

STAVES EXPRESSION

Œnoboïs® offers a range of thick French oak staves, designed for long ageing of «vin de garde». Our special «double toast» process gives us the ability to produce highly complex, varied and repeatable stave profiles.

Œnoboïs® staves ensure the gradual and stable extraction of wood components while respecting the terroir character of the wines produced.



ŒNOLOGICAL OBJECTIVES

Staves Expression medium toasted add sweetness and aromatic persistence to your wine. The main objective is to bring notes of vanilla, caramel and crème brûlée as well as sweetness and volume on the palate.



WINE PROFILE

Staves Expression fit perfectly with fresh wines with the ambition of ripening the fruit thanks to its vanilla notes. This stave will harmonise the balance on the palate of wines lacking sweetness on the attack and volume on the mid-palate. This oenological wood can be used on white, rosé and red wines.



DIRECTIONS FOR USE

INTAKE TIME

Application during AF ensures better integration with the wine, while adding sweetness and volume on the palate. Application during ageing, after MLF, brings out the full aromatic complexity of this wood, with its vanilla and toasty notes, while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Staves Expression should be adapted according to the desired oenological objective. From 0.5 to 2 staves/hL for red wines and between 0.5 and 1 stave/hL for white and rosé wines.

CONTACT TIME

- During fermentation :
leave the staves in the win during the whole vinification, with an ageing period of 4 to 6 months.
- During ageing :
6 to 8 months, depending on the organoleptic objective targeted.



SPECIFICATIONS

PHYSICAL

Appearance	Wooden plank
Colour	Brown
Dimensions	Length : 90 cm Width : 5 cm Thickness : 1.8 cm
Weight	± 500 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

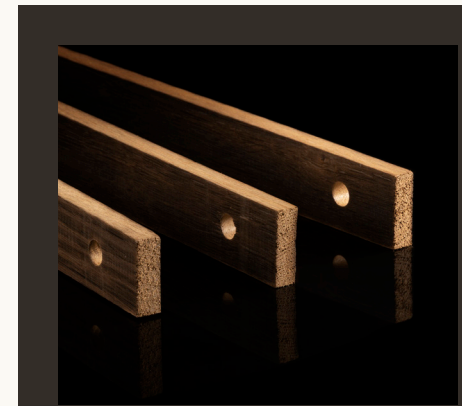
1 box containing 20 staves protected by a plastic film certified for food contact.



QUALITY & TRACEABILITY

French oak selected for Staves Œnoboïs® 18mm 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, Staves Expression bring aromatic notes of intense vanilla, crème brûlée and caramel.

On the palate, the wood adds volume and deliciousness.

FRENCH OAK