



TANK STAVES

AMEDEE® Staves are presented in different ranges of thickness and degree of heating, which will allow you to master in the most precise way the finesse, the aromas, the structure and the aging of your wines

SELECTION AND MATURATION OF WOOD

With our expertise in wood selection gained from our cooperage experience and aided by our outstanding supply network, we are dedicated to handpicking the finest oaks known for their aromatic potential.

Our wood undergoes a natural seasoning process in the open air, lasting 24-36 months for French Oaks (*Quercus petraea* l. and *Quercus robur* l.) and 24 months for American Oaks (*Quercus alba*). This meticulous process allows us to eliminate green tannins and dry tannins effectively. The result is wood of exceptional finesse and elegance, highly esteemed by our valued customers.

DIMENSIONS	Surface	Average weight	Volume occupied by 100 staves
Length. 950 mm width. 50 mm Thickness : 7 mm	0,107 m ²	200 gr	33 liters (8.7 Gal.)
Length. 950 mm width. 50 mm Thickness : 18 mm	0,128 m ²	500 gr	85 liters (22,5 Gal.)

White Wines	Red Wines	Dosage Rate		Staves 7mm TGal	Staves 18 mm TGal
Slightly Oaky		100 gr/HL	3, 8 kg/TGal.	19	8
	Slightly Oaky	150 gr/HL	5, 7 kg/TGal.	28	11
Oaky		200 gr/HL	7, 6 kg/TGal.	38	15
		250 gr/HL	9, 5 kg/TGal.	47	19
Oaky intense	Oaky	300 gr/HL	11, 4 kg/TGal.	57	23
Equivalent to "New Barrel"		350 gr/HL	13, 2 kg/TGal.	66	26
	Oaky intense	400 gr/HL	15, 1 kg/TGal.	76	30
		450 gr/HL	17, kg/TGal.	85	34
		500 gr/HL	18, 9 kg/TGal.	95	38
	Equivalent to "New Barrel"	550 gr/HL	20, 8 kg/TGal.	104	42
		600 gr/HL	22, 7 kg/TGal.	114	45

Standard infusion time 4 months 7 months
If time is to be reduced, increase quantity

Packaging : 1 box containing 2 bundles, each weighing 4 kg (total weight 8 kg)

OUR KNOW-HOW

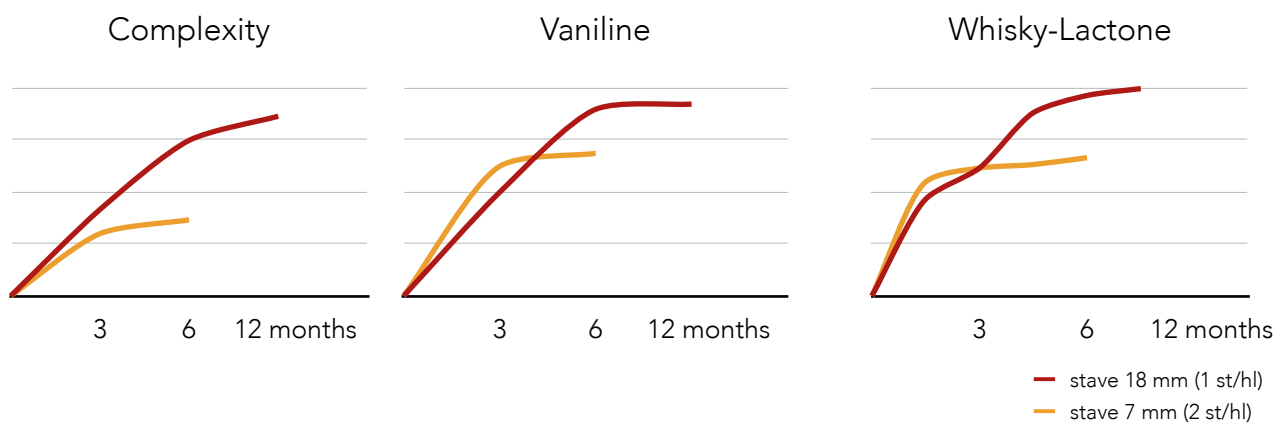
Leveraging the time-honored cooperage expertise passed down through generations and the development of cutting-edge, state-of-the-art heating control methods, AMEDEE[®] now offers heating solutions with exceptional precision and reproducibility. Our commitment to innovation shines through in the creation of a stave range meticulously designed to enhance the distinct qualities of your wines, whether it's unveiling their fruity notes or imparting subtle hints of vanilla or spices.

THE PROFITS OF THICKNESS

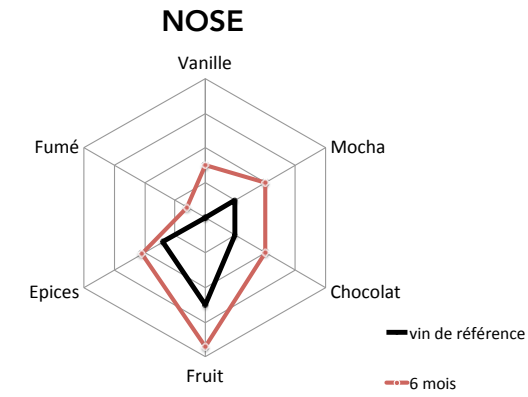
The intricate interplay between wood and wine takes place gradually within the core of the stave. This process benefits from the nano-oxygenation phenomenon facilitated by the oxygen trapped within the wood, which enriches the inherent complexity of your wines. It's worth noting that the rate and significance of this exchange between wine and wood intensify with thicker staves, approaching the characteristics typically associated with barrel aging. This complexity can be appreciated in the mouth and nose, enhancing the wine's body and richness, resulting in a truly exceptional experience.

TIME BRINGS COMPLEXITY

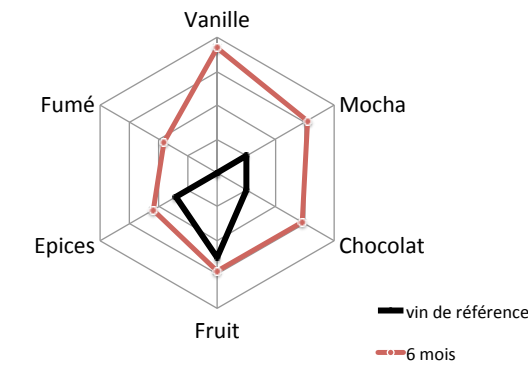
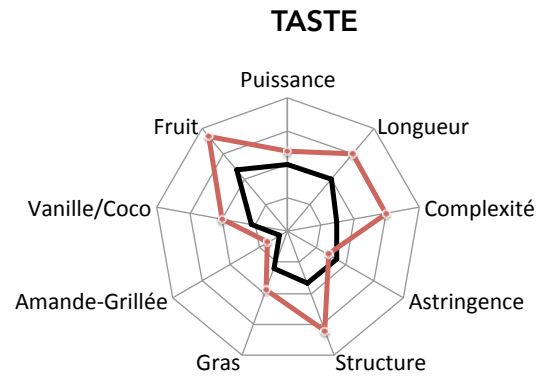
A thick stave, fully immersed in the wine, promotes gradual interactions between the oak and the wine deep within the core of the stave. The greater the stave's thickness, the more extended the contact between the wine and our wood, leading to heightened complexity, intensity, finesse, elegance, and a positive impact on the wine's persistence and long-lasting qualities that your wine can attain.



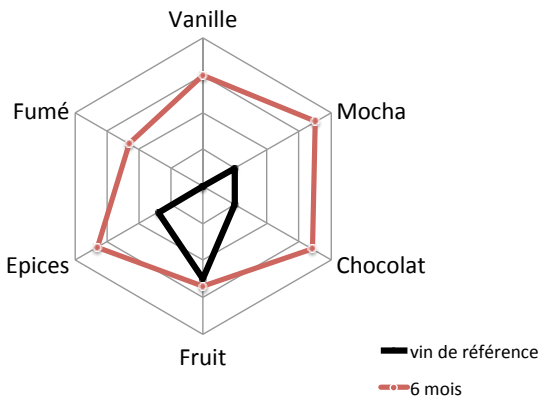
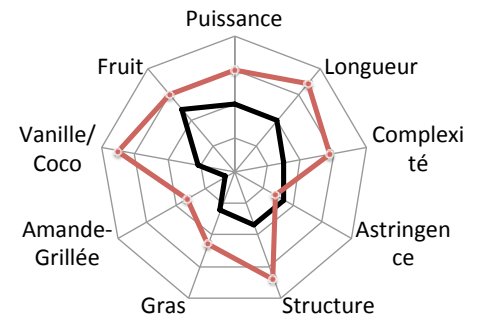
OUR STANDARD PROFILES
aka « Primary Colors »



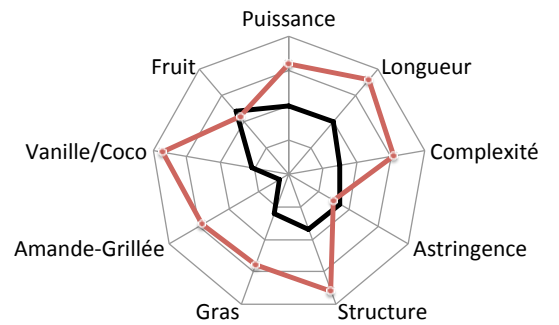
— Fruité —



— Vanillé —



— Epicé —



Graphs representing the evolutions relating to a reference wine (grape: Merlot); Staves 18mm
Sensory analysis carried out by a college of Experts

- MORE TOASTING ARE ALSO AVAILABLE -

ULTRA-VANILLA Toast

HEAVY Toast



La Recette

OUR CUSTOM CRAFT PROFILES

Guided by the inspiration drawn from our custom developments for our clients, tailored to precise oenological objectives and profiles that align with specific identities, we are excited to present to you the recipes acclaimed by our oenological partners.

Much like a chef in the kitchen, we master the nuances of oak varieties, their maturation in the parc, and toasting techniques to craft unique blends that bring to life recipes designed to reveal distinct profiles, addressing specific challenges.

These recipes embody the synthesis of our technical expertise, sensitivity, and experience.

Packaging : 1 box of 8 kg
Box can be a mix of 7 and 18 mm staves



Minéralité

For :	Fresh White Wines
Goal :	Crispness Aromatic Complexity Lenght
Sensory :	Minerality Citrus and Pomelo Liveliness
Dosage :	200-400 g/HL (75-150 gr/TGal)
When :	at the end of the alcoholic fermentation or right after
How long	2 - 4 months



Rondeur

For :	Structured White Wines
Goal :	Roundness & Complexity, Richness and Length on the palate."
Sensory :	Fruit jam, Vanilla, Woody notes. Volume, length, balance."
Dosage :	400-800 g/HL (150 - 300 g/TGal)
When :	at the end of the alcoholic fermentation or right after
How long	2 - 4 months

the 8kg SKU must be used in their entirety within the

La Recette



Frutissimo

For :	Fresh Red Wines
Goal :	Fruit revealer, enhancer of red fruits, mid-palate and sweetness, delicate wood."
Sensory :	Sweetness, Roundness, light caramel Red fruits."
Dosage :	200-400 g/HL (75-150 g/TGal)
When :	After Malolactic
How long	4 - 6 months



légèreté

For :	Medium Body Red Wines
Goal :	Floral notes and Freshness Build middle palate and extend length with equilibrium
Sensory :	Pepper, fresh oak, floral notes, light exotic fruits
Dosage :	400-700 g/HL (150-260 g/TGal)
When :	After Malolactic
How long	4 - 6 months



Amplitude

For :	Red Wines with Body
Goal :	Volume and Power Complex oak Spiciness and black fruits
Sensory :	Volume & Complexity, Spicy notes, Vanilla Black fruits, Chocolate.
Dosage :	400-800 g/HL (150-300 g/TGal)
When :	at the end of the alcoholic fermentation and after...
How long	6 - 12 months





IMPLEMENTATION

Set up in the tank

The AMEDEE® staves can be securely connected using a heavy-duty stainless steel cable (which can be supplied), combined with a lifting cable. This setup ensures that the staves can be fully submerged for the desired duration. Importantly, this system provides the flexibility to remove the staves when the wine has reached its optimal readiness.

Contact Time

White and Rosé wines:

At the end of the alcoholic fermentation, staves can be introduced for a more pronounced vanilla impact, or during the clarification of musts for a deeper integration of wood flavors and aromas.

Red wines :

Prior to the alcoholic fermentation, for a complete vinification in tanks or in previously used and well-maintained barrels.

Following the conclusion of the alcoholic fermentation, for a wood-influenced stage close to the malolactic fermentations, resulting in increased elegance and finesse.

After the malolactic fermentations, for a more aromatic and precise approach.

Controlling the contact time

- Homogenization: We recommend a gentle stirring every 3-5 weeks (approximately 10-15% of the tank's volume or « bâtonnage » if the tank is equipped with a stirring system).
- Integration/Digestion: Two scenarios should be considered:
 - If the staves have been incorporated into the wine before alcoholic fermentation or prior to Malo-lactic fermentation, it's advisable to wait until the wood's influence has fully developed before removing the staves to achieve optimal complexity.
This typically occurs :
 - 2 to 3 months after fermentation for 7 mm staves,
 - 6 to 8 months for 18 mm staves.
 - The woody characteristics and structural contributions from the staves will remain stable in the wine, as if they had been introduced during the initial winemaking process. However, if the wood was integrated after the Malo-lactic fermentation to achieve a precise aromatic profile, it's essential to consider the digestion time. The woody attributes in the wine will continue to evolve for up to 2 to 3 weeks after the staves have been removed from the tank.
This time of digestion is to be taken into account during your follow-up tastings.
> *The staves should be removed from the tank before your desired outcome is achieved.*
- SO₂ : In wines treated at 10 g/L or more, it is typical to observe a decline in the concentration of free SO₂ within the first few weeks of use..
- Staves are intended for use with a single wine and are not suitable for reuse in another wine, even after thorough cleaning.



Storage

The staves have a shelf life of 3 years when stored in their original sealed packaging. Once the packaging is opened, it is essential to protect the products from moisture and contaminants, and they should be used within 6 months.

Regulation

- Règlement CE N°1507/2006 du 11 octobre 2006,
- Résolutions n°03/2005 et n°430/2010 du Codex œnologique adopté par l'OIV,
- Règlement CE N°606/2009 du 24 juillet 2009, appendice 9.

All our products adhere to the standards established by the Oenological Codex. A certificate of compliance can be provided for each lot number.

The use of oak wood pieces for oenological purposes is subject to general regulations and appellation decrees as well as local regulation. AMEDEE company cannot be held responsible for any non-compliant use of its products.



Organic Certified

Allowed under European regulation **EU 2018/848**

Allowed under American regulation **NOP (National Organic Program)**

Certificate available upon request or on the website: www.inputs.bio