



Classic Range



I N S E R T S

INSERTS

Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions	2 types	25 % new French oak barrel 225 l impact: L: 30 cm x l: 3 cm x H: 0,9 cm x 18 45 % new French oak barrel 225 l impact: L: 30 cm x l: 3 cm x H: 0,9 cm x 30
Packaging		Box of 5 to 10 inserts in PE-Alu bag
Toasting	Chauffe à cœur	Infrared: Medium
Application & implementation	Red, white and rosé wine	Use during fermentation or aging: Slow and progressive extraction. Expansion of the aromatic palette. Refining of the tannins of the barrel, bringing bold, sweetness, length and aromas of subtle and complex roasting.
Contact time		Minimum 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

