

Staves



Stave 7mm



Stave 22mm

Selected from French oak, our Sense Oak staves are deeply toasted by convection, they will develop the aromas of your wines slowly and with structure.

Technical characteristic

	7mm stave	22mm stave
Size (mm)	950 x 50 x 7	960 x 47 x 22
Weight (gr)	+or- 210 gr	+or- 700 gr
Exchange surface (m2)	0.109	0.1345
Conditioning	Box of 30 units	Box of 9 units

Recommandations



Harvest



Fermentation



Ageing program

	AGEING PROGRAM	GOAL	STRUCTURE	DOSAGE	
	4 to 6 months	Volume - Fat - Protects from oxidation Eliminates any herbaceous taste Freshness	++	1 to 2 staves /HL of must	
		Significant aromatic intensity Fine integration Softness and freshness	++	2 to 4 staves /HL or 4,20gr to 8,40gr of wine	
	6 to 12 months	Moderate oak impact Slow and progressive release of aromas - Long tasting effect	+++	1 to 3 staves /HL or 2,10gr to 6,30gr /L of wine	
	12 to 18 months	Preparation of wine for ageing For wines that already have structure or ripeness	+++	1 to 2 staves /HL or 1,20gr to 4,20gr /L of must	
		Structure - Woody notes - Roundness Brings length and highlights ripeness of fruit	+++	2 to 4 staves /HL or 2,40gr to 4,80gr /L of wine	

+: Weak structuring effect ++: Moderate structuring effect +++: High structuring effect

Recommended Oenological Profiles

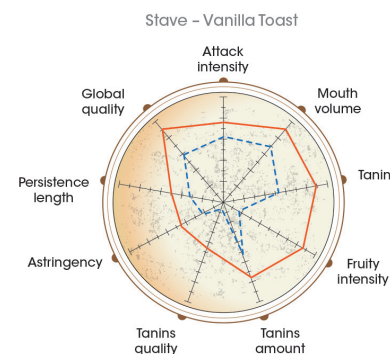
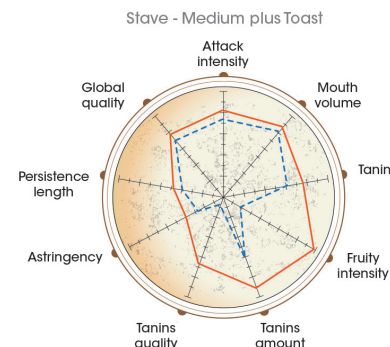
Results collected from a blind tasting, from a panel of 10 tasters

— 7mm Staves 7mm of different toast

----- Wine control

WHITE- ROSÉ

Sauvignon Blanc Pays d'Oc 2019
Dosage : 2,5g/L during 30 days



RED

Bordeaux Appellation Côtes de Bourg 2018
Dosage : 2,5g to 3gr/L during 30 days

