

STICKS HIGHLIGHT

ŒENOBOIS
AU CŒUR DU VIN

Œenobois® offers a range of French oak sticks dedicated to long ageing for «vin de garde». The unique format of the Œenobois® Stick encourages in-depth extraction of the wood's compounds to go even further in the quest for intensity, aromatic persistence and tannic concentration on the palate.

Sticks are genuine tools that combine precision in the choice of wood and a reduction in ageing costs.



ŒENOLOGICAL OBJECTIVES

Sticks Highlight reinforce the tannic structure of the wine without adding toasted notes. The main objective is to improve the level of concentration on the palate and intensify fruit expression.



WINE PROFILE

The œnobois® Highlight stick is perfect for fresh, fruity wines that lack body on the palate. This œnological wood can be used on white, rosé and red wines.



DIRECTIONS FOR USE

INTAKE TIME

An application in AF ensures better integration with the wine, while enhancing tannic concentration on the palate. A post-MLF application during ageing brings out the full aromatic complexity of this wood, with its notes of whisky lactone, while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Stick Highlight should be adapted according to the desired œnological objective. From 1 to 3 sticks/hL for red wines and between 0.5 and 2 sticks/hL for white and rosé wines.

CONTACT TIME

- During fermentation :
leave the staves in the wine during the whole vinification, with an ageing period of 4 to 8 months.
- During ageing :
6 to 10 months, depending on the organoleptic objective targeted.



SPECIFICATIONS

PHYSICAL

Appearance	Wooden stick
Colour	Light beige
Dimensions	Length : 90 cm Width : 2.2 cm Thickness : 2.2 cm
Weight	± 300 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 3 bundles of 12 sticks protected by a plastic film certified for food contact.



QUALITY & TRACEABILITY




French oak selected for Sticks Œenobois® are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œenobois® 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 TYPE

AROMATIC NOTES

 Red fruits  Yellow fruits  Coconut

On the nose, Sticks Highlight intensifies the expression of fruit and brings notes of whisky lactone (coconut):

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

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

FRENCH OAK