

# CHIPS US MEDIUM

ŒNOBOIS  
AU CŒUR DU VIN

Œnobois® 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 US Medium are medium toasted wood which goal is to bring intense toasty vanilla notes on the nose and length on the palate.



## WINE PROFILE

Chips US Medium fit perfectly with under-ripe wines, in order to ripen the fruit and reduce vegetal intensity. An interesting wood to work with on thermo red wines or on fresh vintages in order to gain in sweetness and length.



## 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 US 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	Mid 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 <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

American oak selected for Chips Œnobois® are exclusively sourced from the *Q. Alba* specie. The traceability system put in place by Œnobois® 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



Vanilla



Crème brûlée



Caramel

On the nose, Chips US Medium bring aromatic notes of intense vanilla, crème brûlée and caramel.

On the palate, this wood adds smoothness, creaminess and long-lasting aromas.

AMERICAN OAK