

Classic range

B

B L O C K S

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 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		10 kg food grade infusion net - PE-ALU packaging
Toasting	Deep infrared	Light, medium, long  Deep Infrared Toast
Organoleptic profile	Light toast	Respect of the fruit, development of fresh aromas, tannin to help to give structure
	Medium toast	Aromatic complexity, well-rounded structure, fullness on the palate and powerful finish
	Long toast	Aromatic intensity, toasted notes, sensation of very ripe fruits, volume
Application & implementation	Red wine	3 to 7 g/l from alcoholic fermentation or during during aging.
	White & rosé wine	1 to 4 g/l from alcoholic fermentation or during during aging.
Contact time		4 to 6 months - Taste regularly for optimum oak/wine pairing. Please do not hesitate to contact us for further information.
Regulations		Refer to your appellation syndicate or the regulations in force on the use of «pieces of oak wood in winemaking».
Storage		Store above ground in original packaging, at room temperature in a room free of odors and air pollution.
Traceability		Refer to the label on the packaging