

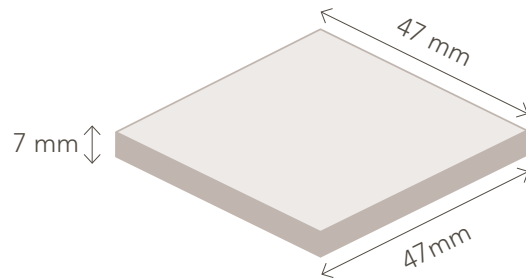


BLOCKS 7

Faster integration than Stave 7, Block 7 delivers finesse and aromatic precision. A combination of different toasting levels are recommended.

TECHNICAL INFORMATION

- Origin:** French oak selected according to our quality criteria.
- Traceability:** By lot, 100% French wood certified PEFC, mostly from forests managed by the French Office of National Forestry.
- Wood seasoning:** 24 months in our open air wood yard in Champagne.
- Manufacturing process:** After baking, 47mm blocks cut from our Stave 7 product.
- Volume of liquid displaced by a 11 lbs infusion bag:** 1.98 gal.

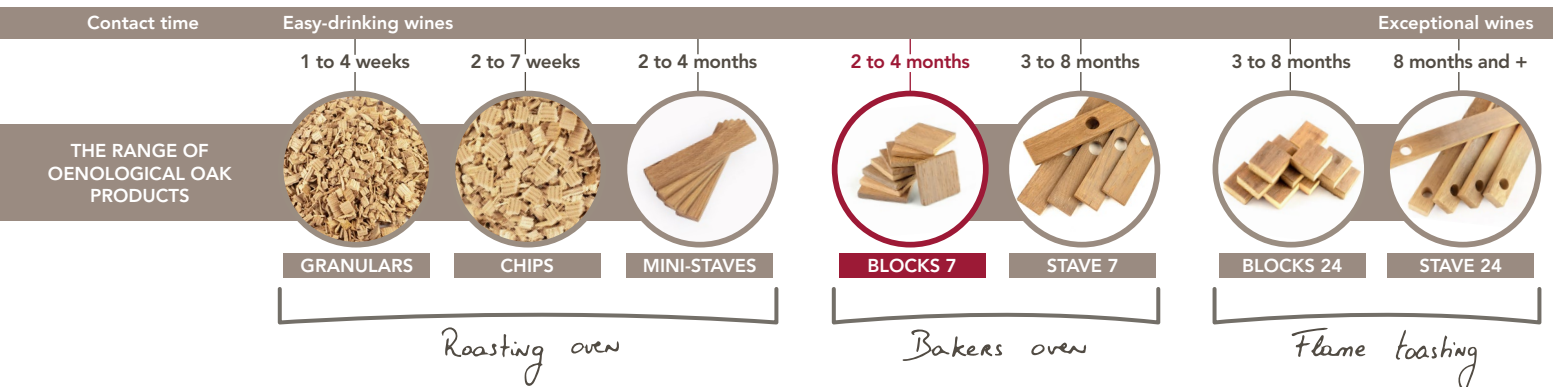


PACKAGING

- 33 lbs box: three 11 lbs (5 kg) infusion net bags
- 1 pallet: 16 boxes = 529 lbs (240 kg)

STORAGE CONDITIONS

Above ground in the original packaging, between 41 and 82° F in dry and sanitary environment reserved for food products. Do not expose to odors. Can be conserved up to 3 years in original packaging.



OUR COMMITMENTS



OAK SEASONING YARD
24 TO 36 MONTHS



TOTAL TRACEABILITY



SAWMILL INTEGRATED



GUARANTEE OF HACCP STANDARDS



GUARANTEED FRENCH OAK

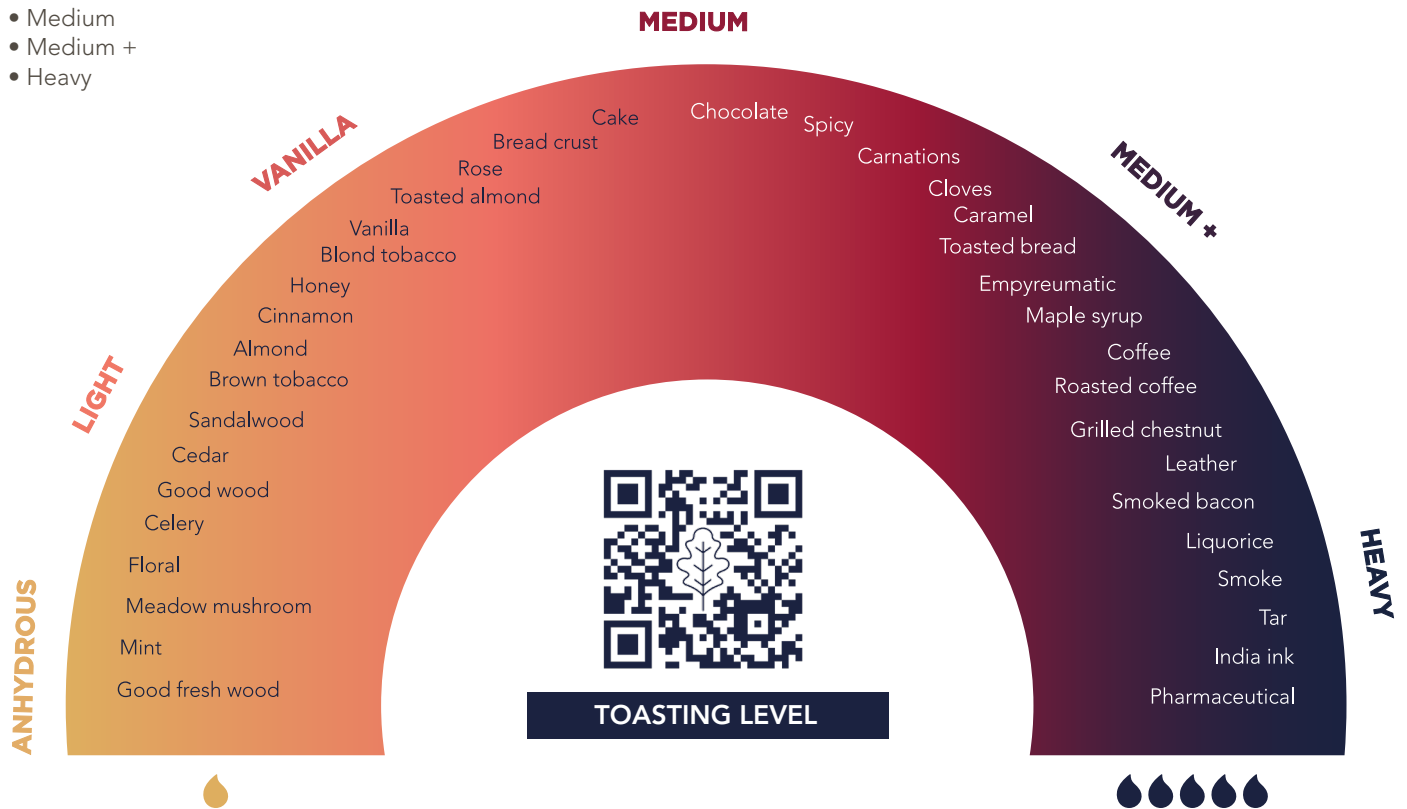


SUSTAINABLY MANAGED FORESTS

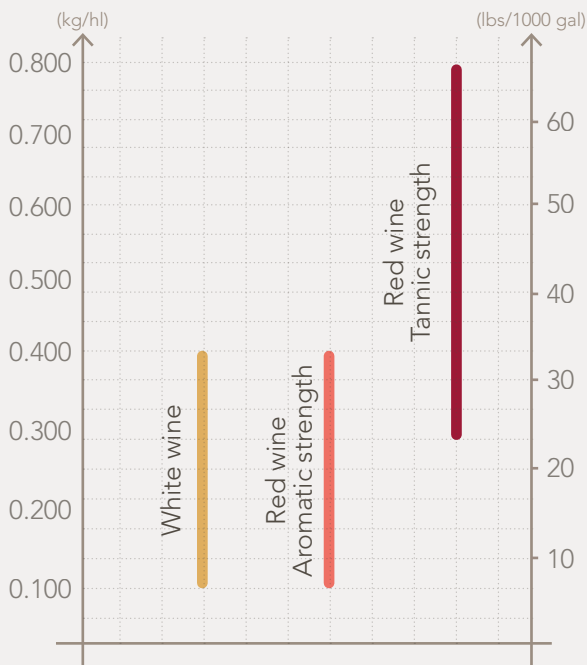
BLOCKS 7 | Aromatic palette

6 levels of toasting available:

- Anhydrous
- Light
- Vanilla
- Medium
- Medium +
- Heavy



• DOSAGE



• USAGE:
Fermentation and/or aging

• AGING PERIOD:
2 to 4 months

AGING PERIOD

Regular tastings allow you to observe evolution during the course of aging. At the beginning, the wood diffuses a bouquet of different aromas which little by little combine in a complex finish. Tannic properties released gradually.

OXYGENATION

The wood releases oxygen during the first month of contact. Then, in airtight vats, the wine may require less oxygen supply to promote greater harmony between wood and wine.

FREE SO₂ CONTROL

Free SO₂ may decrease during the first month of wood contact. Remember to control periodically and adjust when necessary.

LEVEL CONTROL

Once submerged, the wood absorbs some wine. If necessary top-up levels during the first four weeks of aging.

AFTER RACKING

After racking the wine, it is possible to reuse our enological wood to age another wine. After extraction, immediately rinse the blocks with cold water, preferably unchlorinated, and immerse it in the new wine container.