

Flavors range



STAVES 12

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 stave Pack 14 staves	L : 94 cm x l : 5 cm x H : 1,2 cm Equivalence to 1.65m ²
Packaging		5 packs of 14 staves – PE-ALU food grade packaging – Box of 70 staves ≈ 26,5 kg
Toasting	Convection	Light, medium, medium long, Medium +  Convection Toasting
Organoleptic profile	Light toasting Medium toasting Medium Long toast Medium+ toast	Respect the fruit, freshness, sweetness Subtle spice and toasted notes, roundness Aromatic intensity, toasted notes, volume, powerful finish Spicy and smokey notes, roundness, structure
Application & implementation		1 to 3 staves/hl
Contact time		Minimum 8 to 10 months from fermentation and maturation. To be followed for a good oak/wine balance. Don't hesitate to 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