

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	1 stave	L : 94 cm x l : 5 cm x H : 1,8 cm
	Pack 8 staves	Equivalence to 1m ²

Packaging	4 packs of 8 staves - Box of 32 staves = 4m ² ≈ 16 kg
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Toasting	Convection	Light, medium, long
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Application & Organoleptic profile	Concentrated red wine	0,5 to 2 staves/hl - Complexity, vanilla, sour cherry, length and sweetness to the palate
	Light red wine	0,5 to 1,5 staves/hl - Complexity, fruity notes, spices, volume and structure

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.
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Regulations	Refer to your appellation syndicate or the regulations in force on the use of «pieces of oak wood in winemaking».
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Storage	Store above ground in original packaging, at room temperature in a room free of odors and air pollution.
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Traceability	Refer to the label on the packaging
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Flavors range

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STAVES 18