEURSAULT

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