



Flavors range



I N S E R T S

## Technical characteristics

<b>Quality</b>	<b>Origin</b>	Stave-quality French oak from a blend of French forests
	<b>Seasoning</b>	Natural outdoor seasoning 20 to 24 months minimum
<b>Dimensions &amp; Weight</b>	<b>2 types</b>	25 % new French oak 225L impact : L : 30 cm x l : 3 cm x H : 0,9 cm x 18 units  45 % new French oak 225L impact : L : 30 cm x l : 3 cm x H : 0,9 cm x 30 units
<b>Packaging</b>		Emballage PE-Alu de 5 à 10 inserts
<b>Toasting</b>	<b>Convection</b>	Light, medium, medium long, blend  Convection Toasting
<b>Organoleptic profile</b>	<b>Red, white and rosé Wine</b>	From the alcoholic fermentation or during aging: Slow and progressive extraction. Expansion of the aromatic palette. Refining of the tannins of the barrel, bringing bold, sweetness, length and aromatic complexity 2 types proposed according to the requested profiles
<b>Contact time</b>		Minimum 6 months from fermentation and maturation. To be followed for a good oak/wine balance. 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

