

Classic Range



B L O C K S

BLOCKS

Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions & weight	1 block 1 bag of blocks	L: 5 cm x l: 5 cm x H: 0,9 cm = 10 kg
Packaging	Food grade	Infusion net bag of 10 kg – PE-ALU Bag
Toasting	Chauffe à coeur	Infrared: Light, Medium, Long
Organoleptic profile	Light toast Medium toast Long toast	Respect of the fruit, development of fresh aromas, tannin to help give structure Aromatic complexity, tannic structure, fullness on the palate and powerful finish Aromatic intensity, toasted notes, sensation of very ripe fruit, volume
Application & implementation	Red wine White and rosé wine	3 to 7 g/l for use during alcoholic fermentation or for aging 1 to 4 g/l for use during alcoholic fermentation or for aging
Contact time		Minimum 4-6 months – from the alcoholic fermentation or during aging Taste regularly to assess the proper wine/oak balance. <i>Please contact us for further information.</i>
Traceability		Refer to the labeling on the package.
Storage		Store in the original packaging, at room temperature (10 to 25°C) in a well-ventilated area. Product is sensitive to ambient contaminants and odors.



Bureau Veritas issues a certificate for our HACCP mastery of Oenosylva products manufactured by LES ATELIERS DU CHÊNE- Certificate of conformity N° BV/177/RE

