



# ZIG - ZAGS

<b>Quality</b>	French oak
<b>Origin</b>	Centre France blend 100% from our Stave mills
<b>Maturation</b>	Natural outdoor seasoning minimum 24 months
<b>Dimensions</b>	30 x 3 x 0.9 cm x 18 units
<b>Toasting</b>	Convection
<b>Specificities</b>	Blend of 2 toasting by Zig - Zag 3 organoleptic and aromatic profiles
<b>3 profiles</b>	<b>Blend 1 :</b> Blend of light and medium toasting Fruit, tannin structure, sweetness <b>Blend 2 :</b> Blend of medium and long toasting Vanilla, roundness, sweetness <b>Blend 3 :</b> Blend of long and medium + toasting Ripe fruit, toasted notes, fullness
<b>Application</b>	1 Zig - Zag for 1 x 225l barrel (25% new oak)
<b>Implementation</b>	For aging from 6 to 12 months
<b>Packaging</b>	By 5 units
<b>Bag weight</b>	5,5 kg net

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