

PUROAK

LE BOIS DE TONNELLERIE



TECHNICAL INFORMATION

Origin: French oak selected according to our quality criteria.

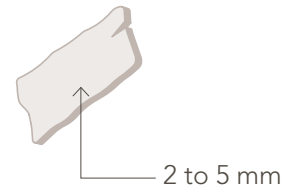
Traceability: By lot, 100% French wood certified PEFC, mostly from forests managed by the French Office of National Forestry.

Wood seasoning: 24 months in our open air woodyard in Champagne.

Manufacturing process: Granulated 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: 0.92 gal.



GRANULARS

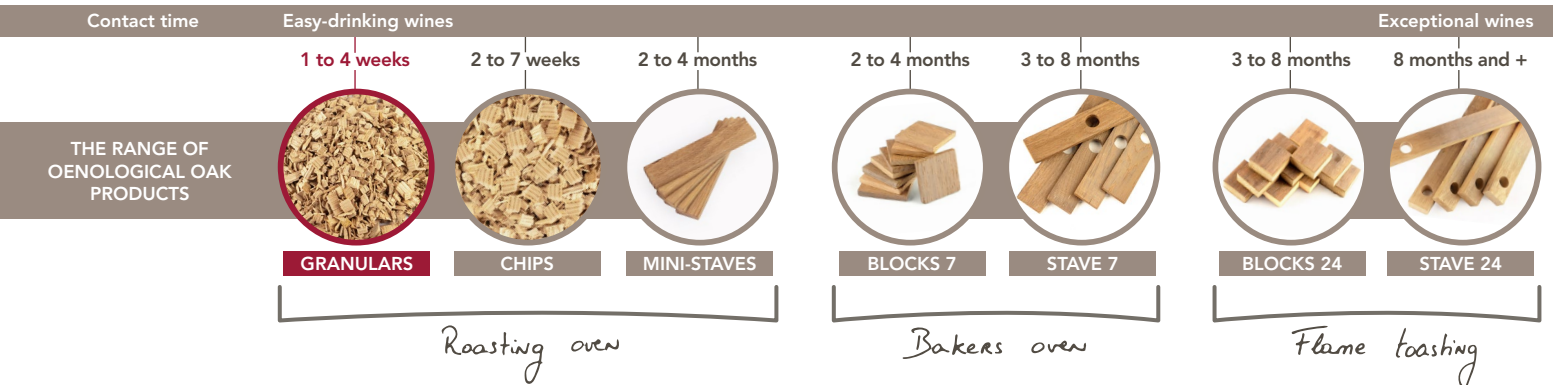
Made from the highest quality barrel oak that has been seasoned in our wood yard, granulars are principally used during alcoholic fermentation. Granulars integrate rapidly without imparting bitter or green flavors. The use of granulars also strengthens tannins, stabilizes color and prepares the subsequent marriage of wood and wine.

PACKAGING

- 33 lbs (15 kg) boxes, loose
- Optional: 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. To be used preferably within one year.



OUR COMMITMENTS



OAK SEASONING YARD
24 TO 36 MONTHS



TOTAL
TRACEABILITY



SAWMILL
INTEGRATED



GUARANTEE OF
HACCP STANDARDS



GUARANTEED
FRENCH OAK

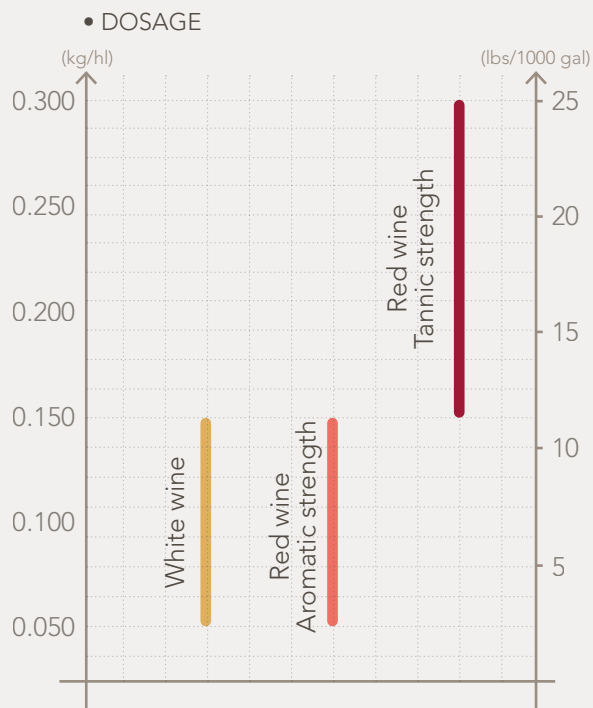
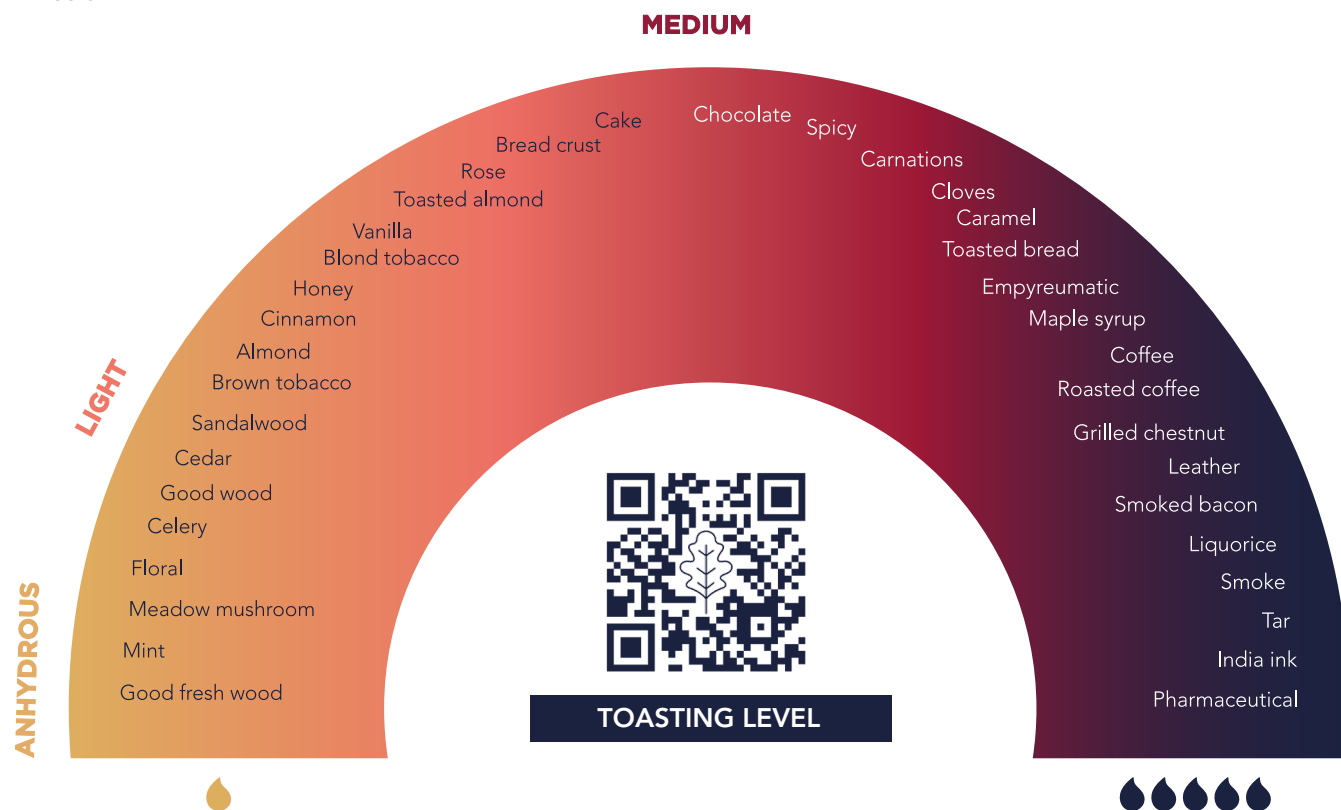


PEFC
10-31-3430
SUSTAINABLY MANAGED
FORESTS

GRANULARS | Aromatic palette

3 levels of toasting available:

- Anhydrous
- Light
- Medium



EFFECTS

- Enhances the fruity character.
- Brings roundness and sweetness.
- Protects against oxidation - wine without added sulfur.
- Color stabilization. Laccase activity inhibitor - botrytis.
- Prepares wine-wood pairing.

USAGE

White wines

- Add after debourbage at the start of alcoholic fermentation
- Duration of contact according to objectives

Red wines powerful in aromas

- Add at reception of harvest and / or maceration

Red wines powerful in tannins

- Addition at reception of harvest and / or maceration

- **USAGE:** Fermentation
- **AGING PERIOD:** 1 to 4 weeks