

# GRANULARS LIGHT

ŒNOBOIS  
AU CŒUR DU VIN

Œnoboïs® offers a complete range of granulars with specific organoleptic characteristics, allowing us to work on both the aromatic expression and the palate balance of wines. This tailor-made approach with precise woods and repeatable profiles can be adapted to all types of white, rosé and red wine.

The Œnoboïs® granular format ensures rapid extraction of wood compounds during soaking in alcoholic fermentation.



## ŒNOLOGICAL OBJECTIVES

Granulars Light are lightly toasted woods designed to bring floral notes to the nose and freshness to the palate.



## WINE PROFILE

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



## DIRECTIONS FOR USE

### INTAKE TIME

The granular format allows you to extract the potential of the wood in the wine very quickly (3 to 5 days). It is an interesting format for alcoholic fermentation. Application during fermentation ensures better integration with the wine while enhancing freshness on the palate.

### APPLICATION DOSE

The dosage of Granulars Light should be adapted according to the level of ripeness of the grapes and vintage. Between 1 and 2 g/L for white, rosé and red wines. Be careful not to exceed 2 g/L, the wood could have an impact on the varietal aroma (woody notes).

### CONTACT TIME

- During fermentation :  
the time required for vinification. A period of 3 to 5 days is necessary to extract the full potential of the wood (aromatic and contribution to the palate).
- During ageing :  
an application is always possible during ageing. A contact time of 1 to 2 months is recommended to ensure proper integration into the wine.



## SPECIFICATIONS

### PHYSICAL

Appearance	Granulars
Colour	Light beige
Dimensions	3 to 8 mm
Weight	> 1 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 in bulk format or containing 2 nylon infusion nets of 6 kg each.

## QUALITY & TRACEABILITY



French oak selected for Granulars 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.

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### HEATING LEVEL



### AROMATIC NOTES



On the nose, Granulars Light bring intense floral aromatic notes to white wines (white flowers) and notes of fresh spices and menthol to red wines.

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

FRENCH OAK