

# CHIPS FRESH

ŒNOBOIS  
AU CŒUR DU VIN

Œnoboïs® offers a complete range of wood chips with specific organoleptic characteristics, as well as Œnoblend® wood blends to enhance both the aromatic expression of wines and their balance on the palate.

This tailor-made approach, showing precise oak flavors and repeatable profiles, is suitable for all types of white, rosé and red wine.



## ŒNOLOGICAL OBJECTIVES

Chips Fresh are very lightly toasted woods whose purpose is to coat the palate, adding volume to the mid-palate without impacting the aromas.



## WINE PROFILE

Chips Fresh fit perfectly on fresh white and rosé wines that lack a mid-palate, or on thermo red wines to coat harsh tannins emerging from alcoholic fermentation.



## DIRECTIONS FOR USE

### INTAKE TIME

The chip format allows you to quickly extract the potential of the wood in the wine. Application at AF ensures better integration with the wine while adding volume on the palate. Application during maturation, after MLF, brings out the full aromatic complexity of the wood while preserving its impact on the palate.

### APPLICATION DOSE

The dosage of Chips Fresh should be adapted to the level of smoothness and the œnological objective desired. From 1 to 5 g/L for white, rosé and red wines.

### CONTACT TIME

- During fermentation : the time required for vinification. 7 to 10 days are needed to extract all the potential of the wood (aromatic and palate contribution).
- During ageing : a contact period of 1 to 3 months is recommended to ensure good integration of the wood.



### HEATING LEVEL



### AROMATIC NOTES



Red fruits



Yellow fruits



Coconut

On the nose, Chips Fresh bring notes of whisky lactone (coconut) as well as aromatic notes of :

- Fresh red fruit : blueberry, blackberry, redcurrant, strawberry
- Fresh yellow fruit : pear, lemon, pineapple, peach

On the palate, this wood adds sweetness and softness to the wine.

FRENCH OAK



## SPECIFICATIONS

### PHYSICAL

Appearance	Chips
Colour	Cream
Dimensions	From 7 to 18 mm
Weight	> 5 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 <sup>4</sup> UFC/g
Salmonella	Absence /25g
Coliforms	< 10 UFC/g
Yeasts	< 10 UFC/g
Mould	< 10 <sup>4</sup> UFC/g



## PACKAGING

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

## QUALITY & TRACEABILITY



French oak selected for Chips Œnoboïs® 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.

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