

Flavors Range

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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	Granulometry	> 7 mm
Packaging	Food grade	Infusion net bag 10 kg – PE-ALU bag
Toasting	Convection	Light, Medium Medium Long
Organoleptic profile	Aromatic complexity, roundness, volume	
Application & implementation	0.5 to 6 g/l for use during alcoholic fermentation or for aging	
Contact time	Defined according to the wine tasting	
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.	

