

PUROAK

LE BOIS DE TONNELLERIE



TECHNICAL INFORMATION

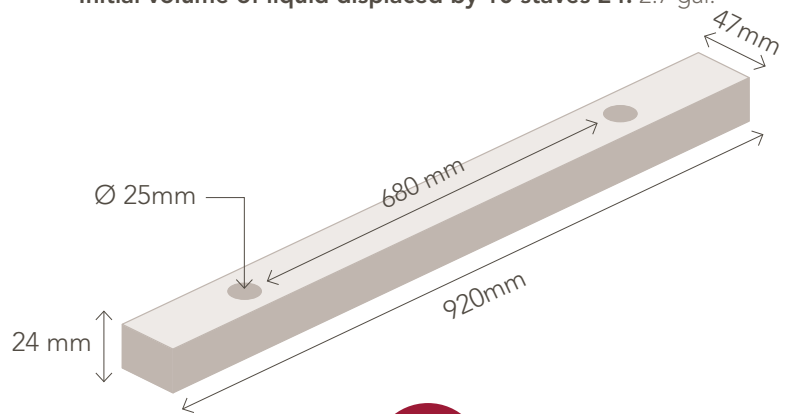
Origin: French oak selected according to our quality criteria.

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 wood yard in Champagne.

Average unit weight: 23 oz.

Initial volume of liquid displaced by 10 staves 24: 2.7 gal.



STAVE 24

Stave 24 are used to increase harmony throughout the aging process. They allow an intimate pairing of wood and wine, while imparting complex aromas, flavors, sweetness, texture and lengthy mouth-feel.

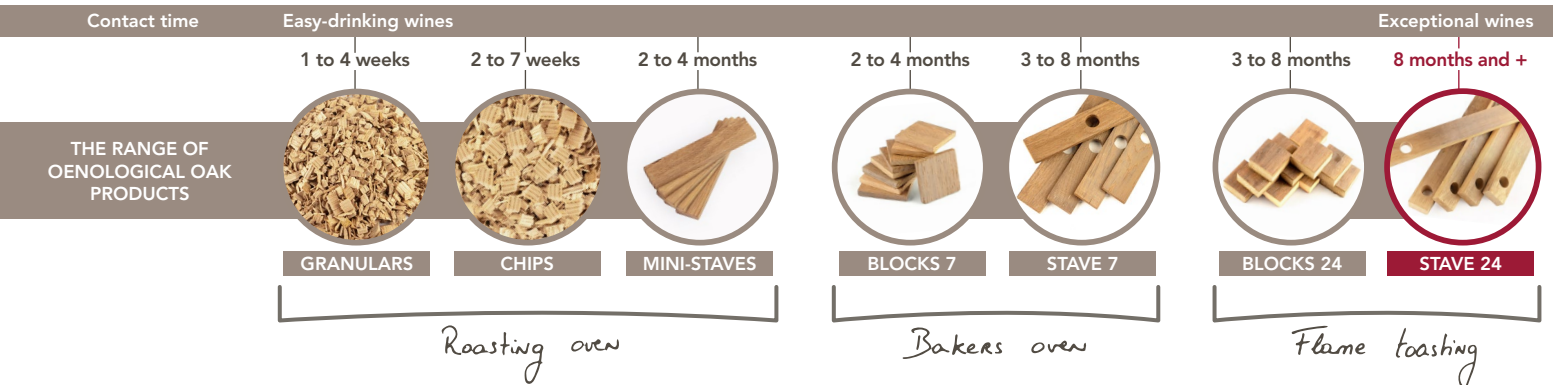


PACKAGING

- 1 box: 2 sets of 12 staves = 24 staves
- 1 pallet: 42 boxes = 1008 staves
- Recyclable polyethylene collar

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

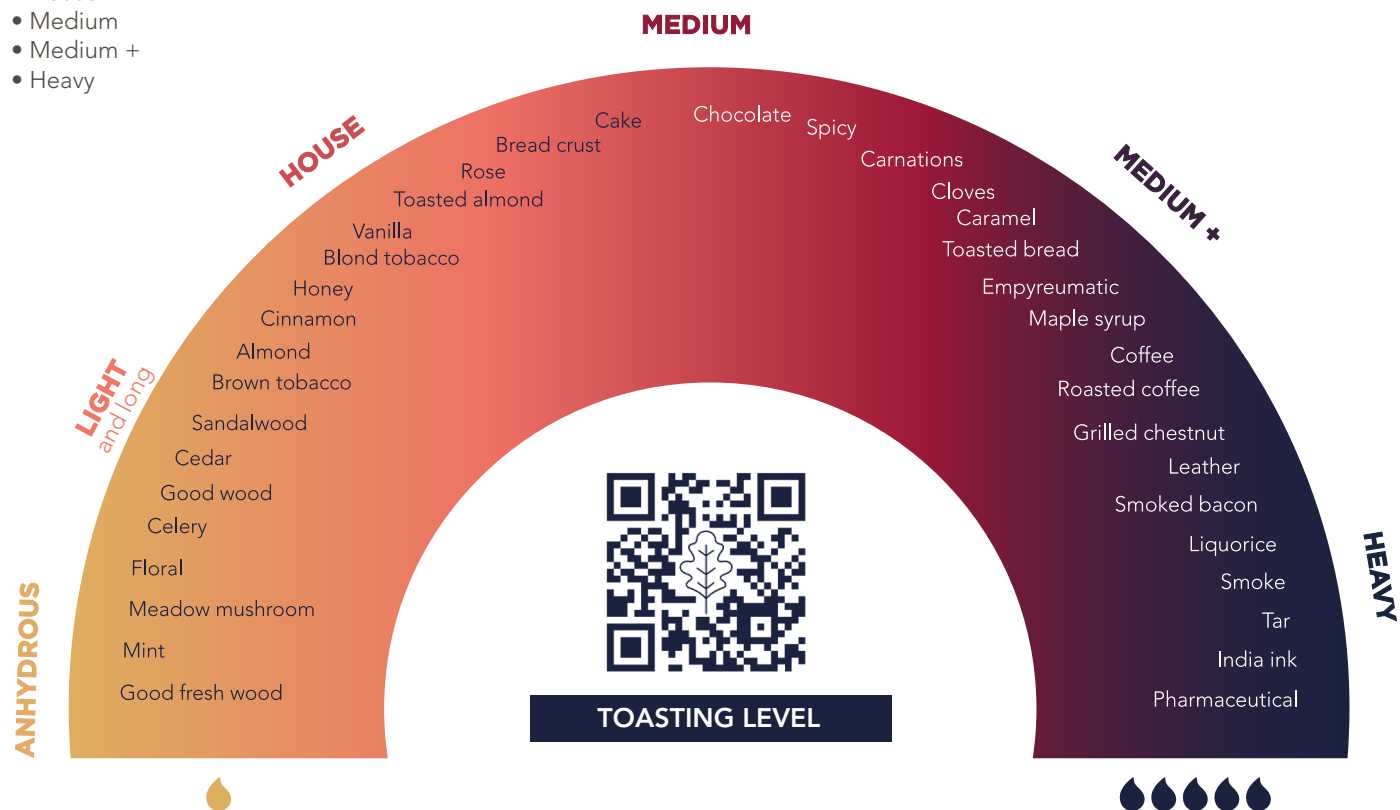


SUSTAINABLY MANAGED
FORESTS

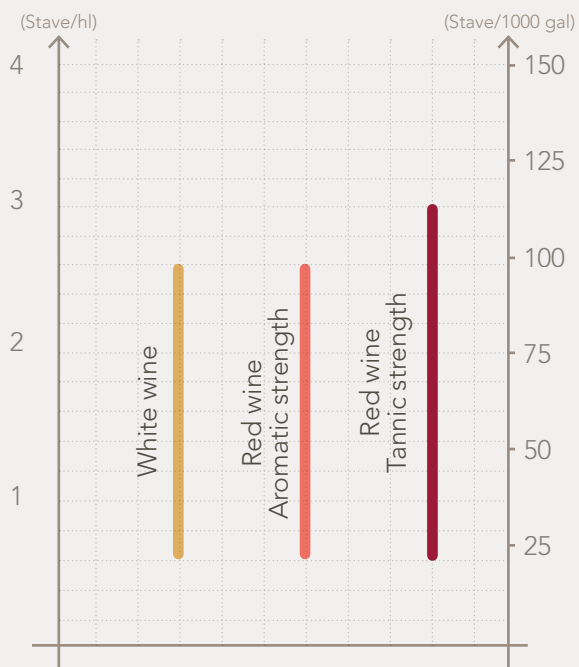
STAVE 24 | Aromatic palette

6 levels of toasting available:

- Anhydrous
- Light and long
- House
- Medium
- Medium +
- Heavy



• DOSAGE



- **USAGE:**
Fermentation and/or aging
- **AGING PERIOD:**
8 months and +

EFFECTS

Brings complexity of aromas and flavors, sweetness, texture, length in the mouth.

AGING PERIOD

Regular tastings allow you to observe evolution during the course of aging. At the beginning, the wood diffuses smokey aromas which little by little results 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 staves with cold water, preferably unchlorinated, and immerse it in the new wine container.