French Oak Chips Light Toast

Enhances the tannic structure of the wine and its color stabilization

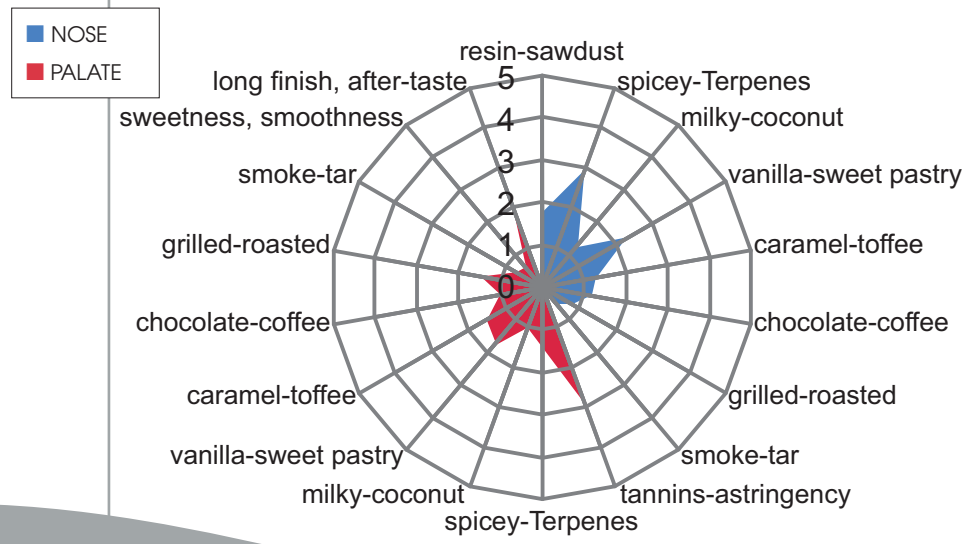
Chips made of French oak naturally air dried for at least 18 months.

Appropriate for the manufacture of products intended for direct human consumption.

Physical characteristics

- Color: . . . . . light beige, cream, homogeneous from surface to core
- Aroma descriptor: . . . . coconut, peach, apricot, white tea, spices
- Taste descriptor: . . . . . notes of freshness and smoothness
- Size and shape: . . . . . oak chips measuring between 7 and 15 mm

Organoleptic profile



Use in wine-making

- **Dosage :** 2 to 7 g/L
- **Use :** direct, during fermentation and maceration on the wine. The infusion period is determined by the oenological and organoleptic objectives sought, by the characteristics of the must and the wine. We recommend the shorter infusion (in weeks), the higher the dosage. Consult your winemaker.

Storage

- Store above ground in the original packaging at a moderate temperature (5 to 28°C) in dry premises. Products are sensitive to ambient odours.
- Shelf life: 3 years in the original packaging.

Packaging

- 22 lbs - Food-grade polyethylene bag containing 1 infusion net.

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