

Technical characteristics

Quality **Origin** Stave-quality French oak from a blend of French forests
Seasoning Natural outdoor seasoning 20 to 24 months minimum

Dimensions & Weight **Granulometry** > 2mm & < 7mm

Packaging PE-ALU Bag - 10 kg

Toasting **Untoasted** fermentation granulates Untoasted

Organoleptic profile Structure, fruit, intensity, powerfull finish

Application & implementation Upon harvest and during tank filling 1 to 5 g/l

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

Flavors range

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GRANULATES