



Saveurs

Chêne pour l'œnologie Saury

STAVES 7

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	1 stave = 91 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	2 to 3 staves/hl 0.114 m ² /stave contact area
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 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

