



Saveurs
Chêne pour l'œnologie Saury

STAVES BLEND 18

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	1 stave = 94 x 5 x 1.8 cm
Toasting	Convection
2 specificities	Blend: blend of 8 staves 18mm per pack 4 x 8 staves in one box, blend of medium+ and long toasting Standard toasting: light, medium, medium +, medium long
Advice of use & organoleptic profile	Complexity, Vanilla and toasted aromas Ripe fruit, roundness, sweetness
Application	Rich and concentrated wine : 1.5 to 2 staves /hl Wine with medium structure : 1 to 1.5 staves/hl 0.145 m ² /stave contact area
Implementation	From alcoholic or malolactic fermentation or for aging from 12 to 18 months
Packaging	4 PE Alu-packs of 8 staves tied with a food link
Bag weight	17 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

