

CENOBOIS® offers a full range of oak chips with specific organoleptic characteristics featuring CENOBLEND®, oak blends designed to enhance the aromatic expression of wines and balance on the palate.

The CENOBLEND® range integrates a variety of oenological woods from our core range, with the objective of delivering harmonious, universal results. They are practical, turnkey solutions designed to boost your performance and save you time.



CENOLOGICAL OBJECTIVES

Chips CENOBLEND® Chic are a blend of medium to highly toasted French and American oak designed to develop aromatic complexity with notes of black fruit and fresh spices. This blend also ensures long-lasting aromas on the finish.



WINE PROFILE

Chips CENOBLEND® Chic fit perfectly with wines that lack complexity, freshness and length. It is a blend of oaks that brings aromatic finesse while respecting the fruit.



DIRECTIONS FOR USE

INTAKE TIME

The chip format allows you to quickly extract the oak's potential when added to the wine. Use during AF for better harmony with the wine, while boosting volume on the palate. Using chips during maturation, post MLF, reveal the full aromatic complexity of this wood, while preserving its impact on the palate.

APPLICATION DOSE

The dosage of CENOBLEND® Chic should be adapted according to the desired oenological objective. From 1 to 5 g/L for white, rosé and red wines. If you want to increase complexity and finesse, we recommend working with 3-4 g/L for ageing.

CONTACT TIME

- During fermentation :
leave the chips in the wine during the whole 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	Beige to brown (mix)
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



Oak selected for Chips CENOBOIS® are exclusively sourced from French (*Q. Robur* and *Q. Petraea*) and American (*Q. Alba*) forests. The traceability system put in place by CENOBOIS® 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



Black fruits



Spices



Pepper

On the nose, Chips CENOBLEND® Chic bring aromatic toasty notes of black fruit, spices and pepper.

On the palate, this wood brings freshness and aromatic complexity.

FRENCH & AMERICAIN OAK