COEI-1-WOOCON Wood for wine containers

1. Subject, origin and scope

The wood of containers used during the making, storage or transport of wines.

The pieces of wood must exclusively originate from species recognized as being suitable to store wine (oak, chestnut)

They can possibly be left in their natural state or they can be heated to a low, medium or high temperature, but they must not be charred, including on the surface, nor be carbonaceous, nor friable when touched.

No compound should be added to them for the purpose of increasing their natural aromatizing capacity or their extractable phenolic compounds.

They must not undergo any chemical, enzymatic or physical treatment other than heating when used for new containers.

If they have undergone chemical or physical treatment, in particular to clean containers having already been used, it is recommended to ensure the perfect harmlessness of any such treatment for materials in contact with foodstuffs, and in particular to ensure that sufficient rinsing has eliminated any trace of certain products that are not authorized in wine.

2. Container marking and/or accompanying document

Container markings or the accompanying document must indicate the origin of the botanical species of wood, the intensity of any heating and the safety instructions.

3. Purity

Wooden containers must not release substances in concentrations which may be harmful to health.

4. Storage

Wooden containers must be washed before first use and then stored under suitable conditions to prevent any development of undesirable micro-organisms when the containers are empty.