



## STAVE 7

*Stave 7 can be used up to a maximum contact period of 8 months to achieve specific objectives such as harmonious aromatic intensity, great quality wood flavors, sweetness and elegance.*

### TECHNICAL INFORMATION

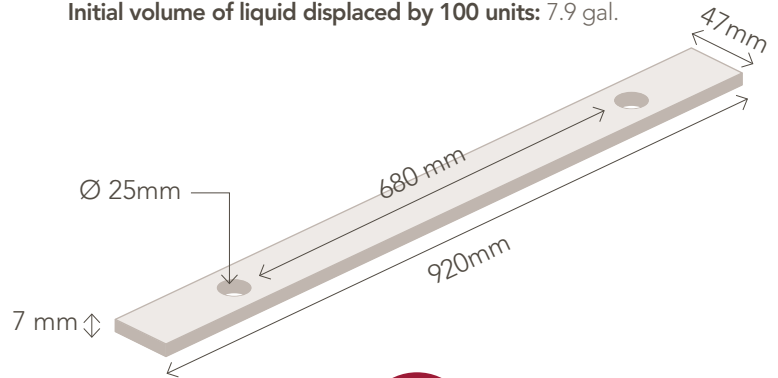
**Origin:** French oak selected according to our quality criteria.

**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:** 7.05 oz.

**Initial volume of liquid displaced by 100 units:** 7.9 gal.

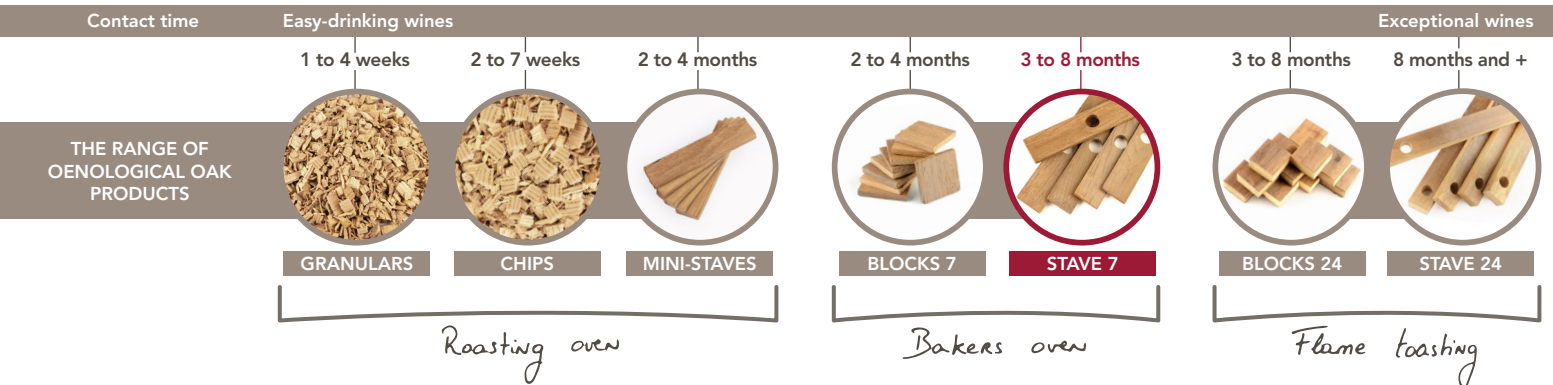


### PACKAGING

- 1 box: 2 sets of 40 staves = 80 staves
- 1 pallet: 42 boxes = 3360 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

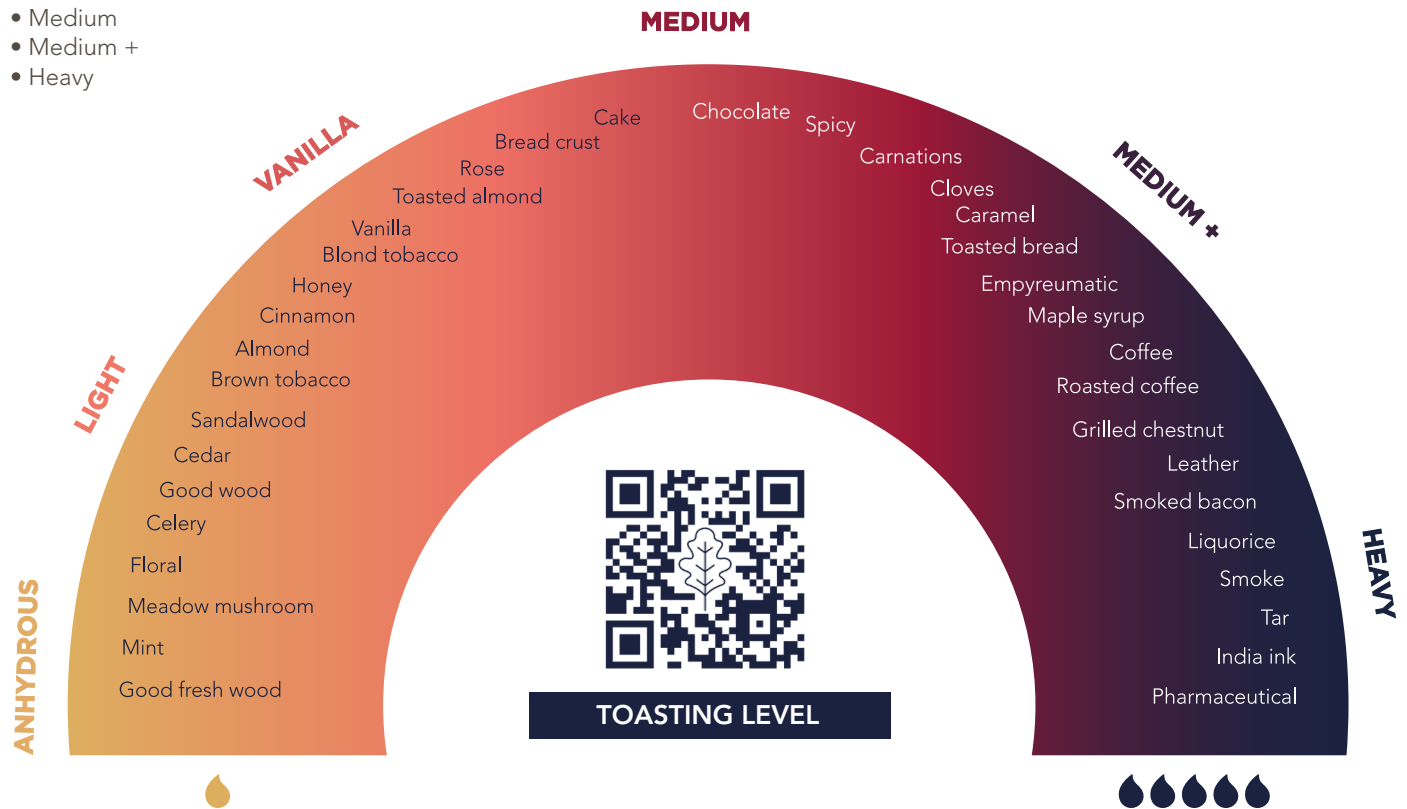


SUSTAINABLY MANAGED  
FORESTS

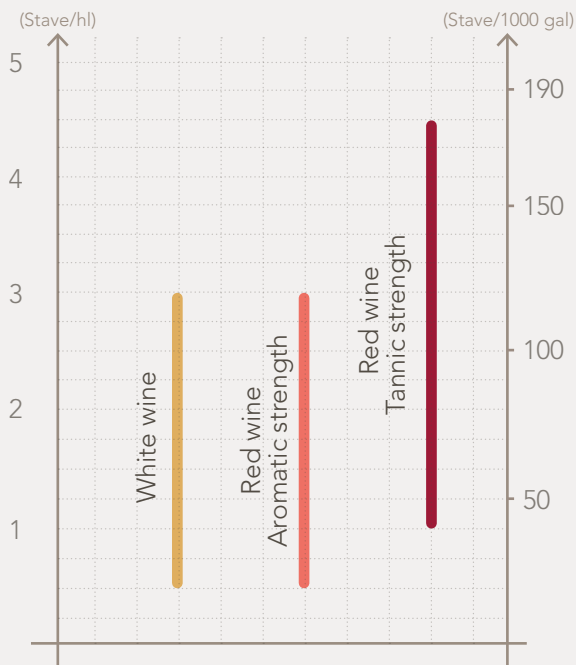
# STAVE 7 | Aromatic palette

6 levels of toasting available:

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



## • DOSAGE



- **USAGE:**  
Fermentation and/or aging

- **AGING PERIOD:**  
3 to 8 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 SO<sub>2</sub> CONTROL

Free SO<sub>2</sub> 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.