


# 19TH CENTURY FRENCH POLISHED IRON AND OAK DECORATIVE WINE BARREL TOP

**$585**

**SKU:** 222-137C
**Stock:** N/A
**Categories:** Miscellaneous Accessories, Wall Decor

Decorate a wine cellar with this antique wine barrel. Created in the wine Bordeaux region of France, circa 1880, the decorative piece a wine barrel top made of oak and strapped with the original metal; the round top is embellished with painted words including the inscription "Chablis", and is dressed with the original wooden spout. The half-barrel is in excellent condition commensurate with age and use, and adorns lots of character and a rich patinated finish. A wonderful Father's Day present! The Chablis (pronounced [?abli]) region is the northernmost wine district of the Burgundy region in France. The cool climate of this region produces wines with more acidity and flavors less fruity than Chardonnay wines grown in warmer climates. These wines often have a "flinty" note, sometimes described as "goût de pierre à fusil" ("tasting of gunflint"), and sometimes as "steely". The Chablis Appellation d'origine contrôlée is required to use Chardonnay grapes solely. The grapevines around the town of Chablis make a dry white wine renowned for the purity of its aroma and taste. In comparison with the white wines from the rest of Burgundy, Chablis wine has typically much less influence of oak. Most basic Chablis is unoaked, and vinified in stainless steel tanks. The amount of barrel maturation, if any, is a stylistic choice which varies widely among Chablis producers. Many Grand Cru and Premier Cru wines receive some maturation in oak barrels, but typically the time in barrel and the proportion of new barrels is much smaller than for white wines of Côte de Beaune. Measures: 14" Diameter 9.5"Height.

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