

Staves 7 mm

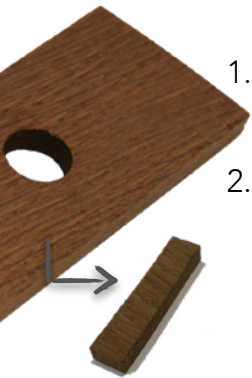
Prerequisite :

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. Fulfill a bottle of 75 cl for every category with the same wine.
Keep at minimum one bottle as a reference (base wine)
2. Insert sticks in the bottle (1 stick = 1 stave/HL)
(adjust quantities fonction of your wine - cf « doc MF »)
 - a. Bottle 1: No sticks = Reference wine
 - b. Bottle 2 and following (do not hesitate to overdose, you will dilute later) :
 - i. For Red wines: 2 sticks (equivalent to 2 staves/hl)
 - ii. For White or Rosé wine: 1 stick (equivalent to 1 staves/hl)
3. Seal the bottles
4. Store Bottles away from light and in a cool environment. The optimum is to store them in the cellar.
5. Fonction of your goals :
 - a. Aromatic complexification : tasting after 2 - 3 weeks
 - b. Structure enhancement : tasting after 1,5 month
 - c. If you wish to appreciate both aspects (Aromas and Structure) you shall taste after 1,5 months
6. During tasting, use the bottle of wine of reference to dilute in order to find the correct dosage.

As a reminder, standard usage for a 7mm stave :

Red wine : 1,0 to 3,0 staves/hl / white wine and rosé : 0,2 to 2,0 staves/hl