

Classic range

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STAVES 9

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 months minimum
Dimensions & Weight	1 stave Pack 18 staves	L : 94 cm x l : 5 cm x H : 0,9 cm Équivalence to 2 m ²
Packaging		5 packs of 18 staves – PE-ALU packaging Box of 90 staves ≈ 26,5 kg
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	1 to 1.5 staves/hl (equivalent to 10% new barrels): aromatic complexity, persistent fruit character freshness, roundness and sweetness. 2 staves/hl (equivalent to 25% new barrels): aromatic complexity and intensity, subtle spice and roasted notes, volume, well-rounded structure, sweetness, powerful finish 3 to 4 staves/hl (50% new barrel equivalent): aromatic intensity, well-rounded structure, volume, sensations of very ripe fruits
	White & rosé wine	1 to 2 staves/hl (equivalent to 10 to 20% new barrels): complexity, volume, powerful finish
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	