

DATA SHEET





TECHNICAL CHARACTERISTICS

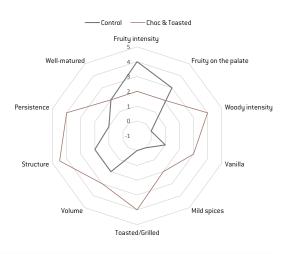
🚺 French oak

- Natural, open-air seasoning of wood for a minimum of 24 months
- Mix of medium and strong toasting
- 🤌 Chips (≈10 x 5 x 1 mm)

APPLICATIONS

As a dedicated toasted wood formula, **CHOC & TOASTED** is used in elevage to develop a woody aromatic profile with notes of chocolate, caramel and vanilla. Its sweetening power brings out a jammy black fruit character.

> Merlot 2018 – Bordeaux 4 g/L of chips in elevage Contact time: 6 weeks



INSTRUCTIONS FOR USE AND DOSAGE

Bringing into contact:	Red wine: On run-off, before malolactic fermentation for better integration of the structure and aromas or at the beginning of elevage. Attach the bags at mid-vat level using straps or food-industry ties.
Temperature:	A temperature > 15 $^\circ$ C is recommended for optimum woody profile.
<u>Advice</u> :	Monitor microbial populations. Control and maintain active free SO ₂ \geq 0.6 mg/L (check its concentration 2 weeks after bringing into contact). During elevage with Feelwood staves, regular stirring of the wine is recommended, by pumping approximately 1/3 of the volume of the vat.
<u>Contact time</u> :	Control according to sensory and taste results obtained on sampling, from 4 to 8 weeks.
<u>Dosage</u> :	White wine: 0.5 to 2 g/L Red wine: 1 to 5 g/L

PACK SIZES AND STORAGE

• Chips: 10-kg bag containing two 5-kg infusion nets.

To be kept in a dry, well-ventilated, odour-free place, at a temperature between 5 and 25°C.



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