

Flavors range



B L O C K S

Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 20 to 24 months minimum
Dimensions & Weight	1 block 1 bag of blocks	L : 5 cm x I : 5 cm x H : 0,9 cm = 10 kg
Packaging		10 kg food grade infusion net - PE-ALU packaging
Toasting	Convection	Light, medium, medium long, Medium + 
Organoleptic profile	Light toasting Medium toasting M Long toasting Medium+ toasting	Respect of fruit, freshness, sweetness Subtle spice and toasted notes, roundness. Aromatic intensity, toasted notes, volume, powerful finish Spicy and smokey notes, contribution of roundness and substance
Application & implementation	Red wine White & Rosé Wine	2 to 5 g/l from alcoholic fermentation or during aging 1 to 4 g/l from alcoholic fermentation or during aging
Contact time		3 to 6 months – from the alcoholic fermentation or during aging Taste regularly to assess the proper wine/oak balance. Please 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