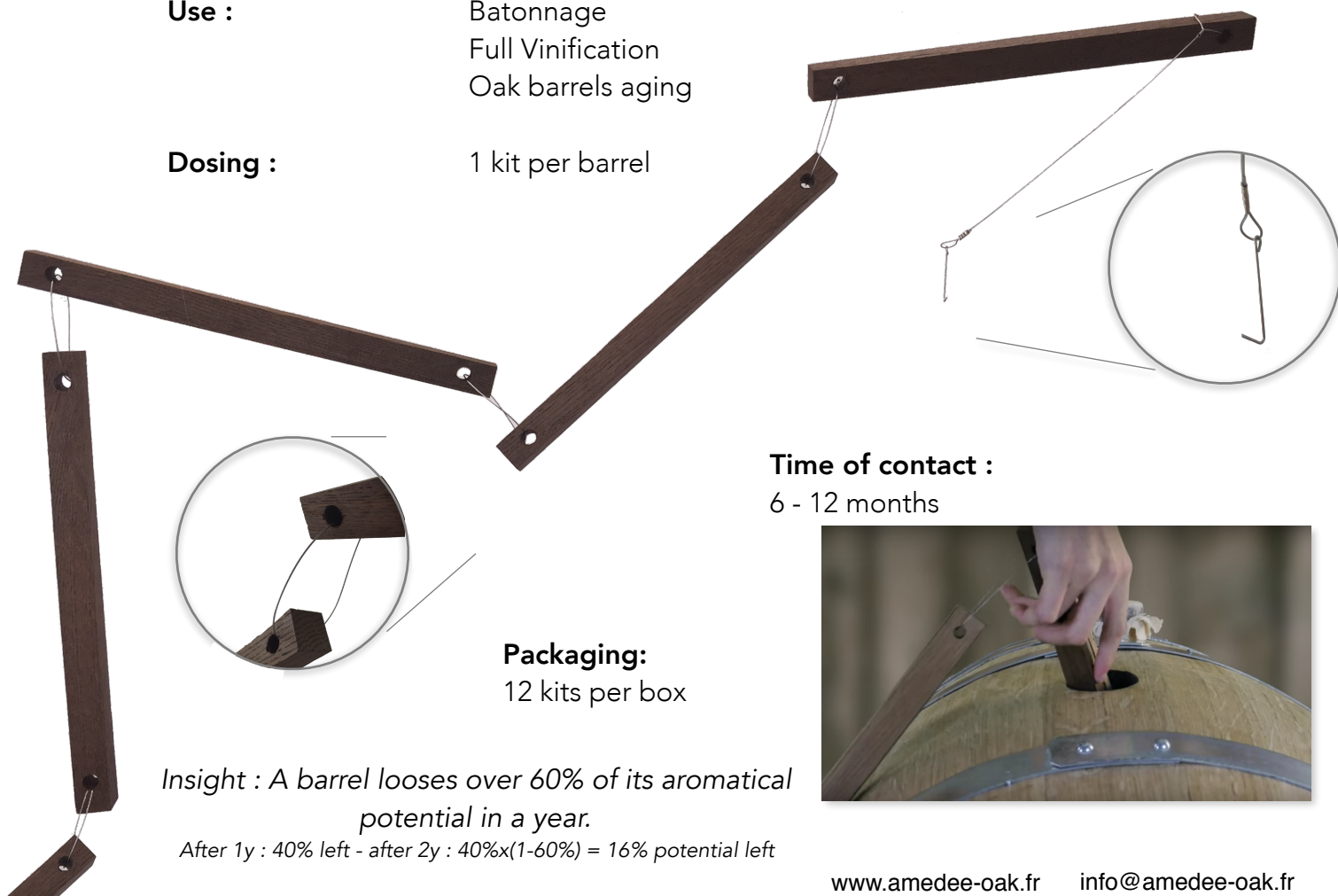


Oak :	French Oak	(<i>Quercus petrae l. / Quercus robur l.</i>)
	American Oak	(<i>Quercus alba</i>)
Oak aging :	24-36 months	(French Oak)
	12-24 months	(American Oak)
Dimension :	One kit is made with 8 mini-staves	(300x22x22mm)
Type of links :	Alimentary stainless steel links	
Surface / Volume :	0,210 m ² ; 1,16 dm ³ équivalent new cask 225 l.	
Available toasting :	Untoasted / Fresh	
	Fruit - Vanillé - Epicé	(French Oak)
	Puissance (M) - Puissance Plus (M+)	(American Oak)
Use :	Batonnage Full Vinification Oak barrels aging	
Dosing :	1 kit per barrel	



Time of contact :
6 - 12 months

Packaging:
12 kits per box

Insight : A barrel loses over 60% of its aromatical potential in a year.

After 1y : 40% left - after 2y : 40%x(1-60%) = 16% potential left