



Barrel filling and Storage Protocol for Spirit Maturation

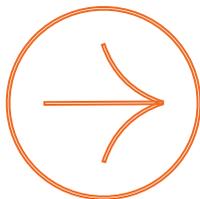


CASK RECEIVING GUIDELINES

Delivery Check:

Check the conformity of the delivered batch of barrels (quantity, cooperages) against the purchase order, in the presence of the carrier.

If any damage (physical, etc.) is observed and may have been caused during transport, it is essential to record specific written reservations on the delivery slip and report them to H&A as soon as possible.



Please note that after 48 hours, any claim not reported to H&A can no longer be handled by the carrier.

Initial Handling:

1

Remove the protective film and security tape,

2

Check for the absence of suspicious odors inside the barrels,

3

Ensure that no foreign objects are present inside the barrel.

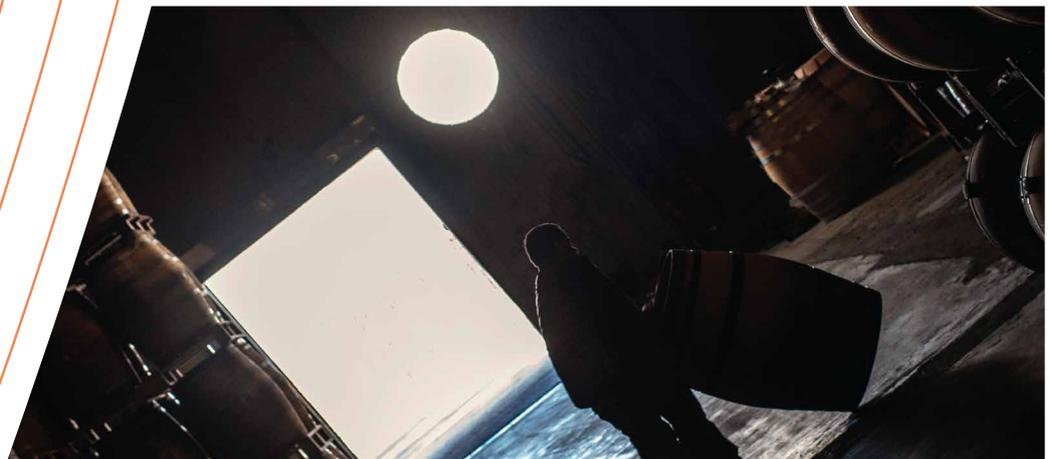
If suspicious odors are detected, we recommend rinsing.



If odors persist, contact H&A. H&A's Quality Department.



Any concern regarding the sanitary condition of the barrels must be reported to the Quality Department within 8 days. After this period, H&A cannot be held responsible for potential deviations or contamination.



Our Quality Department ensures that every order meets customer expectations.

RECOMMENDATIONS FOR THE USE OF PRE-OWNED BARRELS

H&A guarantees the origin, traceability, and inspection of the barrels.

The end user must follow the recommendations below before filling the barrels.

Transport and extended storage may lead to dehydration.

Because wood is a living material, its moisture content may vary depending on conditions (heat, dry air, drafts).

Immediate Use :

1

Stand the barrel on end and flood the end with water.

2

Repeat the process after a few days.

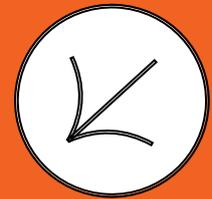
If not filling immediately, then casks should be sprayed with water occasionally, and, in Spring, Autumn and winter, stored outside in the damp weather.



If leaks persist, contact H&A.



If the barrels are not filled within 8 days of reception, the buyer is solely responsible for storage and maintenance conditions.



DELAYED USE

Ex-wine barrels intended for spirits are delivered unsulfured, and it is therefore strongly recommended not to store them for delayed use to avoid the development of undesirable micro-organisms.

Important to nose them on arrival for off notes as they may develop if the wine barrel is left unfilled for a time.