

## INCREASE CONCENTRATION & STABILIZE WINE COLOR

### SOLUTION

- 2 g/L of Œnofresh as soon as the wine is transferred to the tank.

Fresh wood in granular form with or without infusion bag.

Granulars enable rapid extraction and integration of the oak's potential into the wine.

🕒 3 to 4 days.



## RESPECT THE FRUIT & INCREASE VOLUME ON THE PALATE

### SOLUTIONS

- 1 g/L of Chips FR Fresh + 1 g/L of Chips FR Light as soon as the wine is transferred to the tank.

Lightly heated oak, also available in granular form.

- 2 g/L of Œnoblend® Pure.

Granulars enable fast extraction and integration of the wood's potential into the wine.

🕒 10 to 12 days to extract the oak's full potential.



## REDUCE THE PERCEPTION OF VEGETAL & COAT TANNINS

### SOLUTIONS

- 1 g/L of US Medium Chips + 1g/L of FR Medium + Chips as soon as the wine is transferred to the tank.

- 1,5 to 3g/L of Œnoblend® Chic.

🕒 10 to 12 days to extract the oak's full potential.

- 0,5 stave/hL of Origin + 0,5 stave/hL of Expression.

Stave Expression is more concentrated in vanillin. Staves also provide greater aromatic complexity.

These more highly toasted woods help to ripe the fruit and reduce the perception of vegetal aromas, but also to increase sweetness and improve the wine's coating.

🕒 6 months.



## REDUCE THE PERCEPTION OF VEGETAL & LIMIT BITTERNESS

### SOLUTIONS

- 1 g/L of Chips FR Fresh + 1 g/L of Chips FR Medium +

The use of Medium + allows us to work on the length of the palate, thus reducing bitterness in the finish.

🕒 10 to 12 days to extract the oak's full potential.

- 0,5 stave/hL of Origin + 0,5 stave/hL of Absolute.

Stave Absolute is more concentrated in furfural, thus enhancing the freshness and aromatic persistence of white wines.

🕒 6 months.



# ÆNOBOIS® OENOLOGICAL OAKS

## CHIPS / GRANULARS / BLENDS



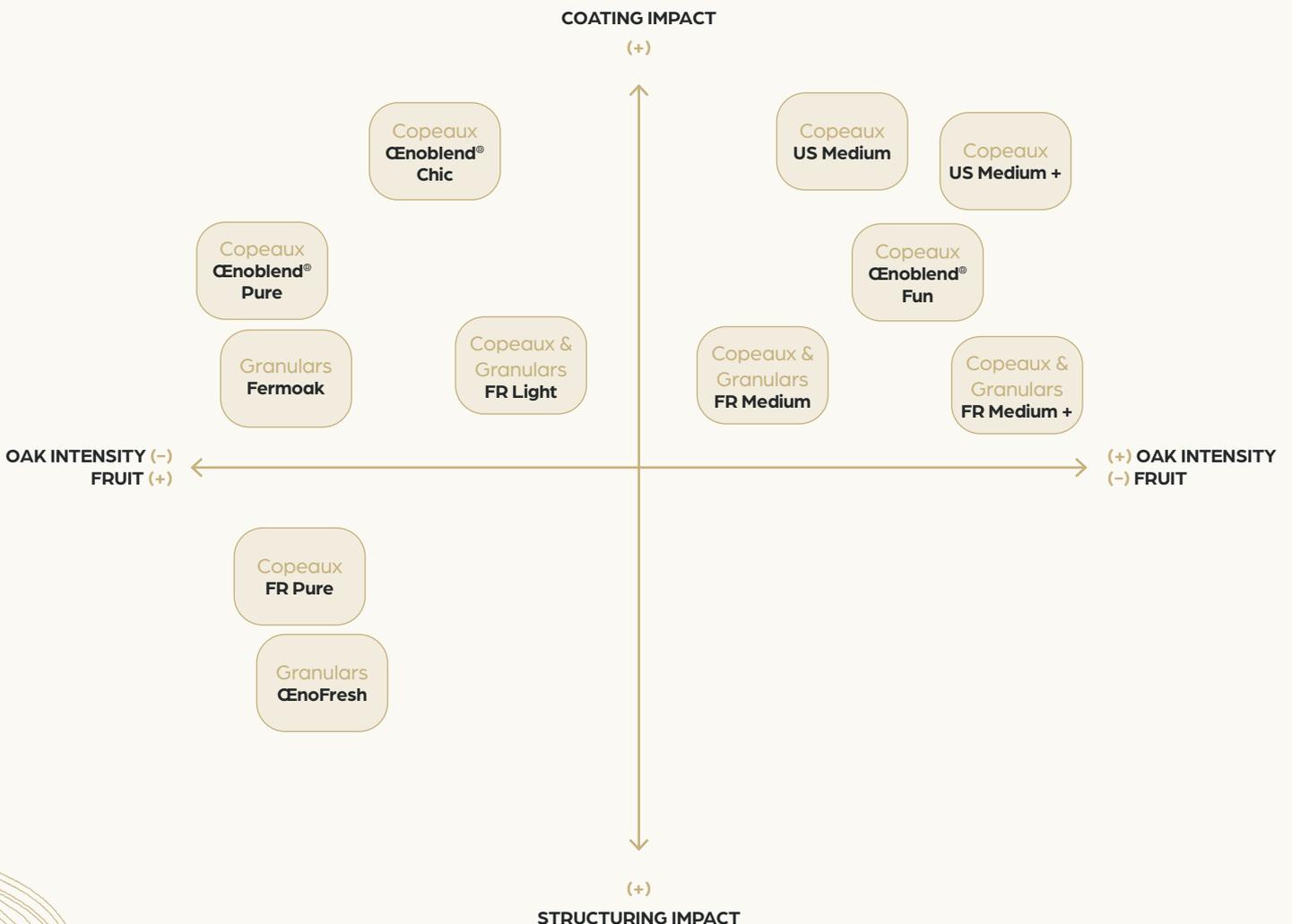
• **Ænobois® chips and granulars** can reach precise technical objectives, thanks to tailor-made processing.

We talk about «ingredient oak», with a qualitative selection of French and American oaks and precise, repeatable production processes.

These oenological woods are interesting for technical vintages, as they enable you to respond to specific problems such as reducing vegetal

growth and preserving fruit, or coating green tannins in under-ripe grapes without concentrating them.

• **Ænoblend® Pure, Chic & Fun**, made from a blend of woods for oenology, are also designed to meet more general technical requirements and are easy to use in the field.



## STAVES / STICKS / INSERTS



- Thicker oenological oaks, such as **Staves** in 18 mm and **Sticks Inside** in 22 mm, have been thoughtfully designed for longer maturation periods (6 to 8 months).

These top-of-the-range tools enhance wines for ageing by adding aromatic complexity, sweetness, and length on the palate. They are genuine

oenological tools for reproducing traditional barrel aging.

- For organoleptic results similar to those of staves and sticks, but with shorter maturation periods, we offer other oenological oak formats: **Blocks & 3D**.

