

BLOCKS ABSOLUTE

Œnoboïs® offers a range of blocks based on our thick staves for slightly shorter maturation periods. Our special 'double toasting' process enables us to produce very rich, varied and repeatable block profiles.

Œnoboïs® blocks ensure the progressive and stable extraction of wood components while respecting the terroir typicity of the wines produced.



ŒNOLOGICAL OBJECTIVES

The extra toasty Blocks Absolute bring great complexity and aromatic freshness to your wine. The main goal being the production of roasted, spicy notes, as well as tension and length on the palate.



WINE PROFILE

Blocks Absolute fit perfectly with ripe and over-ripe wines, refreshing the fruit with their smoky notes and fresh spices. These œnological woods will harmonise the balance on the palate of wines lacking freshness. Use on white, rosé and red wines.



DIRECTIONS FOR USE

INTAKE TIME

Application during AF ensures better integration with the wine while adding freshness and volume on the palate. An application during the ageing process, post MLF, brings out the full aromatic complexity of this wood, with its spicy, toasty notes, while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Blocks Absolute should be adapted according to the desired œnological objective. From 2 to 4 g/L on red wines and between 0.3 and 3 g/L on white and rosé wines.

CONTACT TIME

- During fermentation :
leave the blocks in the wine during the whole vinification, with an ageing period of 2 to 4 months.
- During ageing :
2 to 4 months, depending on the organoleptic objective targeted.



SPECIFICATIONS

PHYSICAL

Appearance	Wooden squares
Colour	Dark brown
Dimensions	Length : 5 cm Width : 5 cm Thickness : 1.8 cm
Weight	± 28 g

CHEMICAL

Benzo(a)pyrene	< 50 ng/g	Iron	< 100 mg/kg
Pentachlorophenol	< 100 ng/g	Arsenic	< 2 mg/kg
2, 3, 4, 6 Tetrachloroanisole	< 1 ng/g	Lead	< 5 mg/kg
2, 4, 6 Trichloroanisole	< 0,2 ng/g	Mercury	< 1 mg/kg
Pentachloroanisole	< 100 ng/g	Cadmium	< 0,5 mg/kg

MICROBIOLOGICAL

Mesophilic aerobes germs	< 10 ⁴ UFC/g
Salmonella	Absence /25g
Coliforms	< 10 UFC/g
Yeasts	< 10 UFC/g
Mould	< 10 ⁴ UFC/g



PACKAGING

1 bag of 12 kg made of PE lined with PET, containing 2 x 6 kg nylon infusion nets.

QUALITY & TRACEABILITY



French oak selected for Blocks Œnoboïs® 18mm are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œnoboïs® guarantees the precise origin of the oak used, as well as the natural open air maturation of the oak wood for a minimum of 24 months.



HEATING LEVEL



AROMATIC NOTES



On the nose, Blocks Absolute bring fresh mineral notes: :

- Flint, saline notes, peppery

On the palate, this wood brings freshness and complexity.

FRENCH OAK