

PUROAK

LE BOIS DE TONNELLERIE

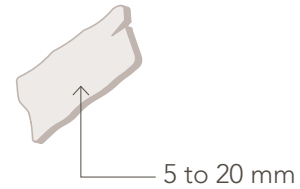


CHIPS

Made from the highest quality barrel oak, Chips are used for rapid diffusion of aromas and tannic potential. They contribute to the finishing of the wine before release to market.

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:** Chipped dry wood, sifted and stabilized.
- Roasting oven:** "Rotary toasting". Complex multi-effect toasting, grilled on the surface, deep absorption, concentrated aromas.
- Volume of liquid displaced by 2.2 lbs:** 0.87 gal.

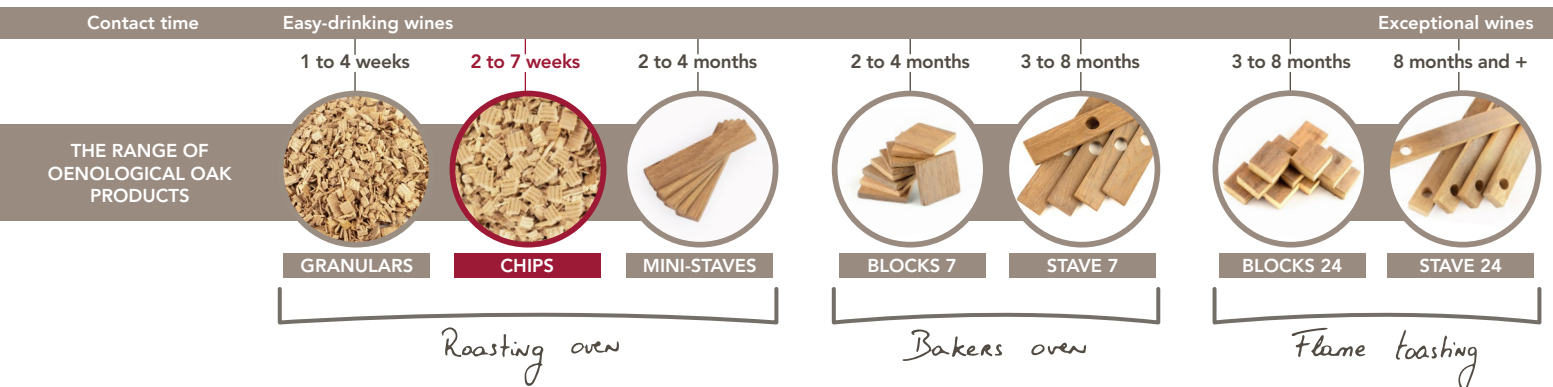


PACKAGING

- 33 lbs box: two 16.5 lbs (7.5 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

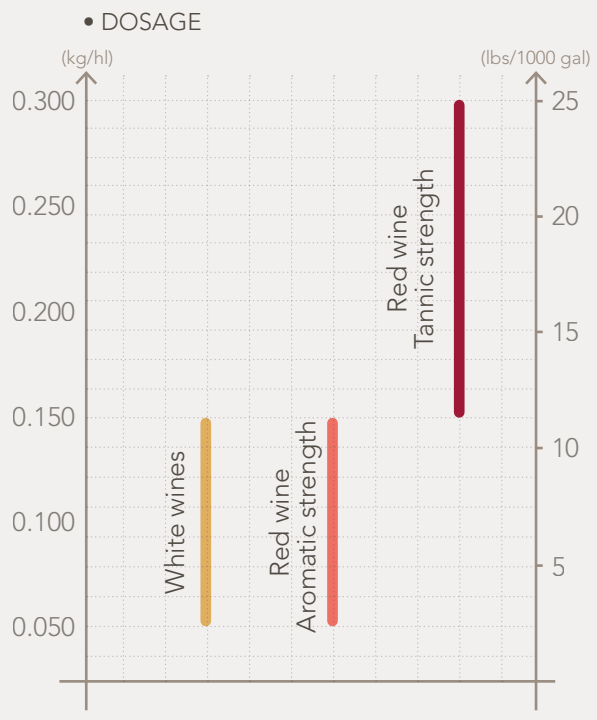
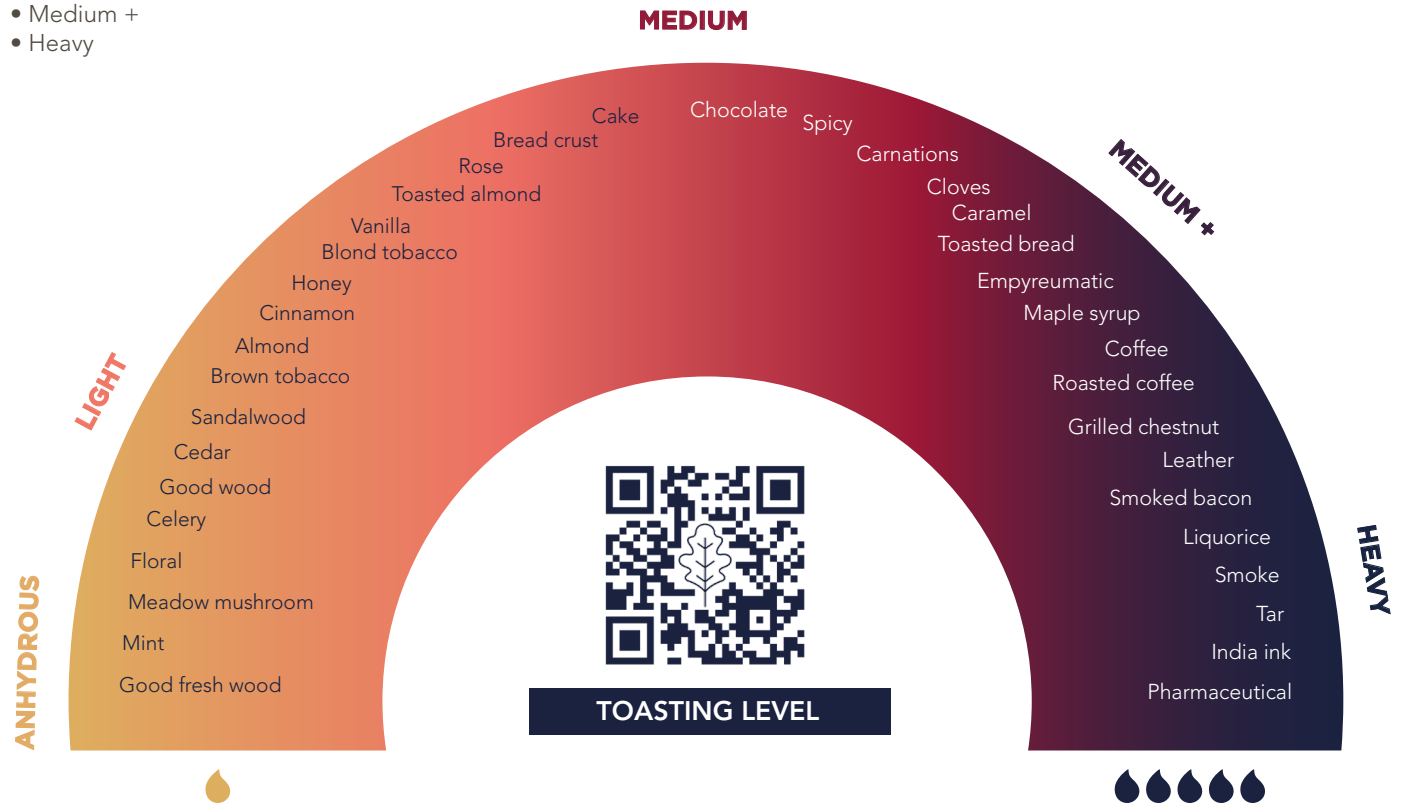


SUSTAINABLY MANAGED
FORESTS

CHIPS | Aromatic palette

5 levels of toasting available:

- Anhydrous
- Light
- Medium
- Medium +
- Heavy



EFFECTS

- Gain in aromatic complexity.
- Brings roundness and sweetness.
- Masks vegetal character.

USAGE

White wines

- After debourbage at the start of alcoholic fermentation
- During aging
- Duration of contact according to objectives

Red wines powerful in aromas

- Add at reception of harvest and / or maceration
- During aging
- Duration of maceration according to objectives

Red wines powerful in tannins

- Addition at reception of harvest and / or maceration
- During aging
- Duration of maceration according to objectives

- **USAGE:** Fermentation and/or aging
- **AGING PERIOD:** 2 to 7 weeks