



# CHIPS

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|-----------------------|---|
| <b>Quality</b>        | French oak  |
| <b>Origin</b>         | Centre France blend<br>100% from our Stave mills  |
| <b>Maturation</b>     | Natural outdoor seasoning minimum 24 months   |
| <b>Dimensions</b>     | > 7 mm  |
| <b>Toasting</b>       | Convection  |
| <b>Spécificities</b>  | Blend of 2 toasting in one infusion bag<br>3 organoleptic and aromatic profiles   |
| <b>3 profiles</b>     | <b>Blend 1 :</b> Blend of light and medium toasting<br>Fruit, tannin structure, sweetness<br><b>Blend 2 :</b> Blend of medium and long toasting<br>Vanilla, roundness, sweetness<br><b>Blend 3 :</b> Blend of long and medium + toasting<br>Ripe fruit, toasted notes, fullness |
| <b>Application</b>    | 1 to 6 g / L  |
| <b>Implementation</b> | From alcoholic or malolactic fermentation<br>Or for aging from 1 to 3 months  |
| <b>Packaging</b>      | Infusion bag and food grade bag   |
| <b>Bag weight</b>     | 10 kg net   |

