

Ageing starts at the end of the alcoholic and malolactic fermentations. This period between vinification and commercialization is a **key stage**. It gives the winemaker the opportunity to **refine the wine's organoleptic characteristics** by working on various aspects, such as coating tannins, adding complexity or correcting any defects.

The aim of this practical booklet is to present **effective solutions** to the issues encountered by professionals.



WHAT PROBLEMS ARE FREQUENTLY ENCOUNTERED DURING AGEING?


Complicated vintages generally lead to very specific wine profiles, which can be divided into several categories.

When the **harvest is difficult** (mildew, powdery mildew, botrytis), the sensation of acidity on the palate is more pronounced and aromatic intensity is significantly reduced. This can vary from simple aromatic neutrality to real deviation. In such cases, the aromatic palette needs to be **enhanced and complexified**, to enhance intensity and mask potential deviations.

In the case of heterogeneous or low-ripeness harvests, the wines generally have a hollow mouthfeel and a notable lack of volume. Despite low tannin potential, the tannins are aggressive and can lead to vegetal profiles. We therefore opt for solutions that **add volume on the palate** and help coat the tannins to **reduce astringency**.



ENHANCING THE AROMATIC PALETTE

 The use of oenological oak can address a variety of issues, such as **adding volume**, **reducing vegetal character** or **enhancing aromatic complexity**. Depending on the intended ageing period, a suitable oak format should be used. This is linked to a specific mechanism for extracting and integrating oak potential into the wine.

With granulars or chips, **the oak potential is extracted** within a few days. This is followed by an **integration** phase lasting around 2 months. For thicker oak formats (staves, sticks, blocks...), extraction and integration is slower, leading to contact times between 3 to 10 months.



CONTACT TIMES BY FORMAT

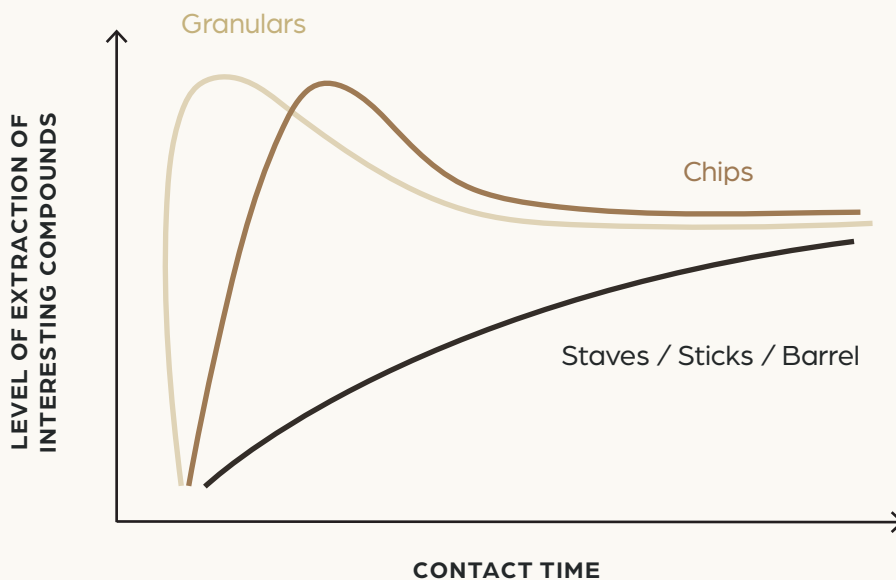
OAK FORMAT	CONTACT TIME	INTEGRATION OF OAK & WINE
Granulars	2 to 4 days	2 months
Chips	10 to 12 days	2 months
Staves (18mm)	6 to 12 months	
Blocks	3 to 4 months	
Sticks (22mm)	6 to 12 months	
3D	2 to 4 months	
New barrels	10 to 18 months	

- **Granulars and chips :**

once the extraction of the oak potential complete, the infusion bags can be removed from the tank.

- **Thick oaks:**

Extraction and integration of the oak are carried out simultaneously.



FOCUS ON CENOBOIS PRODUCTS

Cenobois® solutions provide a **precise** and **simple** answer to every problem, thanks to the numerous possible combinations.



WORKING ON PALATE BALANCE

AGEING OBJECTIVES	SHORT AGEING (Chips)	LONG AGEING (Staves, Blocks & Sticks)
Increase concentration and volume WITHOUT marking the aroma	1 to 2 g/L FRESH OR 2 g/L CENOBLEND® PURE	1 to 2 Staves/hL ORIGIN OR 1 to 3 Sticks/hL HIGHLIGHT
Increase sweetness and length (wine coating)	1 g/L FR MEDIUM + 0,5 g/L US MEDIUM +	1 to 2 Staves/hL EXPRESSION OR 1 Stick/hL HIGHLIGHT + 1 to 2 Sticks/hL MEDIUM +



WORKING ON AROMATIC BALANCE

AGEING OBJECTIVES	SHORT AGEING (Chips)	LONG AGEING (Staves, Blocks & Sticks)
Reduce perception of the vegetal and preserve the fruit	0,5 to 2 g/L FR MEDIUM OR 2 g/L CENOBLEND® CHIC	0,5 to 1 Stave/hL EXPRESSION + 0,5 to 1 Stave/hL ORIGIN OR 1 to 3 Sticks/hL MEDIUM
Adding freshness and complexity to the nose	0,5 g/L FRESH + 0,5 g/L FR MEDIUM +	0,5 to 1 Stave/hL ABSOLUTE OR 1 to 2 Sticks/hL MEDIUM +