

Œnobois® offers a range of French oak sticks dedicated to long ageing for «vin de garde». The unique format of the Œnobois® 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.



ŒNOLOGICAL OBJECTIVES

Sticks Medium + bring toasty, smoky notes to your wine, and boost aromatic persistence on the finish. The main objective is to bring out intense notes of roast, coffee and mocha.



WINE PROFILE

Sticks Medium + fit perfectly on highly mature wines that lack length on the palate. This oenological wood can be used on white, rosé and red wines.



DIRECTIONS FOR USE

INTAKE TIME

Application in AF ensures better integration with the wine, while adding sweetness and length. Application during ageing, after MLF, brings out the full aromatic intensity of this wood, with its toasted, coffee and mocha notes, while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Stick Medium + should be adapted according to the desired oenological 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	Dark brown
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 Œnobois® 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 TYPE

AROMATIC NOTES

Coffee Mocha Tiramisu

On the nose, Sticks Medium + brings intense aromatic notes of coffee, mocha and tiramisu.

On the palate, the wood brings freshness, aromatic complexity and great length.

FRENCH OAK