



Art of Blending is a part of our history,
Discover our range **FEELWOOD**

L'esprit du bois porte ses fruits



feelwood!

« FEELWOOD is a unique range of wood alternatives. We blend several toasts to bring complexity and respect the aromas of your wines. »

Laure VATIN – IOC R&D lab –
Non biotech product
manager



Technical reasons

- **Keep** fresh aromas
- **Better** color stabilisation

Protection against oxidation

Decrease vegetal taste

Complexity

- **Better** structure
- **Respect** the fruity aromas

Increase the sweetness

More complexity

Consumers

- **Style** of the wine

feelwood!

How to manage the oak aromatic profile ?

1. Distribution net / market

Aromatic consumer preferences (country, food, spices...)

2. Budget

€/hl linked to the bottle price.

3. Wine profile

Vinification process (harvest date, time and T°C of maceration, micro-ox...)

4. Time of ageing



5. Type of wood

Toast, oak origin, granulometry



Sweet & Fresh
Balance & Structure
Fruit & Soft
Full & Complex
Rich & Subtle
Choc & Toasted



Vivacity & Mineral
Mature & Silky



Chêne pédonculé
Quercus robur



Chêne rouvre ou sessile
Quercus petraea



	Quercus robur	Quercus Petraea
Light	Need a lot of light	Sun – Shadow
Soil	Fertile soil – deep soil	Poor soil BUT deep soil
Water needs	Need water. Don't support summer drought	Resist to medium drought.
	≈ 70 trees / ha	≈ 100 trees / ha

The know-how of the silviculturist is very important



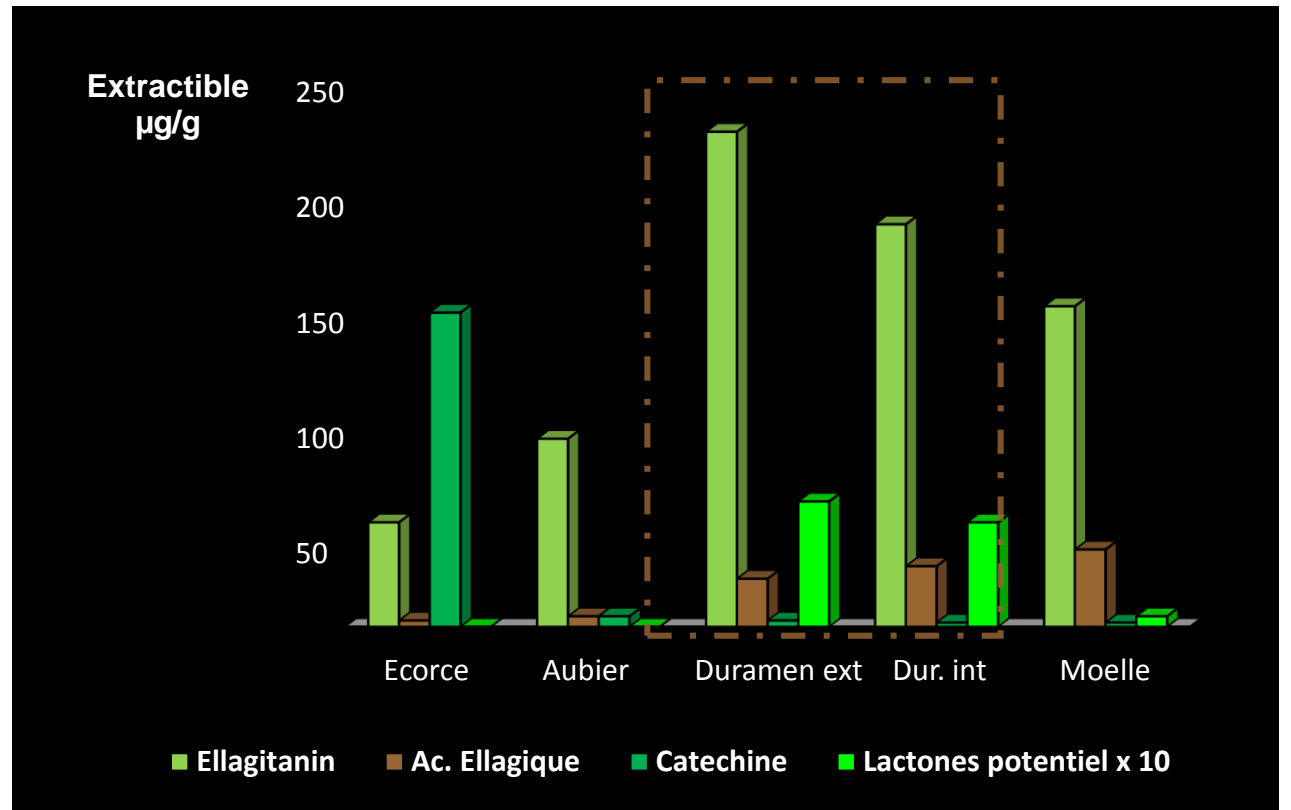
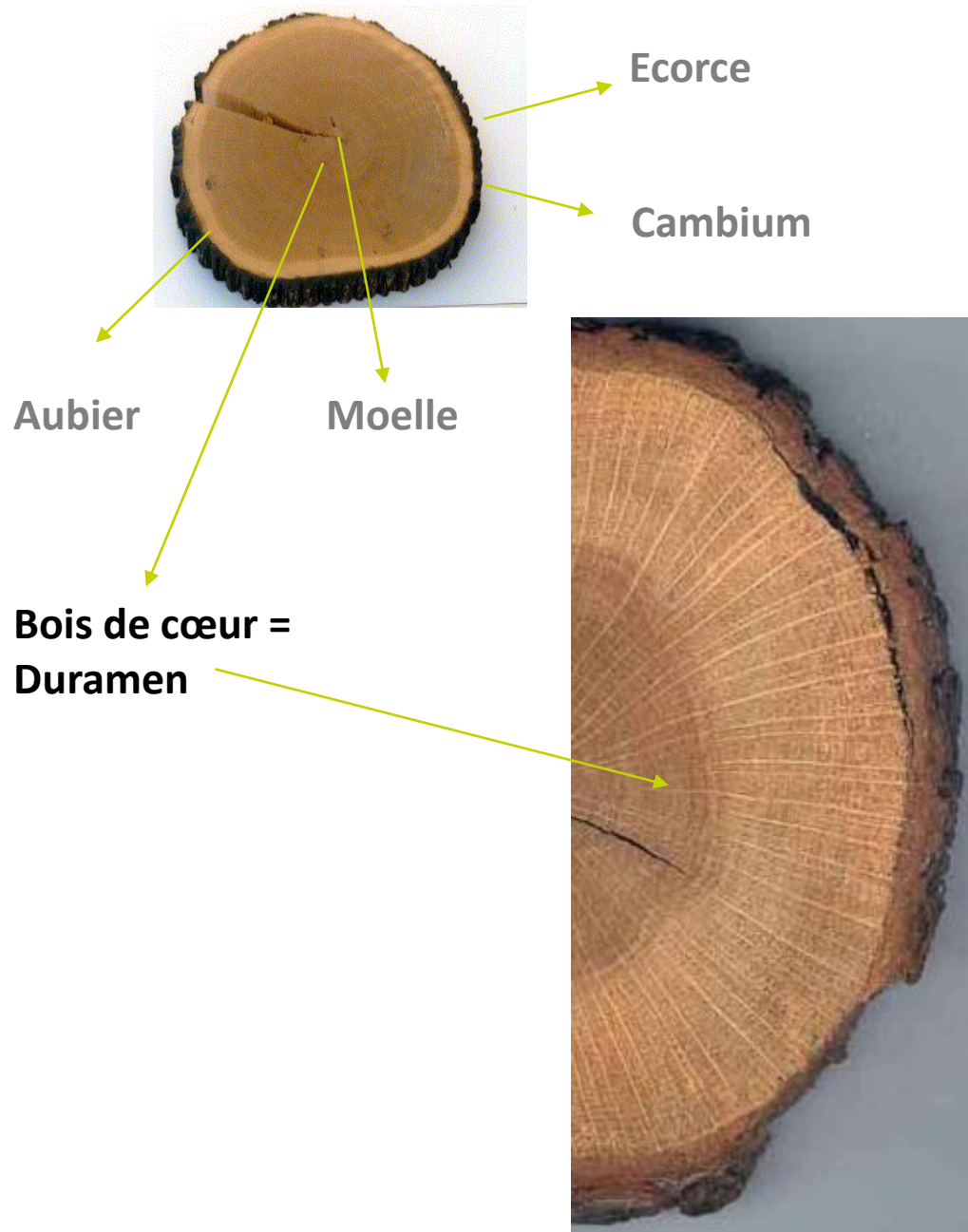
< 1.5 mm

1,5 à 2mm

< 2 à 3 mm

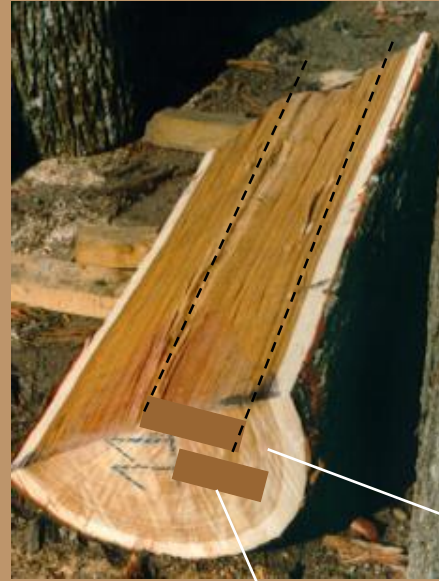
> 3 mm







Fendage



Merrains

Matières 1^{ère}



Only **natural** drying process (18 to 24 months)

Increase of vanilline , eugénol & isoeugénol





W

French producer – 500 T per year

O

Storage of 150 T of oak to master the drying process.

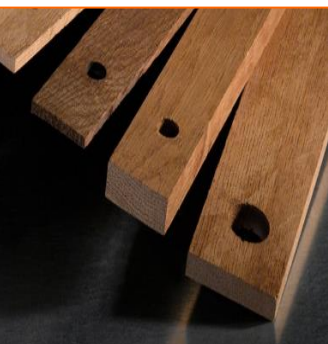
O

Strict control of the raw material.

D

ISO 22000 certification.





MATRICE

- Turbidity
- pH
- Alcohol
- Temperature

PROCESS

- Timing (AF, MLF, ageing)
- μ -ox
- Duration
- Dosage (oak barrel = 12 gr/L)

WOOD ALTERNATIVES

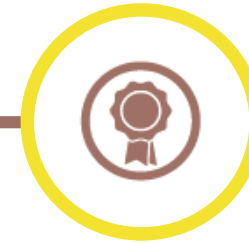
- Granulometry
- Botanical origin
- Toast
- Use in tank or barrel

Chips
10 x 5 x 1 mm

French oak

**Natural
maturation 24
months**

Red: 1 to 3 gr/L



ALCOHOLIC FERMENTATION

Chips
10 x 5 x 1 mm

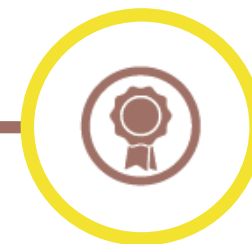


Sweet & Fresh

Untoasted

Balance & Structure

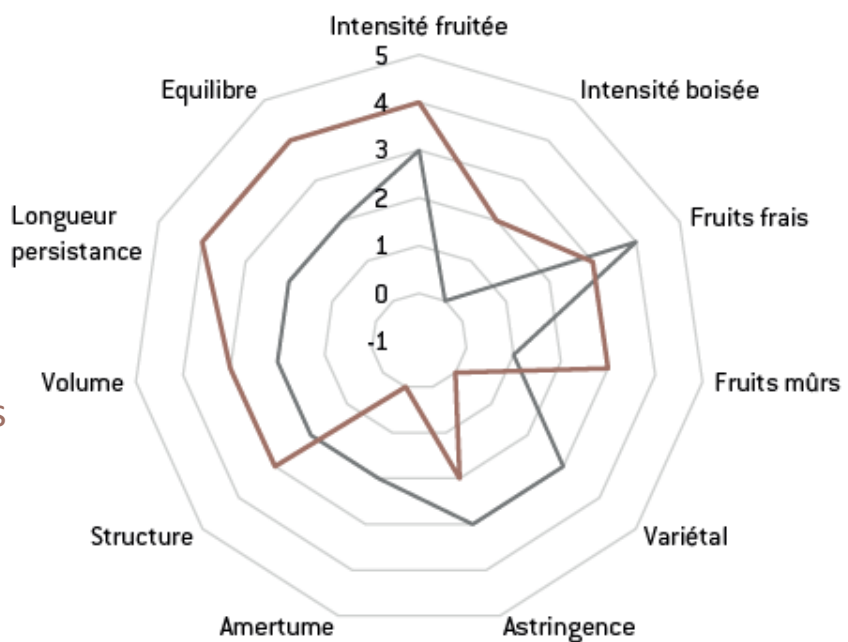
Blend of untoasted,
light & medium toast



2 weeks of contact
Merlot – Bordeaux
Vintage 2018

3 gr/L

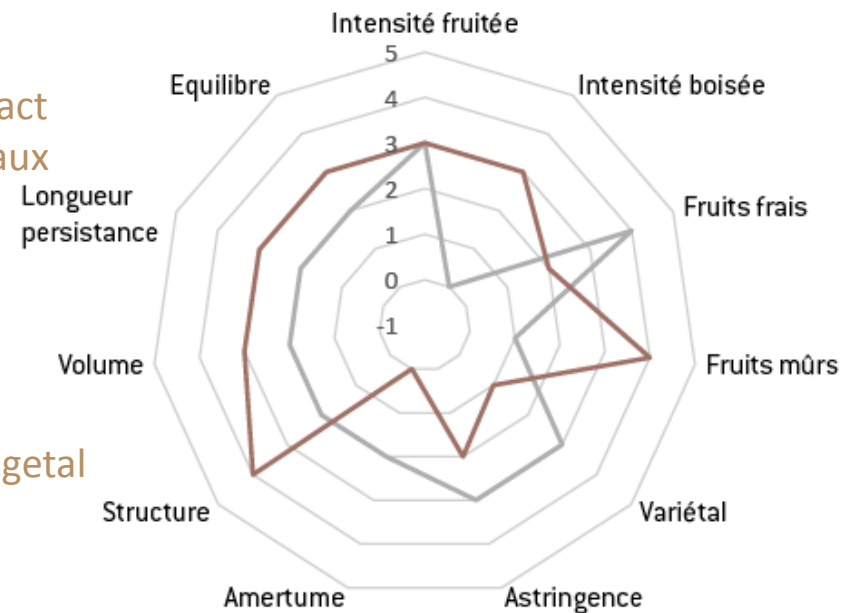
Increase fruity aromas
Freshness
Sweetness



2 weeks of contact
Merlot – Bordeaux
Vintage 2018

3 gr/L

Mouthful
Decrease the vegetal
notes





Chips

10 x 5 x 1 mm

Blocks

50 x 30 x 10 mm

Staves

910 x 50 x 12 mm

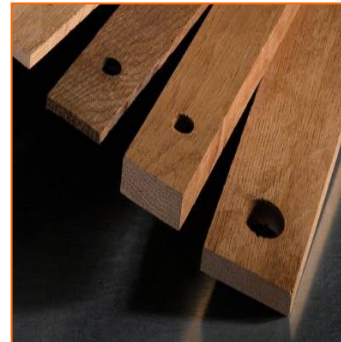
French oak

Natural
maturation 24
months

Blocks : 1 to 5 gr/L
Staves: 1 to 3 st/hL



b/a malolactic fermentation
Ageing



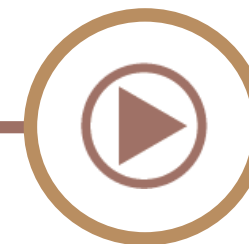
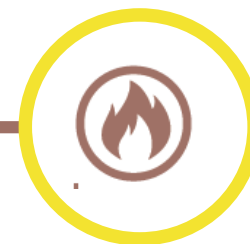
Chips
10 x 5 x 1 mm



Fruit & Soft

Blend of light and medium toasts

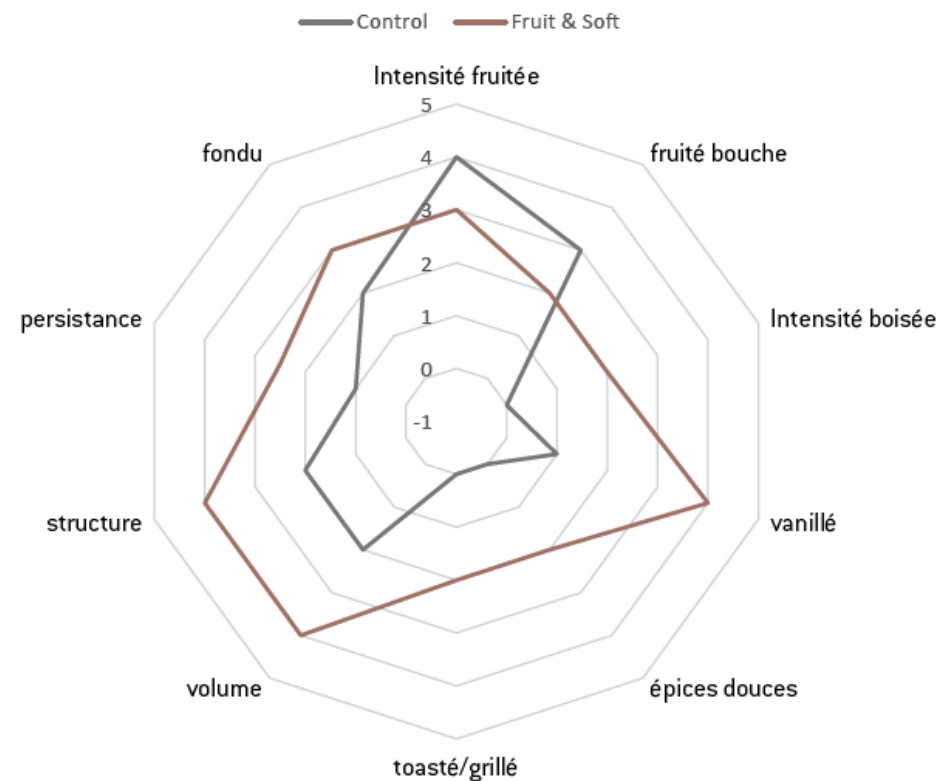
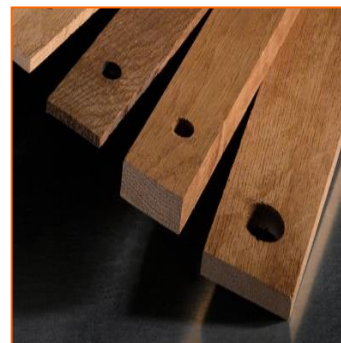
Blocks : 1 to 5 gr/L
Staves: 1 to 3 st/hL



6 weeks of contact (ageing)
Merlot – Bordeaux
Vintage 2018

4 gr/L

Increase structure
Light vanilla notes
Respect the fruity aromas





Chips

10 x 5 x 1 mm

Blocks

50 x 30 x 10 mm

Staves

910 x 50 x 12 mm



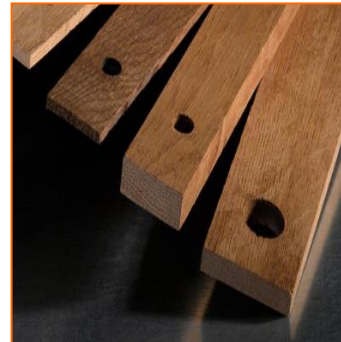
Full & Complex



Blend of strong and medium (long) toasts



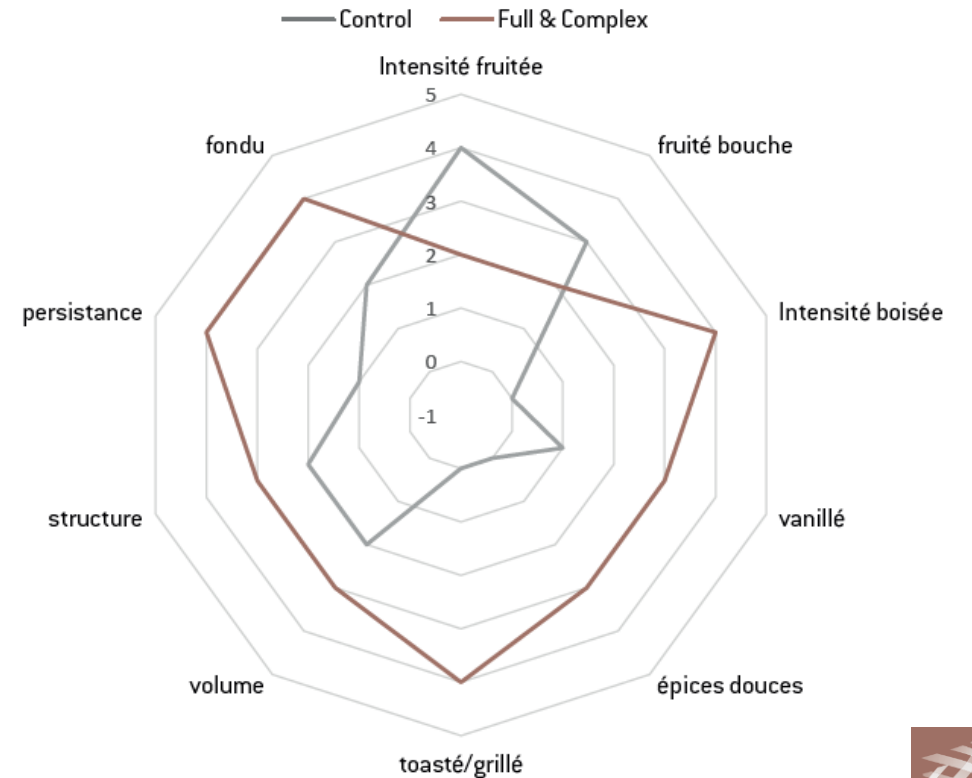
Blocks : 1 to 5 gr/L
Staves: 1 to 3 st/hL



6 weeks of contact (ageing)
Merlot – Bordeaux
Vintage 2018

4 gr/L

Persistence
Complex and intense toasted notes





Chips

10 x 5 x 1 mm

Staves

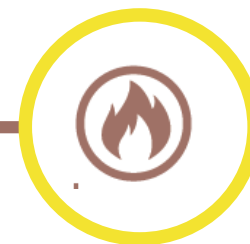
910 x 50 x 12 mm



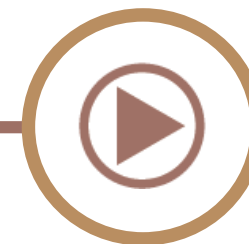
Rich & Subtle



Blend of medium and strong (long) toasts



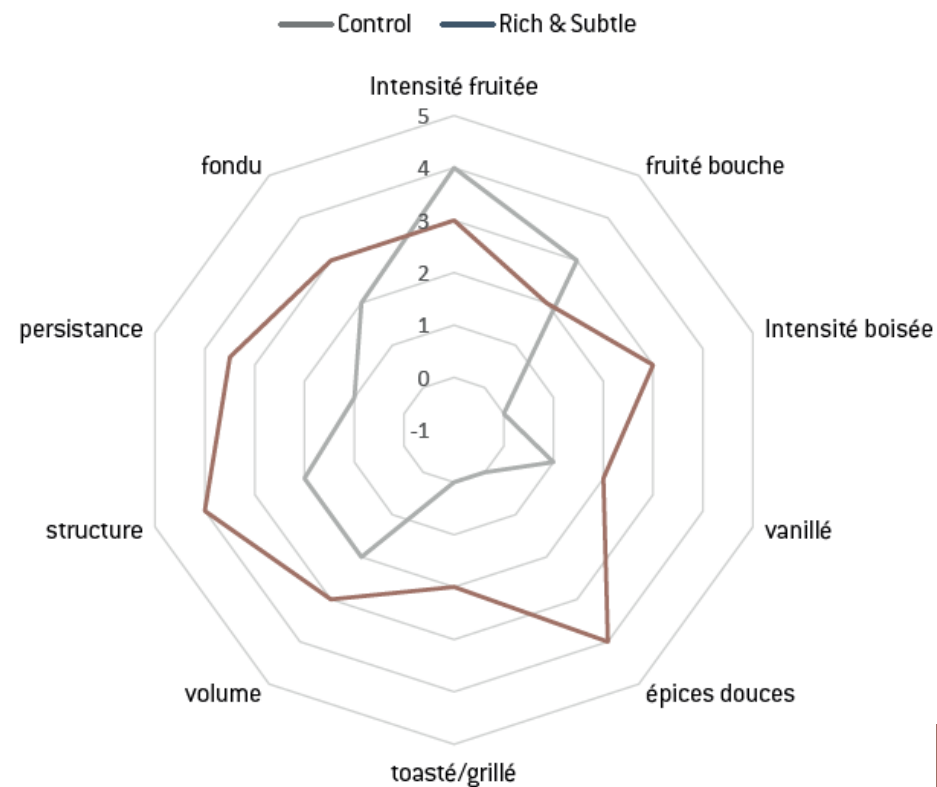
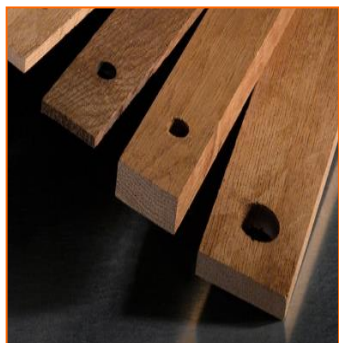
Blocks : 1 to 5 gr/L
Staves: 1 to 3 st/hL



6 weeks of contact (ageing)
Merlot – Bordeaux
Vintage 2018

4 gr/L

Moka and grilled almond notes
For ripe red wine (high pH)
Increase the freshness



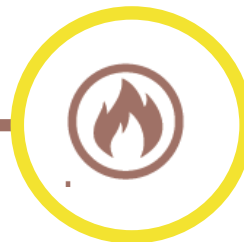
Chips
10 x 5 x 1 mm



Choc & Toasted



Blend of medium and strong toasts



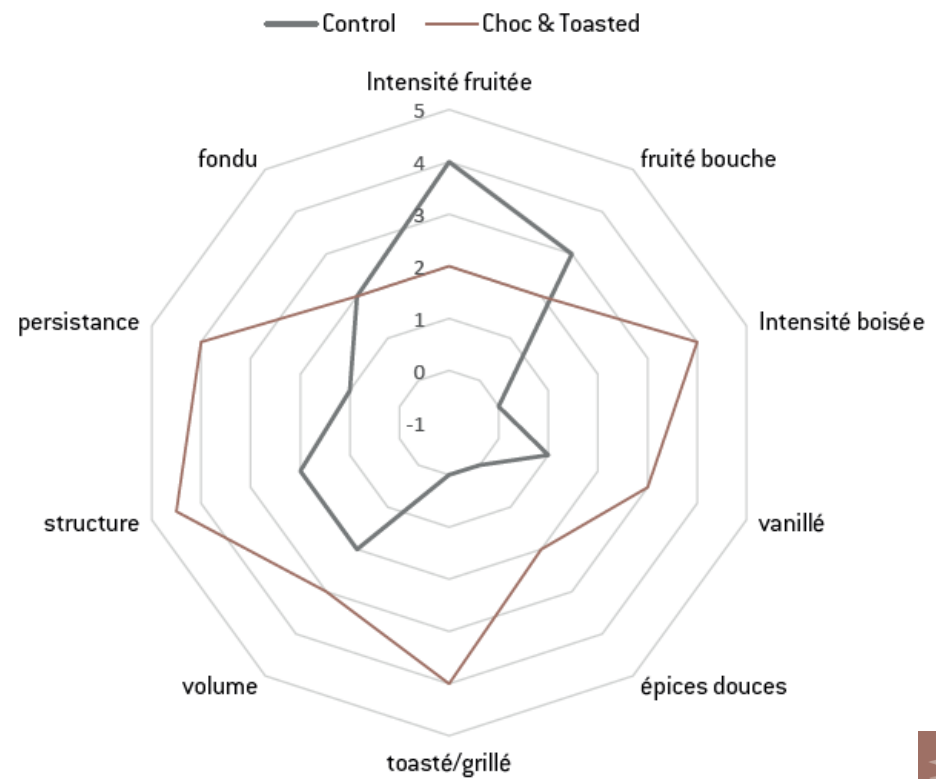
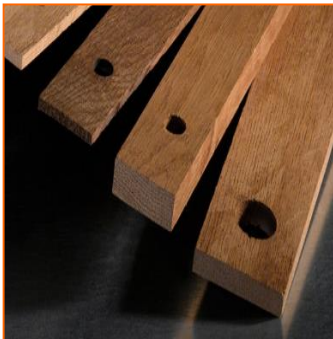
**Blocks : 1 to 5 gr/L
Staves: 1 to 3 st/hL**



6 weeks of contact (ageing)
Merlot – Bordeaux
Vintage 2018

4 gr/L

Chocolate, caramel, vanilla
Sweetness
Reveal black fruits





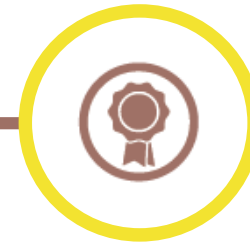
Chips

Staves

French oak

**Natural
maturation 24
months**

**Chips 0,5 to 1 gr/L
Staves: 2/hL**



ALCOHOLIC FERMENTATION

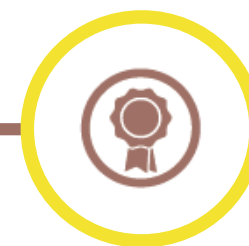
Chips
10 x 5 x 1 mm

Vivacity & Mineral

Mature & Silky

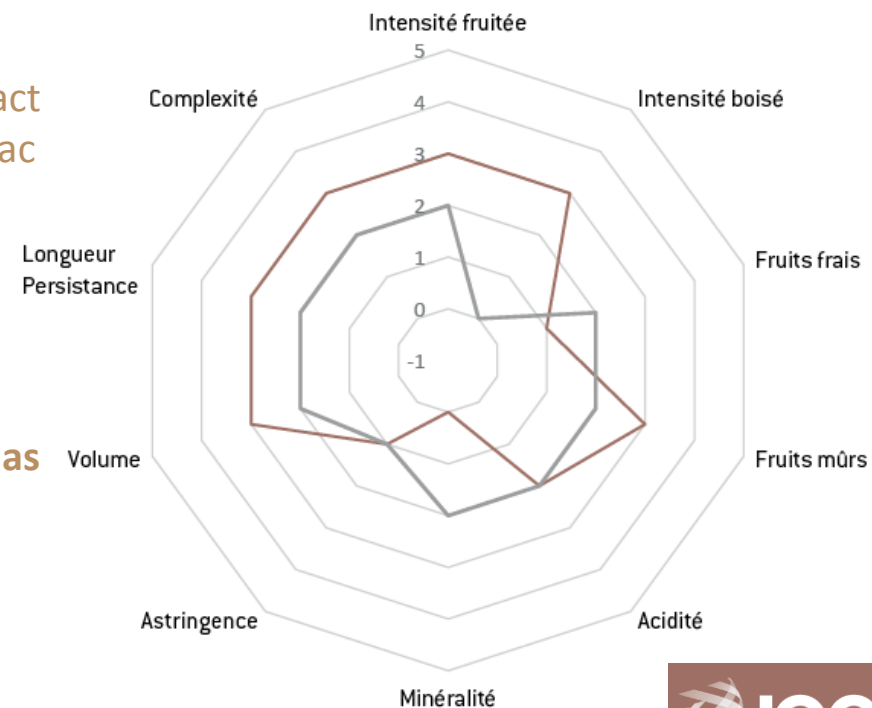
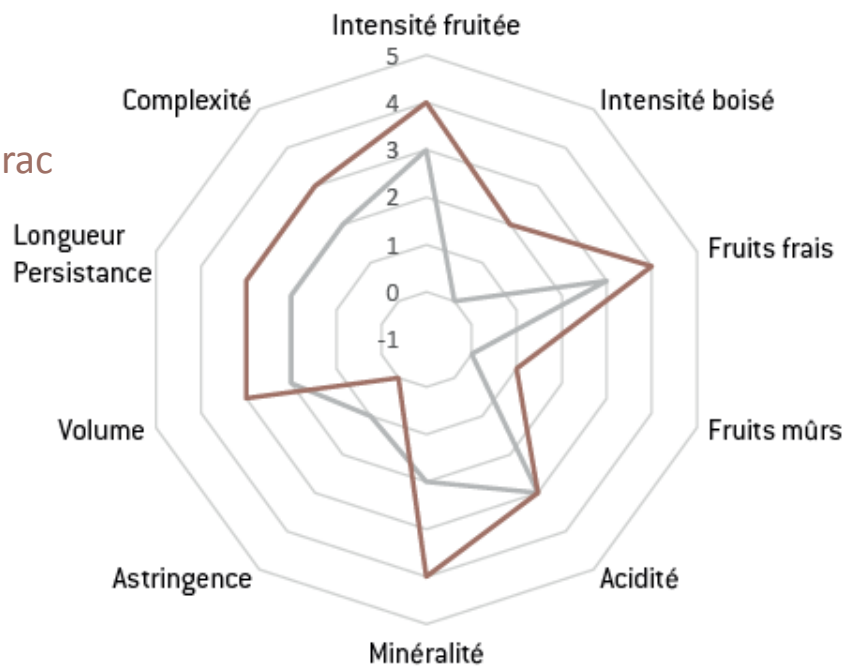
Blend of light toast and
extra-long medium toast

Blend of medium and
strong toasts



— Control Sauvignon — Vivacity & Mineral

— Mature & Silky — Control Sémillon



6 months of contact
Sauvignon blanc – Bergerac
Vintage 2018

2 staves/hL (AF)

**Optimization of citrus
aromas and minerality
Freshness**

6 months of contact
Sémillon – Bergerac
Vintage 2018

2 staves/hL (AF)

**White fruits
Intense oak aromas
Mouthful**



Sweet & Fresh
Balance & Structure
Fruit & Soft
Full & Complex
Rich & Subtle
Choc & Toasted
Vivacity & Mineral
Mature & Silky

And you ?

&



Thank you for your attention

