



STAVES

Quality	French oak
Origin	Centre France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning minimum 18 months
Dimensions	1 Stave = 91 x 5 x 0,7 cm

Toasting	Convection
Spécificities	Blend of 2 toasting in one pack of 20 Staves 3 organoleptic and aromatic profiles
3 profiles	Blend 1 : Blend of light and medium toasting Fruit, tannin structure, sweetness Blend 2 : Blend of medium and long toasting Vanilla, roundness, sweetness Blend 3 : Blend of long and medium + toasting Ripe fruit, toasted notes, fullness

Application	0.5 to 4 Staves / hL (25% of new oak = 2 Staves / hL)
Implementation	From alcoholic or malolactic fermentation Or for aging from 6 to 8 months

Packaging	3 packs of 20 Staves (tied with a polypropylene link) each packaged in food grade sheath Box of 3 x 20 Staves (≈3 x 2m ²)
Box weight	13 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

