

# Saveurs

Chêne pour l'œnologie Saury



# VELUTO

UNIVERSE



LE CHÊNE POUR LES  
VINS ET SPIRITUEUX  
par la Tonnellerie Saury

# VELUTO

Depth and Complexity



Chips



Blocks



Stave 7



Stave 18  
Grand Cru



Insiders

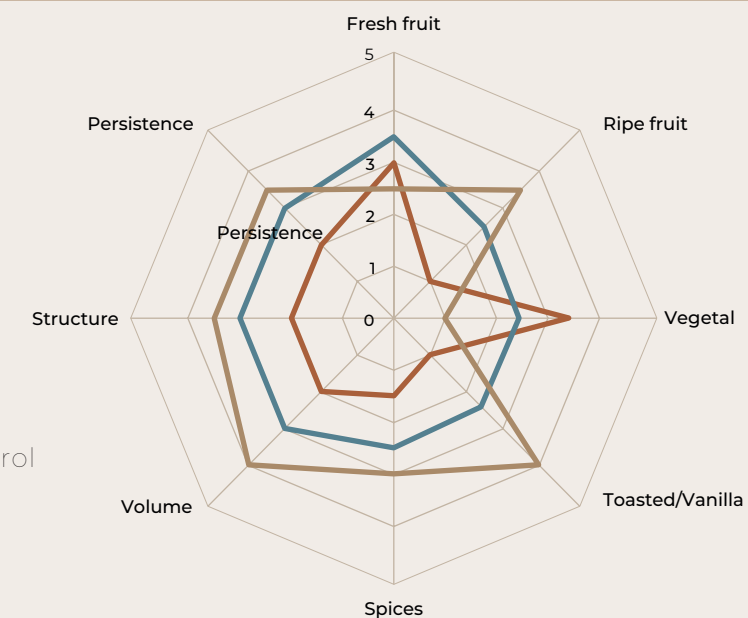
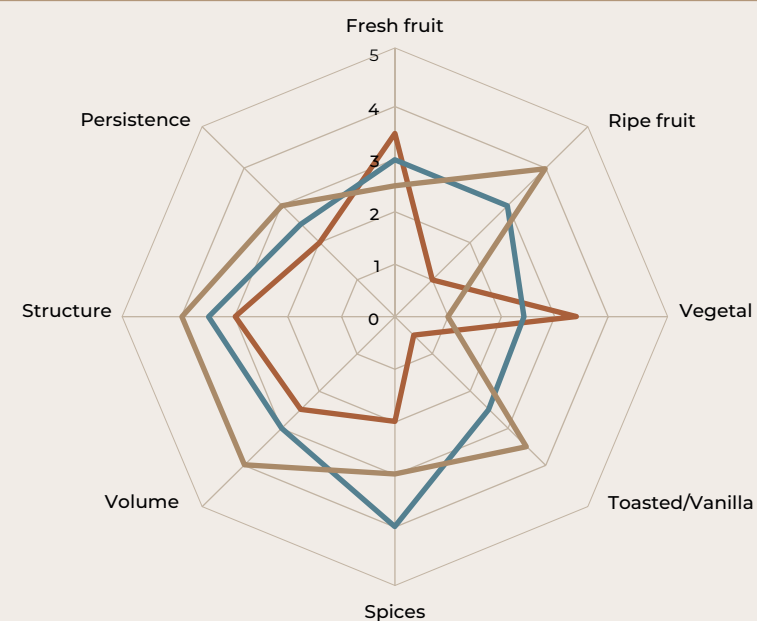
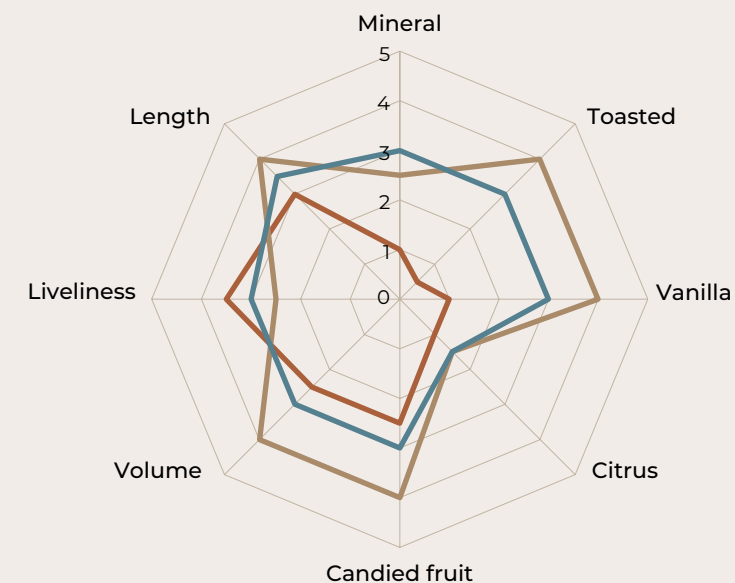


## DESCRIPTION

VELUTO is one of the cornerstones of the Saveurs range. More intense and more roasted than CRÈME, it harmoniously combines gentle vanilla notes with subtle nuances of spice and mocha, offering a profile that is both pastry-like and empyreumatic.

It evokes aromas of freshly ground coffee beans, dark chocolate, tiramisu, and ripe black fruits. VELUTO enhances and “darkens” the fruit, bringing toastiness, sweet spices, and added body.

Versatile and adaptable, VELUTO brings complexity and depth at low dosage, or can act as a corrective tool on matrices that are overly reactive, vegetal, or diluted. A true chameleon, it supports both Bordeaux or Mediterranean grape varieties rich in phenolic compounds, as well as lighter profiles, adding structural tension and richness.





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## DOSAGE RECOMMENDATIONS VELUTO UNIVERSE

|                                                                                                                                                             | Alcoholic Fermentation                                                                                                                               | Malolactic Fermentation                                                             | Ageing                                                                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>WHITE WINES</b><br>Chardonnay, Chenin, Viognier, Marsanne, Sauvignon Blanc, Assyrtiko, Semillon                                                          | <b>Chips</b><br>2 to 3 months<br>2 to 3g/L                                                                                                           | 2 to 3g/L                                                                           | 1.5 to 2.5g/L                                                                       |
|                                                                                                                                                             | <b>Blocks</b><br>3 to 5 months<br>3 to 5g/L                                                                                                          | 2 to 5g/L                                                                           | 2 to 4g/L                                                                           |
|                                                                                                                                                             | <b>Stave 7</b><br>4 to 6 months<br>2 to 5g/L (1 to 2.5 stave/hL)*                                                                                    | 2 to 5g/L (1 to 2.5 stave/hL)                                                       | 2 to 4g/L (1 to 2 staves/hL)                                                        |
|                                                                                                                                                             | <b>Stave 18 Grand Cru</b><br>from 8 months<br>12 months ideal<br>2g to 6g/L (0.4 to 1.2 stave/hL)                                                    | 2 to 5g/L (0.4 to 1 stave/hL)                                                       | 2 to 5g/L (0.4 to 1 stave/hL)                                                       |
|                                                                                                                                                             | <b>Insiders</b><br>6 months minimum<br>12 months ideal<br>1 unit per barrel dosage 8 to 8.5g/L                                                       | 1 unit per barrel dosage 8 to 8.5g/L                                                | 1 unit per barrel dosage 8 to 8.5g/L                                                |
|                                                                                                                                                             |                                                                                                                                                      |                                                                                     |                                                                                     |
| <b>RED WINES</b><br>Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Mourvèdre, Tempranillo, Sangiovese, Primitivo/Zinfandel, Pinotage, Malbec, Carménère | <b>Chips</b><br>2 to 3 months<br>3 to 5g/L                                                                                                           | 3 to 5g/L                                                                           | 3 to 4g/L                                                                           |
|                                                                                                                                                             | <b>Blocks</b><br>3 to 5 months<br>4 to 6g/L                                                                                                          | 4 to 6g/L                                                                           | 3 to 5g/L                                                                           |
|                                                                                                                                                             | <b>Stave 7</b><br>4 to 6 months<br>4 to 6g/L (2 to 4 staves/hL)*                                                                                     | 4 to 6g/L (2 to 4 stave/hL)*                                                        | 3 to 5g/L (1.5 to 3.5 staves/hL)*                                                   |
|                                                                                                                                                             | <b>Stave 18 Grand Cru</b><br>from 8 months<br>12 months ideal<br>4 to 10g/L (0.8 to 2 staves / hL) depending on the wine's profile and concentration | 4 to 10g/L (0.8 to 2 staves / hL) depending on the wine's profile and concentration | 4 to 10g/L (0.8 to 2 staves / hL) depending on the wine's profile and concentration |
|                                                                                                                                                             | <b>Insiders</b><br>6 months minimum<br>12 months ideal                                                                                               | 1 unit** post-MLF, after racking and sulfiting (dosage 8 to 8.5g/L)                 | 6 months minimum                                                                    |

\*Profile strongly influenced by the wine's redox status. Work on wines without excessive reduction, while limiting SO<sub>2</sub> loss and oxidation.

\*\*One insider in a 225 L barrel = 60% of the compounds contributed by a new barrel.

## PACKAGING

### CHIPS

2 x 2 x 0.5cm  
28 PE bags per pallet  
Infusion bag  
10kg net

### BLOCKS

5 x 5 x 0.7cm  
28 PE bags per pallet  
Infusion bag  
10kg net

### STAVE 7

94 x 5 x 0.7cm (200g)  
2 fans system of 20 staves per box  
48 boxes per pallet  
8kg net

### STAVE 18 GRAND CRU

94 x 5 x 1.8cm (500g)  
2 fans system of 8 staves per box  
48 boxes per pallet  
8kg net

### INSIDERS

2,5 x 2,6 x 30cm (2kg)  
16 units (in food-grade netting) 2 kg  
2 units per bag  
4kg net

## SPECIFIC FEATURES OF "SAVEURS" PRODUCTS



### ESSENCES

All references may include the species Q. petraea, Q. robur, and Q. alba (origins: France, Europe, and the USA).



### STORAGE

∞ **Non-perishable product:** keep in the original packaging.

🔒 **After opening:** close the packaging tightly.

🚚 **Storage location:** keep in a clean, dry place, protected from moisture and dust.

🏠 **Do not store directly on the floor:** use a pallet or support.



### REGULATIONS

✓ **Products compliant** with current regulations.