



CHIPS

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	> 7 mm
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
Implementation	From alcoholic or malolactic fermentation Or for aging from 1 to 3 months
Packaging	Infusion bag and food grade bag
Bag weight	10 kg net

