

STAVES ORIGIN

ŒNOBOIS
AU CŒUR DU VIN

Œnobois® 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.

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



ŒNOLOGICAL OBJECTIVES

Staves Origin are produced using the double toasting process. These staves are slightly toasted, which amplifies the volume on the palate without adding toasted notes. The main goal is to enhance the character of your great terroir wines.



WINE PROFILE

Staves Origin fit perfectly on fresh wines that need more volume on the palate. This stave can be used on white, rosé and red wines.



DIRECTIONS FOR USE

INTAKE TIME

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

APPLICATION DOSE

The dosage of Stave Origin 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	Light beige
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

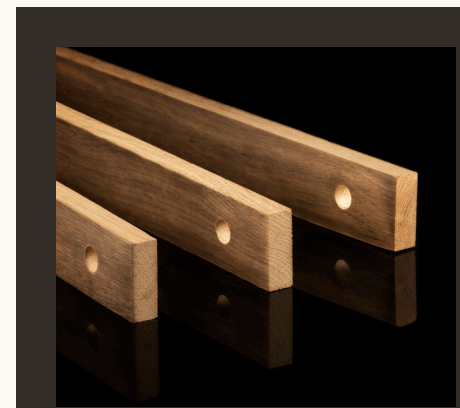
1 box containing 20 staves protected by a plastic film certified for food contact.



QUALITY & TRACEABILITY

French oak selected for Staves Œnobois® 18mm are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. 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.

For œnological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).



HEATING LEVEL



AROMATIC NOTES



On the nose, the Stave Origin intensify the expression of the fruit and bring notes of whisky lactone (coconut):

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

On the palate, this wood raises the overall level. It brings tannic concentration and smoothness.

FRENCH OAK