

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 :	Chips from 2mm to 2 cm	

Available toasting :	Untoasted / Fresh	
	Fruit - Vanillé - Epicé	(French Oak)
	Puissance (M) - Puissance Plus (M+)	(American Oak)

Use :	stand alone or blend of toasting during alcoholic fermentation
	stand alone or blend of toasting during malolactic fermentation
	Maturation

Dosing :

200 - 500 gr/hl for red wines

50 - 200 gr/hl for white or rosé wines

Time of contact :

5 days to 1 month during AF

1 to 2 months during MF or maturation

5 to 7 days during maturation for the untoasted

Packaging :

Nets of 10 kg

Big Bags of 300 kg

