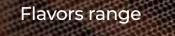
Technical characteristics





BLOCKS



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 : 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 + Convection Toasting
Organoleptic profile	Light toasting	Respect of fruit, freshness, sweetness
prome	Medium toasting	Subtle spice and toasted notes, roundness.
	M Long toasting	Aromatic intensity, toasted notes, volume, powerful finish
	Medium+ toasting	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	

Bureau Veritas issues a certificate for HACCP control of Œnosylva products manufactured by LES ATELIERS DU CHÊNE -Certificate of conformity N° BV/177/R.