

Flavors range

I N S E R T S

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 months minimum
Dimensions & Weight	2 types	75 % new French oak 225L impact : L : 30 cm x l : 2,5 cm x H : 2,6 cm x 18 units 37 % new French oak 225L impact : L : 30 cm x l : 2,5 cm x H : 2,6 cm x 9 units
Packaging	Emballage PE-Alu de 5 à 10 inserts	
Toasting	Convection	Light, medium, medium long  Convection Toasting
Organoleptic profile	Red, white and rosé Wine	From the alcoholic fermentation or during aging: Slow and progressive extraction. Expansion of the aromatic palette. Refining of the tannins of the barrel, bringing bold, sweetness, length and aromatic complexity 2 types proposed according to the requested profiles
Contact time	Minimum 6 months from fermentation and maturation. To be followed for a good oak/wine balance. Don't 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	