

# CHIPS

OAK  
CENTER OF FRANCE



AROMOAK®  
TRADITIONS OF THE FUTURE

Fire toasting

Enological oak products for aging wines

## Technical specifications : Chips / Fire toasting

WOOD ORIGIN / GRAIN	French Oak, Center of France (Loches, Bercé, Jupille, Châteauroux) / Fine grain
DRYING	Natural air drying for at least 36 months (wood parc in Poitiers)
TOASTING	With braseros, cooper style. Open fire wood
USING	Over whites and reds. After or during fermentation. End of aging to bring more complexity.
TIME CONTACT	Flavouring tool : from 1- 5 months. Rapid results. Taste periodically.
USABLE DOSE	From 1 - 6 grammes per litre. Macerating time have to be in concordance with established oenological goals. Ask advise to your oenologist or consult us.
LIFESPAN	1 use
SIZE / PACKING*	Approximate size : from 0,5 cm to 1 cm. 7,5 kg cotton wood bags (Alimentary quality).
PRODUCT CODE	<b>EXAQ COPFRCH</b>
ANALYSIS AND CONTROLS	Pesticidas organofosfores, pesticidas organoclorados, pesticidas pyrethroides, Haloanisoles y Halofenoles, Benzo(a)Pirenos.



### SENSORIAL EFFECTS

Widening of the aromatic profile of the wine :  
vanilla, spiciness, toasted and roasted flavours  
according to wood quantity.

Vanilla, spiciness, toasted and roasted flavour.

Increase feeling of sweetness.

Increase volume and structure in mouth  
(lenth, roundness, fatness, elegance ... )

Fast extraction.

Correction of defects: lack of maturity, dry tannins (...)

### KIND OF TOASTING

**MEDIUM - STRONG TOASTING**  
(can be mixed with fresh/natural wood)

*\* Indicative datas. Non contractual document.*



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