

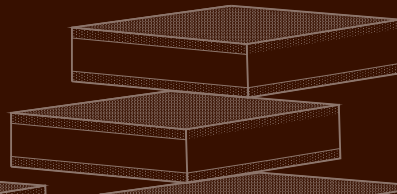


Enobois®



Gamme Lamothe-Abiet

POUR USAGE ŒNOLOGIQUE



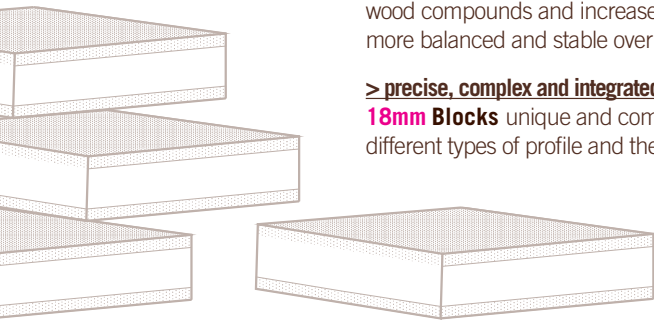
Blocks Enobois® 18mm

Enobois® 18mm Blocks are made from **Enobois® 18mm Staves** - with top quality French oak, naturally air-dried for at least 24 months. They therefore have exactly the same intense and complex aromatic profiles, obtained through the double toasting process on the **Enobois® 18mm Staves**. A first toast, slow and prolonged, has an even impact on the entire volume of the oak; the second toasting acts on the surface and gives aromatic complexity. The dominos' smaller format means that wines with a shorter maturation time can also benefit from this newly attained organoleptic dimension.

ŒNOLOGICAL BENEFITS

> **progressive and long-lasting contribution:** the thick format of **Enobois® 18mm Blocks** ensures a progressive diffusion of wood compounds and increases the polymerisation reactions between oak and wine. This gives wines that are more balanced and stable over time.

> **precise, complex and integrated contributions:** the Double Toasting Process carried out on all 3 products give **Enobois® 18mm Blocks** unique and complex aromatic profiles. Applying 2 types of toast per product allows us to create many different types of profile and therefore to select our desired toasts with greater precision.



THE PRODUCTS

Cubic **Blocks** with sides of 5 cm and a thickness of 18 mm.

THE TOASTS



ORIGIN

The «lightest» toasting profile, highlights the freshness of the fruit and brings intense aromas of coconut and vanilla. On the palate, an increased sweetness and roundness.



EXPRESSION

The most «moderate» toast, the range of aromas is the broadest and most complex, combining notes of vanilla, caramel, crème brûlée and roasted coffee. On the palate, it brings complexity and length.



ABSOLUTE

The strongest toast with the most «character», with intense aromas of roasted coffee, mocha, smokiness, but also fresher notes such as licorice and eucalyptus. On the palate, sensations of freshness and tension round off this very surprising toast !

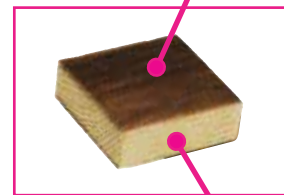
MODE OF ACTION

Wine contained in barrels penetrates the first few millimeters of the oak. There is therefore an area of exchange between the wine and the aromatic substances and various tannins from the surface and interior. The toast gradient guarantees complexity and elegance. Due to their toast and their shape, **Enobois® 18mm Blocks** mimic the same process, allowing an extraction both from the surface and from the entire available volume of the wood (from depth).

The thickness of **Enobois® 18mm Blocks** is perfectly designed to maximise the benefits of a slow and gradual integral toast and a second superficial toast. The “reaction to the toast” differentiates the surface (more toasted) from the interior of the stave.

Depending on the chosen toasting level, the aromas produced can be very rich and varied. The tannins diffuse slowly over time, giving an elegant and soft tannic structure, and great sweetness.

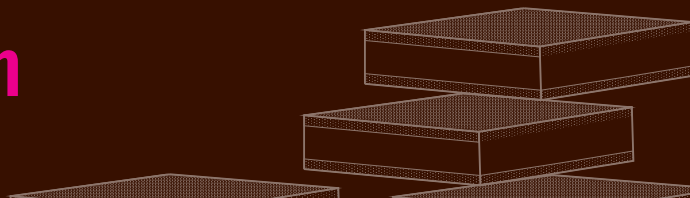
1 - **Slow and light integral toast** : respects the tannins and aromatic qualities



Exemple de process de Double-Chauffe pour **Enobois® 18mm Blocks** Origin

2 - **Light superficial toast which adds to the integral toast** : increased aromatic complexity

Blocks Œnobois® 18mm



HOW TO USE AND RECOMMENDATIONS

Submerge the infusion nets containing the **Œnobois® 18mm Blocks** directly into the must or wine to be treated. The nets can also be hooked up, using string provided, inside the tank if it has an attachment point.

> **Contact time of 3 to 6 months, depending on the wine and the desired result. Average optimal contact time: 5 months.**

> **White wines:** recommended to use from the beginning of the fermentation. Possible to use during maturation, in which case it is important to keep the wine on fine lees and to stir occasionally.

– **Average dosage:** from 2 to 4 g/L according to desired aromatic intensity.

> **Red wines:** can equally be used during fermentations or maturation. It is always recommended to incorporate them as early as possible when seeking an integrated and rounding effect.

– **During AF** to give structure and reveal fruitiness, due to yeast/oak interactions.

– **During MLF** to optimize contact time and promote interactions between bacteria and oak aroma precursors (toasted, vanilla aromas, buttery and sweet flavours).

– **During maturation**, from the first racking. Can be coupled with oxygen additions and mixing, following your consultant winemaker's advice.

– **Average dosage:** from 3 to 6 g/L according to available time and desired aromatic intensity.

PACKAGING

> Kraft paper bags doubled with food grade polyester, containing 2 infusion nets of 6 kg.

QUALITY AND TRACEABILITY OF ŒNOBOIS® STICKS

The French oak selected for **Œnobois® 18mm Blocks** come exclusively from French forests and from the species *Q. Robur* and *Q. Petraea*. The traceability established by **Œnobois®** guarantees the exact origin of the oak used as well as the natural, open-air maturation of the oak for at least 24 months.

