



**Saveurs**  
Chêne pour l'œnologie Saury

# STAVES BLEND 18

<b>Quality</b>	French oak
<b>Origin</b>	Centre France blend 100% from our Stave mills
<b>Maturation</b>	Natural outdoor seasoning
<b>Dimensions</b>	1 Stave = 94 x 5 x 1,8 cm
<b>Toasting</b>	Convection
<b>Specificities</b>	Blend of 8 staves 18mm per pack 4 x 8 staves in one box
<b>Advice of use &amp; organoleptic profile</b>	Blend of medium + and long toasting For aging 10 months minimum Complexity, Vanilla and toasted aromas Ripe fruit, roundness, sweetness
<b>Application</b>	Rich and concentrated wine : 1,5 to 3 staves / hL Wine with medium structure : 1 to 1,5 staves / hL
<b>Implementation</b>	From alcoholic or malolactic fermentation
<b>Packaging</b>	4 PE Alu-packs of 8 staves tied with a food link Box of 32 staves = 4,15 m <sup>2</sup>
<b>Bag weight</b>	18 kg net

Bureau Veritas issues a certificate for our HACCP control of Saveurs products manufactured by LES ATELIERS DU CHÊNE- Certificate of conformity N° BV/177/RE

