

CHIPS US 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 US Medium + are highly toasted woods designed to bring intense toasted notes of mocha and coffee with a strong aromatic persistence on the finish.



WINE PROFILE

Chips US Medium + fit perfectly with wines with low aromatic intensity, with the goal of adding complexity. An interesting wood to use in small doses on wines that lack length and aromatic persistence.



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 | 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



American oak selected for Chips Œnoboïs® are exclusively sourced from the *Q. Alba* specie. 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



Mocha



Coffee

On the nose, Chips US Medium + bring aromatic toasted notes of mocha and coffee.

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

AMERICAN OAK