

CHIPS TOFFEE

ŒNOBOIS
AU CŒUR DU VIN

Œnoboïs® offers a complete range of oak chips with specific organoleptic characteristics, as well as Œnoblend® oak blends to improve both the aromatic expression of wines and their balance.

This tailor-made approach, showing precise oak flavors and repeatable profiles, is suitable for all types of white, rosé and red wines.



ŒNOLOGICAL OBJECTIVES

Chips Toffee are 100% French medium toast oak that bring very intense notes of fresh vanilla and lactones. Toffee chips are currently the sweetest of our oak chip range.



WINE PROFILE

Toffee chips are perfect for wines with a lack of sweetness on the palate. Toffee chips not only help to soften the 'hard' tannins of highly concentrated red wines, but also harmonise the 'harsh' tannins of dry vintages.



DIRECTIONS FOR USE

INTAKE TIME

The chip format allows you to quickly extract the potential of the wood in the wine. Application at AF ensures better integration with the wine while adding volume on the palate. Application during maturation, after MLF, brings out the full aromatic complexity of the wood while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Toffee chips should be adapted according to the level of ripeness of the grapes and the desired œnological objective. From 1 to 5 g/L for white, rosé and red wines.

CONTACT TIME

- During fermentation :
the time required for vinification. 7 to 10 days are needed to extract all the potential of the oak (aromatic and palate contribution).
- During ageing :
a contact period of 1 to 3 months is recommended to ensure good integration of the oak.



SPECIFICATIONS

PHYSICAL

Appearance	Chips
Colour	Mid brown
Dimensions	From 7 to 18 mm
Weight	> 5 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 bag of 12 kg made of PE lined with PET containing 2 nylon infusion nets of 6 kg each.

QUALITY & TRACEABILITY



French oak selected for Chips 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.



HEATING LEVEL



AROMATIC NOTES



Coconut



Vanilla



Sweetness

On the nose, the Toffee chips bring out very intense aromatic notes of fresh vanilla pods as well as intense notes of fresh coconut.

On the palate, Toffee is extremely sweet.

FRENCH OAK