

STICKS INSIDE MEDIUM

ŒNOBOIS
AU CŒUR DU VIN

Œnoboïs® offers the Sticks Inside range made from French oak with the aim of extending the life of your old barrels. Our Sticks Inside consist of 12 insertable segments. Different profiles are available, from light toasting that respects the fruit to medium to strong toasting that has a greater impact on the aroma.



ŒNOLOGICAL OBJECTIVES

Sticks Inside Medium ripen the fruit expression and intensify vanilla and caramel notes. The main objective is to create intense pastry notes and a soft mouthfeel.



WINE PROFILE

Sticks inside Medium fit perfectly with wines that have a fresh, vegetal fruit profile or lack body on the 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 creaminess. Application during ageing, after MLF, brings out the full aromatic intensity of this wood, with its notes of vanillin, chocolate and caramel, while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Stick Inside Medium should be adapted according to the desired oenological objective. Insert 1 to 3 chains per barrel through the bung hole. The contribution of a 12-segment chain is estimated at $\pm 30\%$ of a new 225-litre barrel.

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	12 linked segments
Colour	Medium brown
Dimensions	Length : 30 cm Width : 2.2 cm Thickness : 2.2 cm
Weight	± 1200 g per unit

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 8 units of 12 segments joined together by removable stainless steel clips. Each Stick Inside is individually protected by a plastic film certified for food contact.

QUALITY & TRACEABILITY



French oak selected for Sticks Inside 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, Sticks Inside Medium brings aromatic notes of vanilla, pastry and caramel.

On the palate, the wood adds volume and gourmandise.

FRENCH OAK