

# CHIPS

OAK  
CENTER OF FRANCE



AROMOAK®  
TRADITIONS OF THE FUTURE

Natural

Enological oak products for aging wines

## Technical specifications : Natural Chips for fermentations

WOOD ORIGIN	French Oak, Center of France (Loches, Bercé, Jupille, Châteauroux)
GRAIN SELECTION	Fine grain
DRYING	Natural air drying for at least 36 months (wood parc in Poitiers)
USING	During fermentations over whites and reds. Red wines : add with crush. White wines : after racking (" <b>Débourbage</b> " in french).
TIME CONTACT	Time of the fermentations
USABLE DOSE	From 0,5 - 3 grammes per litre (according to wine quality). Ask advise to your oenologist or consult us.
LIFESPAN	1 use
SIZE / PACKING*	Approximate size : from 0,3 cm to 1 cm In bulk, 10 kg bags (Alimentary quality)
PRODUCT CODE	<b>EXAQCOPFR</b>
REGULATION	European directive (CE N° 606/209) dated from the 10th of July and published. Allow use of chips over must.
ANALYSIS AND CONTROLS	Organophosphores pesticides, pesticides organochlores, pesticides pyrethroïdes, Haloanisoles and Halophenoles, Benzo (a) Pyrenos



SENSORIAL EFFECTS
Antioxidant effect.
Stabilise and intensify color.
intensification of fruity character.
Increase volume in mouth.
Fall of the reduction character and vegetable character.

*\* Indicative datas. Non contractual document.*



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