

CHIPS LIGHT

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 Light are lightly toasted woods whose goal is to bring floral notes to the nose and freshness to the palate.



WINE PROFILE

Chips Light fit perfectly with ripe or over-ripe wines that lack freshness. An interesting wood to work with on warm vintages for white, rosé and red wines.



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 Light should be adapted according to the level of ripeness of the grapes and the desired oenological objective. From 1 to 3 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	Light beige
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.



HEATING LEVEL



AROMATIC NOTES



On the nose, Chips Light bring out very floral aromas in white wines (white flowers) and fresh, menthol spice notes in red wines.

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

FRENCH OAK