

Flavors Range

S

STAVES 12

STAVES 12

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 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 of 14 staves in PE-Alu bag Box of 70 staves ≈ 26.5 kg
Toasting	Convection	Light, medium, medium long, medium +
Application & organoleptic profile	Light toast Medium toast Medium Long toast Medium+ toast	1 to 3 staves/hl Respect the fruit, freshness, sweetness Subtle spice and toasted notes, roundness Aromatic intensity, toasted notes, volume, powerful finish Spicy and smokey notes, roundness, structure
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 Oenosylva products manufactured by LES ATELIERS DU CHÊNE- Certificate of conformity N° BV/177/RE



Convection Toasting

