

Chips














- Fine chips
- Medium chips

Coming from french oak, our chips are toasted by convection. They will ensure an optimal combination between wood and wine throughout vinification and a quick integration during ageing. Respectful of your organoleptic profile, they delicately preserve the character of your wines.

Conditioning : Bags of 10 kilos - Infusion bags on demand

Recommendations



AGEING PROGRAM	GOAL	STRUCTURE	DOSIS	
< 4 month	Volume - Sweetness - Green characters	+	50 to 300gr/HL of must	 & 
4 to 8 months	Reveals the fruit - Preserves freshness	++	1 to 3gr/L	 & 
< 4 month	Volume - Adds subtle woody notes Protects from oxidation	+	50 to 300gr/HL of must	 & 
< 4 month	Complexity - Roundness Moderate oak impact. Fresh fruity wines without too much structure	+	100 to 300gr/HL of must	
	Reveals the sensation of ripeness	++	2 to 3gr/L of wine	
6 to 12 months	Preparation of wine for aging Volume and roundness	++	50 to 300gr/HL of must	
12 to 18 months	Preparation of wine for ageing. For wines that already have structure or ripeness	+++	150 to 250gr/HL of must	
			2 to 4gr/HL of wine	

+: Weak structuring effect

++: Moderate structuring effect

+++: High structuring effect

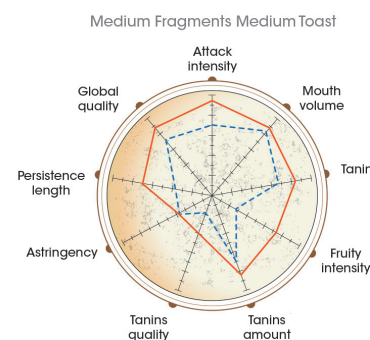
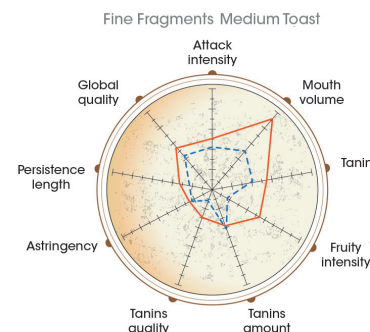
Recommended Oenological Profiles

Results collected from a blind tasting, from a panel of 10 tasters

— Sense Oak infused product line - - - - - Control wine

WHITE - ROSÉ

Sauvignon White Pays d'Oc 2019
Dosage : 1,5g/L during 30 days



RED

Bordeaux Appellation Côtes de Bourg 2018
Dosage : 2g/L during 30 days

