





CHOC & TOASTED

OAK WOOD PIECES

A product from the
feelwood!
range

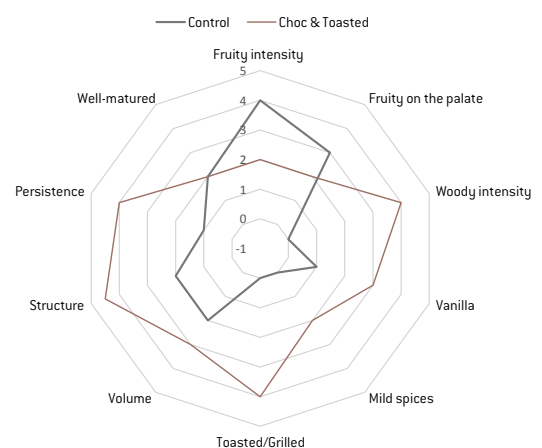
TECHNICAL CHARACTERISTICS

-  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 °C is recommended for optimum woody profile.
- Advice:** Monitor microbial populations. Control and maintain active free SO₂ ≥ 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.
- Contact time:** Control according to sensory and taste results obtained on sampling, from 4 to 8 weeks.
- Dosage:** 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.