


Classic range

B

B L O C K 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>1 block</b> <b>1 bag of blocks</b>	L : 5 cm x l : 5 cm x H : 0,9 cm = 10 kg
<b>Packaging</b>		10 kg food grade infusion net - PE-ALU packaging
<b>Toasting</b>	<b>Deep infrared</b>	Light, medium, long 
<b>Organoleptic profile</b>	<b>Light toast</b>	Respect of the fruit, development of fresh aromas, tannin to help to give structure
	<b>Medium toast</b>	Aromatic complexity, well-rounded structure, fullness on the palate and powerful finish
	<b>Long toast</b>	Aromatic intensity, toasted notes, sensation of very ripe fruits, volume
<b>Application &amp; implementation</b>	<b>Red wine</b>	3 to 7 g/l from alcoholic fermentation or during during aging.
	<b>White &amp; rosé wine</b>	1 to 4 g/l from alcoholic fermentation or during during aging.
<b>Contact time</b>		4 to 6 months - Taste regularly for optimum oak/wine pairing. Please do not 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