



Classic range



I N S E R T S

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	2 types	L : 30 cm x l : 3 cm x H : 0,9 cm x 18 units Insert 45 % new French oak barrel L : 30 cm x l : 3 cm x H : 0,9 cm x 30 units
Packaging		PE-Alu packaging of 5 to 10 inserts
Toasting	Deep infrared	Light, medium, long  Deep Infrared Toast
Organoleptic profile	Red, white & rosé wine	From fermentation or during ageing: Slow and progressive extraction. Expansion of the aromatic palette. Refining of the tannins of the barrel, bringing bold, sweetness, length and aromas of subtle and complex roasting 2 modules depending on the profile required.
Application & implementation	Red wine White & rosé wine	3 to 7 g/l from alcoholic fermentation or during during aging. 1 to 4 g/l from alcoholic fermentation or during during aging.
Contact time		6 to 9 months - Taste regularly for optimum oak/wine pairing. Please do not 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