

Chips FR

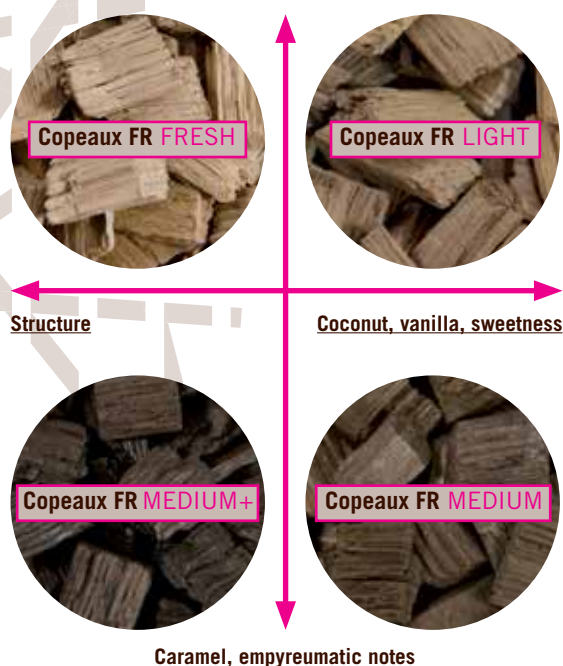
French oak chips of the variety Quercus Robur / Quercus Sessiliflora. The oak used is chosen by our experts and naturally seasoned in the open air during 24 months. According to the level of toasting, a huge aromatic array is revealed which goes from discrete notes of spices to more smoky notes along with sweet, vanilla flavours.

ENOLOGICAL INTEREST

- > **Chips FR** may be used during ageing on white, red and rosé wines, and provide intense and complex oak notes to the wines.
- > **Chips FR** may also be used during alcoholic and malolactic fermentations, on white red and rosés wines. As well as contributing discrete woody notes, **Chips FR** significantly reinforces the mouthfeel by working with the interactions between the microorganisms and the wood

THE PRODUCTS

Enhance the fruit, respect of the typicity.



DOSAGE

The dosage depends on the desired type of product. It is recommended to start with trials or to ask your consultant.

White and rosé wines: average dosage 0.5 to 2 g/L.
Red wines: average dosage 1 to 4 g/L.

INSTRUCTIONS AND RECOMMENDATIONS

> Use by directly submerging the infusion nets in the must or the wine.

> **During alcoholic or malolactic fermentation:** before filling the tank, it is recommended to attach or weigh down the infusion nets to the bottom of the tank to avoid them floating up to the surface. **The contact time** depends on the length of the fermentations, either 10 days to 4 weeks.

> **During maturation:** Stir the wine during the first few weeks of contact in order to increase the extraction and the homogenization. For red wines, mixing may be carried out along with the addition of oxygen. Follow the recommendations of your consultant winemaker. Optimal contact time: from 4 to 8 weeks, according to tasting.

PACKAGING

> 18 kg bags, containing 3 infusion nets of 6 kg.

SR 22/01/14



Lamothe-Abiet
 Z.A. Actipolis
 Avenue Ferdinand de Lesseps
 33610 CANÉJAN / BORDEAUX
 Tél. 33 (0)5 57 77 92 92