

Our Arôneo range

Our chips : Douceur, Equilibre, Fraicheur, Intense

Arôneo has developed a unique and high-performance range of chips in an innovative production process, the result of a highly sophisticated research and development project.

The Arôneo range is composed of **4 very different and original recipes:**

Douceur, Equilibre, Fraicheur, Intense

these chips guarantee **a remarkable contribution to your wines, whether during fermentation or ageing.**

Red wines, rosés, whites, even sparkling and *methode champenoise* wines will benefit from the contribution of our Arôneo chips. Whatever your variety, there is an Arôneo recipe to suit.

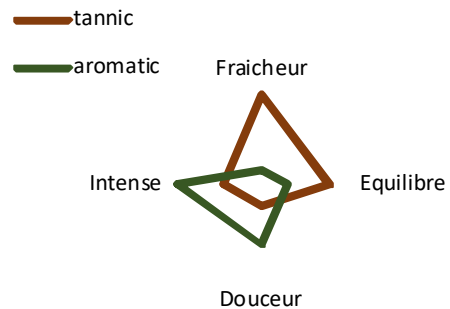
Common characteristics of the Arôneo range

These products all contribute **complexity and delicacy** to your wines. They work to **structure the wine** (mouth-feel, length...) as well as **acting on the color** (stabilization, enhancement...)

But each with its own distinctive character...

More tannic : Equilibre, Fraicheur

More aromatic : Douceur, Intense

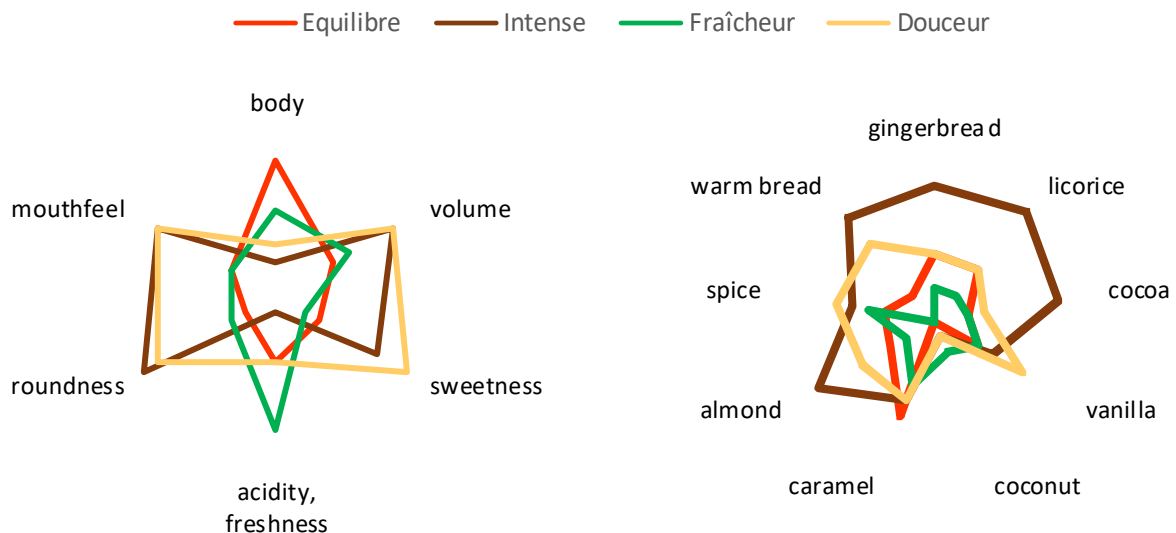


Structuring effects

Douceur	sweetness, body, mouth-feel, roundness
Equilibre	silky tannins
Fraicheur	length, acidity, vivacity
Intense	sweetness, body, mouth-feel, roundness

Aromatic contribution

overtones of vanilla, warm bread, caramel
caramel, hints of gingerbread and licorice
delicate caramel, spice and vanilla hints
heady aromas of spice, almond, licorice and cocoa



User advice :

- ✓ **Dosage** : the recommended dose is between 0.5 and 3 grammes/litre. It should be varied according to the type of grape variety and wine, as well as the desired impact. Generally, white, rosé and delicate red wines use lesser quantities, while full-bodied reds benefit from more. At very light doses, the impact will be mainly on the structure of the wine.
- ✓ **Contact and harmonization time** : 3 to 4 weeks are normally sufficient to allow an optimal extraction for these medium sized chips. For a silky integration, we recommend you allow a minimum of 6-8 weeks following withdrawal of the chips. Then you can taste !
- ✓ **Let your imagination run free and create your own recipe** : by blending different Arôneo chips to get greater complexity and give a unique and original profile to your wine !

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)
- ✓ 10kg polyethylene ready-to-use infusion bag
- ✓ 1 kg food-grade ready-to-use infusion bag
- ✓ 225g « infusette » bag (sold by 12 or 60)

Storage instructions

Products should be stored away from :

- ✓ light and humidity
- ✓ strong smelling products (gasoline, solvents, varnish, garlic...) and chemicals
- ✓ any source of heat

Handling instructions

- ✓ In the case of boxes, open with care so as not to damage the infusion bags contained within.

Products quality characteristics :

Exclusively made from French oak (*Quercus sp*) seasoned in the open air for a minimum of 18 months, the Arôneo chips (available in medium size, only) are produced to the same standard and quality as our traditional range : **traceability, HACCP and ISO 9001-2015 certification, Kosher certification, chemical analyses...**

Traceability : Each batch of wood is identified upon arrival at our factory, and we track it during the production process. Each sales item is identified with a unique number.

Quality guarantee : Various controls are carried out on each wood delivery to our factory, as well as analyses in an independent laboratory. The concentrations of haloanisols (TCA, TeCA, PCA, TBA) and halophenols (TCP, TeCP, PCP, TBP), molecules responsible for "cork taint", are guaranteed below sensory perception. The wood undergoes no chemical, enzymatic, or ionisation treatment. We guarantee its totally natural origin. Our Quality Management System is **ISO 9001:2015** certified and our **HACCP** process is recognized by Intertek.

Allergens : subject to labelling : none (**EU N°1169/2011**)

GMO : subject to labelling : none (**European regulation 1829/2003 EC and 1830/2003 EC**)

Use of wood chips in wines and spirits : the use of wood chips may be subject to specific regulations. We recommend that you contact the competent authority for further information.

For more information, please contact us :

Arôbois S.A.S - ZI de Biars sur Cère - Champ de Moë - BP 30025 - 46130 GAGNAC sur Cère - FRANCE
 contact@arobois.com - Tel: +33 (0)5 65 38 62 38 - Fax: + 33 (0)5 65 39 77 49
 www.arobois.com

