

CHIPS FR MEDIUM +

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 FR Medium + are highly toasted woods which goal is to bring toasted notes on the nose and freshness on the palate.



WINE PROFILE

Chips FR Medium + fit perfectly with very mature wines that lack tension on the palate. An interesting wood to use on white and rosé wines in small doses to bring freshness to warm vintages.



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 ageing, post MLF, brings out the full aromatic complexity of the wood while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Chips FR Medium + should be adapted according to the level of ripeness of the grapes and the desired oenological objective. 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.



SPECIFICATIONS

PHYSICAL

Appearance	Chips
Colour	Dark brown
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 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 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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HEATING LEVEL



AROMATIC NOTES



Toasted
bread



Roasted
almonds



Spices

On the nose, FR Medium + chips bring aromatic toasty notes of bread and almonds, as well as hints of fresh spices.

On the palate, this wood adds freshness and vivacity to the wine.

FRENCH OAK