

Classic Range

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S T A V E S

STAVES

Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions & weight	1 stave Pack of 18 staves	L: 94 cm x l: 5 cm x H: 0,9 cm 94 x 5 x 16,2 cm = 2 m ² = 5,3 kg 100% new French oak barrel impact
Packaging	Food grade	Box with 5 Packs x 18 staves in PE-Alu bag Box of 90 staves = 26,5 kg
Toasting	Chauffe à coeur	Infrared: Light, Medium, Long
Application	Red wine	1 stave: 0,11 m ² /hl (Potential extraction 7-15% new oak barrel) aromatic complexity, fruit character, freshness, roundness and sweetness 2 staves: 0,22 m ² /hl (Potential extraction 25% new oak barrel) aromatic complexity and intensity, subtle spice and roasted note, volume, well-rounded structure, sweetness, powerful finish 3-4 staves: 0,34 m ² to 0.45 m ² /hl (Potential extraction 35-50% new oak barrel) aromatic intensity, well-rounded structure, volume, sensation of very ripe fruit
	White and rosé wine	1-2 staves: 0.11 m ² to 0.22 m ² /hl (Potential extraction 10-20% new oak) complexity, volume, powerful finish
Contact time		Minimum 4 -12 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



Deep Infrared Toast

