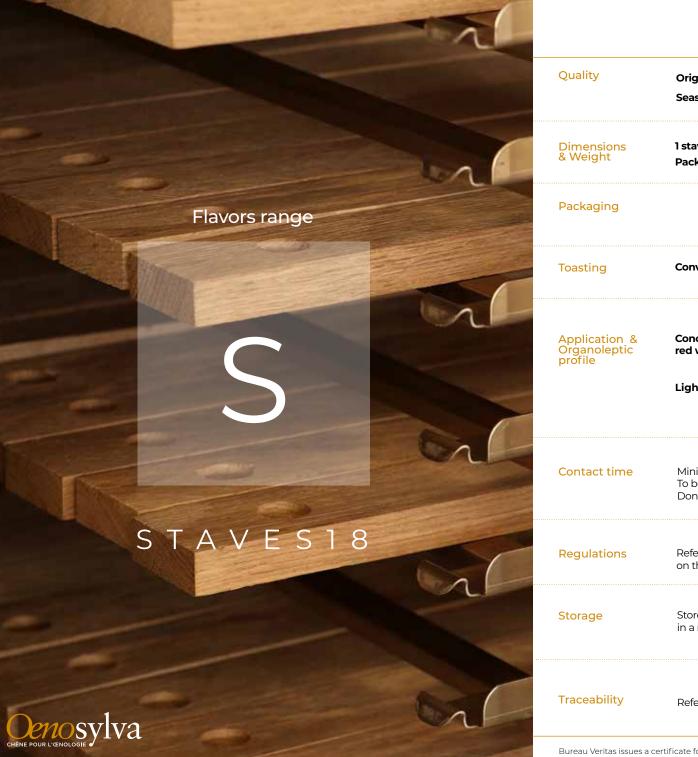
Technical characteristics



Quality	Origin Seasoning	Stave-quality French oak from a blend of French Natural outdoor seasoning 20 to 24 months mini	
Dimensions & Weight	1 stave Pack 8 staves	L : 94 cm x l : 5 cm x H : 1,8 cm Equivalence to 1m²	
Packaging		4 packs of 8 staves - Box of 32 staves = $4m^2 \approx 16 k_s$	3
Toasting	Convection	Light, medium, long	on Toasting
Application & Organoleptic profile	Concentrated red wine Light red wine	0,5 to 2 staves/hl - Complexity, vanilla, sour cherry, length and swe to the palate 0,5 to 1,5 staves/hl - Complexity, fruity notes, spices, volume and structure	eetness
Contact time	Minimum 12 to 14 months from fermentation and maturation. To be followed for a good oak/wine balance. Don't hesitate to contact us for further information.		
Regulations	5	on syndicate or the regulations in force f oak wood in winemaking».	
Storage	Store above ground in in a room free of odors	original packaging, at room temperature and air pollution.	
Traceability	Refer to the label on th	e 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.