

Classic Range

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S T A V E S 9

# STAVES 9

## Technical characteristics

<b>Quality</b>	<b>Origin</b> <b>Seasoning</b>	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
<b>Dimensions &amp; weight</b>	<b>1 stave</b> <b>Pack of 18 staves</b>	L: 94 cm x l: 5 cm x H: 0.9 cm Equivalent to 2 m <sup>2</sup> 100% new French oak barrel impact
<b>Packaging</b>	<b>Food grade</b>	Box with 5 Packs x 18 staves in PE-Alu bag Box of 90 staves ≈ 26.5 kg
<b>Toasting</b>	<b>Chauffe à coeur</b>	Infrared: light, medium, long
<b>Application &amp; organoleptic profile</b>	<b>Red wine</b>	1-1.5 staves: 0.11 m <sup>2</sup> /hl (Potential extraction 7-15% new oak barrel) aromatic complexity, fruit character, freshness, roundness, sweetness 2 staves: 0.22 m <sup>2</sup> /hl (Potential extraction 25% new oak barrel) aromatic complexity and intensity, subtle spice and roasted notes, volume, well-rounded structure, sweetness, powerful finish 3-4 staves: 0.34 m <sup>2</sup> to 0.45 m <sup>2</sup> /hl (Potential extraction 35-50% new oak barrel) aromatic intensity, well- rounded structure, volume, sensations of very ripe fruits
	<b>White and rosé wine</b>	1-2 staves: 0.11 m <sup>2</sup> to 0.22 m <sup>2</sup> /1 hl (Potential extraction 10-20% new oak) complexity, volume, powerful finish
<b>Contact time</b>	Minimum 6 to 9 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>	
<b>Traceability</b>	Refer to the product label	
<b>Storage</b>	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 Oenosylva products manufactured by LES ATELIERS DU CHÊNE- Certificate of conformity N° BV/177/RE



Deep Infrared Toast

