


Technical characteristics

Flavors range

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Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 20 to 24 months minimum
Dimensions & Weight	Granulometry	> 7mm
Packaging		PE-ALU Bag - 10 kg + net
Toasting	Convection	Light, medium, medium long 
Organoleptic profile		Aromatic complexity, roundness, volume
Application & implementation		0.5 to 6 g/l for use during alcoholic fermentation or for aging
Contact time		Defined according to the wine tasting
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