

Chips

Prerequisite :

Maturation phase
Check the doses in carbonic gas and
in sulphur before filling the bottles

Preservation of samples

Room temperature
sealed bag

– Indicative trial Protocol –

1. Define the categories of chips that you want to make proof of
(only French / only Fruité /blend ...)
2. Fulfill a bottle of 75 cl for every category with the same wine.
Keep at minimum a bottle of reference (base wine)
3. Insert chips in bottles (adjust quantities fonction of your wine - cf « doc MF »)
 - a. Bottle 1: No chips = reference wine
 - b. Bottle 2 and following
 - i. For Red wines: 3,0 gr of chips - equivalent to 400 gr/hl
 - ii. For White or Rosé wine: 1,5 gr of chips - equivalent to 200 gr/hl
4. Seal the bottles
5. To store the bottles away from light and heat, best in the cellar,
6. Fonction of your goals :
 - a. Aromatic complexification : tasting after 8 - 12 days
 - b. Structure enhancement : tasting after 3 weeks minimum
 - c. If your decision is not yet finalized you shall duplicate the trail and make both **a/** and **b/**. (two bottles for every category of chips)
7. Use the reference bottle to adjust the doses :
 - a. For Red wines : from 100 to 400 gr/hl
 - b. For White or Rosé wines : from 50 to 200 gr/hl



For more informations
Please contact our expert
Or write us at contact@amedee-oak.fr