

Flavors Range



B L O C K S

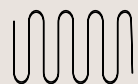
BLOCKS

Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions & weight	1 block 1 bag of blocks	L: 5 cm x l: 5 cm x H: 0.9 cm = 10 kg
Packaging	Food grade	Infusion net of 10 kg – PE-ALU Bag
Toasting	Convection	Light, medium, medium long, medium +
Organoleptic profile	Light toast Medium toast Medium Long toast Medium+ toast	Respect of fruit, freshness, sweetness Subtle spice and toasted notes, roundness. Aromatic intensity, toasted notes, volume, powerful finish Spicy and smokey notes, contribution of roundness and substance
Application & implementation	Red Wine White and rosé wine	2 to 5 g/l for use during alcoholic fermentation or for aging 1 to 4 g/l for use during alcoholic fermentation or for aging
Contact time		3 to 6 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

