

# CHIPS CENOBLEND® PURE

CENOBOIS  
AU CŒUR DU VIN

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® Pure are a blend of very slightly toasted oak designed to enhance the intensity of fresh fruit and bring more volume to the palate.



## WINE PROFILE

Chips Cenoblend® Pure fit perfectly with fresh white, rosé and red wines that lack fruit and volume on the palate. An interesting wood blend to work with reductive wine to open up the nose.



## 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® Pure should be adapted according to the desired oenological objective. From 1 to 5 g/L for white, rosé and red wines. If the goal is to enhance the intensity of the fruit, we recommend working at around 2-3 g/L.

### 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 TYPE



### AROMATIC NOTES



Red fruits



Yellow fruits

On the nose, Chips Cenoblend® Pure boost expression of :

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

On the palate, this wood adds softness and volume.

FRENCH & AMERICAIN OAK



## 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 <sup>4</sup> UFC/g
Salmonella	Absence /25g
Coliforms	< 10 UFC/g
Yeasts	< 10 UFC/g
Mould	< 10 <sup>4</sup> UFC/g



## PAKAGING

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

## QUALITY & TRACEABILITY



French and American oak selected for Chips Cenobois® comes exclusively from French forests and from the *Q. Robur* and *Q. Petraea* species. 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.

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