

Classic range

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I N S E R T S

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 months minimum
Dimensions & Weight	2 types	Insert 37 % new French oak barrel L : 30 cm x l : 2,5 cm x H : 2,6 cm x 9 units Insert 75 % new French oak barrel L : 30 cm x l : 2,5 cm x H : 2,6 cm x 18 units
Packaging	PE-Alu packaging of 5 to 10 inserts	
Toasting	Deep infrared	Light, medium, long  Deep Infrared Toast
Organoleptic profile	Red, white & rosé wine	From fermentation or during ageing: Slow and progressive extraction. Expansion of the aromatic palette. Refining of the tannins of the barrel, bringing bold, sweetness, length and aromas of subtle and complex roasting 2 modules depending on the profile required.
Application & implementation	Red wine White & rosé wine	3 to 7 g/l from alcoholic fermentation or during during aging. 1 to 4 g/l from alcoholic fermentation or during during aging.
Contact time	6 to 9 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	