



BLOCKS

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	1 block = 5 x 5 x 0.7 cm
Toasting	Convection
2 specificities	Blend of 2 toasting in one pack of 20 Staves 3 organoleptic and aromatic profiles or standard toasting
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
Standard toasting	Light, medium, medium +, medium long
Application	1 to 6 g/l (25% of new oak = 3 g/l)
Implementation	From alcoholic or malolactic fermentation or for aging from 3 to 6 months
Packaging	Infusion bag and food grade bag
Bag weight	10 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



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