



# ZIG - ZAGS

<b>Quality</b>	French oak
<b>Origin</b>	France blend 100% from our Stave mills
<b>Maturation</b>	Natural outdoor seasoning from 18 to 24 months minimum
<b>Dimensions</b>	30 x 3 x 0.9 cm x 18 units
<b>Toasting</b>	Convection
<b>2 specificities</b>	<b>Blend</b> of 2 toasting in one pack of 20 Staves 3 organoleptic and aromatic profiles or <b>standard toasting</b>
<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>Standard toasting</b>	Light, medium, medium +, medium long
<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

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

