

Our wood for ageing



Recommended sizes : medium M, cube C* and block B47* and stave D*

Recommended recipes :

- ✓ Arôtrad range : medium M and heavy H (*chips, cubes and blocks*)
- ✓ Arôneo range * : - Douceur, Equilibre, Fraîcheur, Intense (*M size only*)
- Equilibre, Intense (*block B47 size only*)
- Arôstave (*staves only*)

Recommended wood species : French oak, American oak

Oenological advantages (according to toast levels and recipes)

- ✓ Adds complex aromas :
toasted almond, caramel, vanilla, coconut, warm bread, toast and spicy aromas...
- ✓ Develops wine structure
- ✓ Increases mouth-feel
- ✓ Improves sweetness

Usual dose : 0,5 - 5 g/L (according to the grape variety)

Using time : contact time from a few weeks up to 3 - 4 months depending on the size used, then remove the wood and allow a period of harmonization

Packaging

- ✓ Strong 25 kg paper bag (4 thicknesses including 1 layer of HD polyethylene)
- ✓ 6 kg food-grade ready-to-use infusion bag (sold per unit or in boxes containing 3 bags)
- ✓ 10 kg food-grade ready-to-use infusion bag (in paperbag)
- ✓ 1 kg food-grade ready-to-use infusion bag
- ✓ 225g « infusettes » (see sheet 'Our "infusettes" for barrels')
- ✓ In box, by 20, 40 (2X20) or 120 (2X60) for the staves

Utilisation

- ✓ *For loose use (chips/cubes/blocks) :* add chips during the filling of the tank
- ✓ *Using chips/cubes/blocks in infusion bag :* ideally fix the bag to the bottom of the tank to prevent the bag from rising to the surface
- ✓ *Using staves :* suspend in the tank

Storage and handling

Storage instructions

- Product should be stored away from :
- ✓ Light and humidity
 - ✓ Strong smelling products (gasoline, solvents, varnish, garlic...) and chemicals
 - ✓ Any source of heat

Handling instructions

- ✓ Open all products with care so as not to damage the infusion bags
- ✓ Gloves are recommended to avoid splinters when handling staves.

* Available in French oak only

