

Inserts





Intended for a slow and progressive release of aromas for long ageing program in old barrels.

Coming from French oak, our inserts are toasted by convection. They will express all their oenological potential by an integration into old barrels. On red wines with long ageing, they will reveal their aromas slowly combined with a balanced oxygenation.

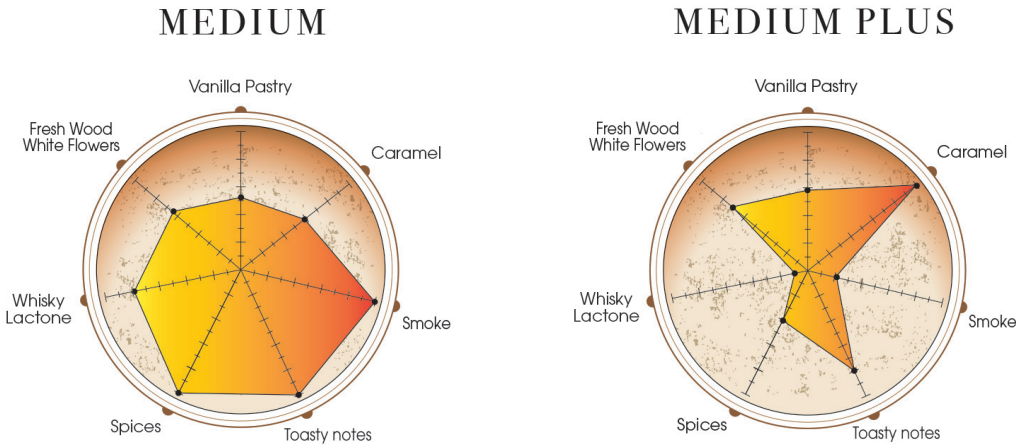
Recommandations



Ageing program

	AGEING PROGRAM	GOAL	Dosage	
	From 12 to 19 months	Bring structure and woody notes, roundness, and reveals ripeness of fruit.	Set of 12 inserts per 225L barrel	

Toast



VANILLA

