

## Flavors range

S

S T A V E S 9

## Technical characteristics

|                                         |                                                                                                                                                                 |                                                                                       |                                                                                                            |
|-----------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| <b>Quality</b>                          | <b>Seasoning</b>                                                                                                                                                | Oak<br>Natural outdoor seasoning 20 months minimum                                    |                                                                                                            |
| <b>Dimensions &amp; Weight</b>          | <b>1 stave</b><br><b>Pack 18 staves</b>                                                                                                                         | L : 94 cm x l : 5 cm x H : 0,9 cm<br>Équivalence to 2m <sup>2</sup>                   |                                                                                                            |
| <b>Packaging</b>                        |                                                                                                                                                                 | 5 packs of 18 staves –<br>PE-ALU food grade packaging –<br>Box of 90 staves ≈ 26,5 kg |                                                                                                            |
| <b>Toasting</b>                         | <b>Convection</b>                                                                                                                                               | Light, medium, medium long,<br>Medium +                                               | <br>Convection Toasting |
| <b>Organoleptic profile</b>             | <b>Light toasting</b>                                                                                                                                           | Respect the fruit, freshness, sweetness                                               |                                                                                                            |
|                                         | <b>Medium toasting</b>                                                                                                                                          | Subtle spice and toasted notes, roundness                                             |                                                                                                            |
|                                         | <b>Medium Long toast</b>                                                                                                                                        | Aromatic intensity, toasted notes, volume, powerful finish                            |                                                                                                            |
|                                         | <b>Medium+ toast</b>                                                                                                                                            | Spicy and smokey notes, roundness, structure                                          |                                                                                                            |
| <b>Application &amp; implementation</b> | 1 to 4 staves/hl                                                                                                                                                |                                                                                       |                                                                                                            |
| <b>Contact time</b>                     | Minimum 6 to 9 months from fermentation and maturation.<br>To be followed for a good oak/wine balance.<br>Don't hesitate to contact us for further information. |                                                                                       |                                                                                                            |
| <b>Regulations</b>                      | Refer to your appellation syndicate or the regulations in force on the use of «pieces of oak wood in winemaking».                                               |                                                                                       |                                                                                                            |
| <b>Storage</b>                          | Store above ground in original packaging, at room temperature in a room free of odors and air pollution.                                                        |                                                                                       |                                                                                                            |
| <b>Traceability</b>                     | Refer to the label on the packaging                                                                                                                             |                                                                                       |                                                                                                            |