

Classic Range

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STAVES 12

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Deep Infrared Toast

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions & weight	1 stave Pack 14 staves	L: 94 cm x l: 5 cm x H: 1.2 cm Equivalent to 1,65 m ²
Packaging	Food grade	Box with 5 Packs x 14 staves in PE-Alu bag Box of 70 staves ≈ 26.5 kg
Toasting	Chauffe à coeur	Infrared: light, medium, long
Application & organoleptic profile	Red wine	0,5 to 1,5 stave: 0.11 m ² /hl (Potential extraction 7-15% new oak barrel) aromatic complexity, fruit character, freshness, roundness, sweetness 2 staves: 0.22 m ² /hl (Potential extraction 25% new oak barrel) aromatic complexity and intensity, subtle spice and roasted notes, volume, well-rounded structure, sweetness, powerful finish 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, sensations of very ripe fruits
	White and rosé wine	1-2 staves: 0.11 m ² to 0.22 m ² /1 hl (Potential extraction 10-20% new oak) complexity, volume, powerful finish
Contact time		Minimum 8 to 10 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 product label
Storage		Store in the original packaging, at room temperature in a well-ventilated area. Product is sensitive to ambient contaminants and odors.

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

