

Classic Range

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DOMINOS

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Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions & weight	1 domino 1 bag of dominos	L: 7 cm x l: 3 cm x H: 0,9 cm = 10 kg = equivalent 2.5 barrels 225l = 5 m ² 100% new French oak barrel impact
Packaging		Infusion net bag of 10 kg – PE-ALU Bag
Toasting	Traditional wood fire Duration	Light, Medium, Long 3 to 4 h
Organoleptic profile	Light toast Medium toast Long toast	Respect of the fruit, development of fresh aromas, tannin to help to give structure. Aromatic complexity, well-rounded structure, fullness on the palate and powerful finish. Aromatic intensity, toasted notes, sensation of very ripe fruits, volume
Application & implementation	Red Wine White and Rosé wine	3 to 8 g/l (potential extraction comparable to 30-80% new oak barrel) For use during alcoholic fermentation or for aging. 2 to 4 g/l (potential extraction comparable to 20-40% new oak barrel) For use during fermentation
Contact time		Minimum 4 to 6 months – 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



Traditional Fire Toast

