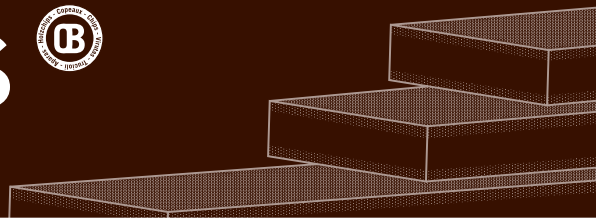




Oenobois®

by Lamothe-Abiet

POUR USAGE ŒNOLOGIQUE



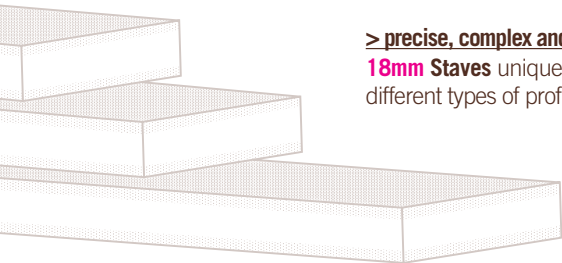
Oenobois® 18mm Staves

Oenobois® 18mm Staves are made from top quality French oak, naturally air-dried for at least 24 months, contributing to a premium organoleptic profile in your wine. These staves are the result of a long and rigorous selection of aromatic profiles that are both intense and complex, while also seeking finesse, sweetness and length on the palate. The fruit of these labours is a selection of 3 products, each the result of a different toasting process, which occurs in 2 steps (Double Toasting Process): a first toast, slow and prolonged, that has an even impact on the entire volume of the oak; the second toasting acts on the surface and gives aromatic complexity. **Oenobois® 18mm Staves** embody Oenobois' philosophy and long-standing belief in the use of "thick" oak formats. They are the perfect partner for the production of top-quality wines with long maturation times. Our technical know-how ensures that the profiles consistently possess the length and elegance worthy of traditional barrel aging.

OENOLOGICAL BENEFITS

> **progressive and long-lasting contribution:** the thick format of **Oenobois® 18mm Staves** 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.

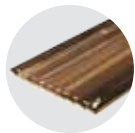
> **precise, complex and integrated contributions:** the Double Toasting Process carried out on all 3 products give **Oenobois® 18mm Staves** unique and complex aromatic profiles. Applying 2 types of toast per product allows us to create many different types of profile and therefore to select our desired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



THE PRODUCTS

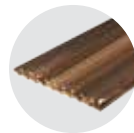
Length 90 cm – Width 5 cm – Thickness 18 mm / 15mm diameter hole at both ends

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 !

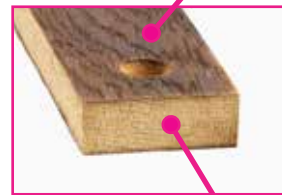
MODE OF ACTION

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, **Oenobois® 18mm Staves** 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 **Oenobois® 18mm Staves** 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



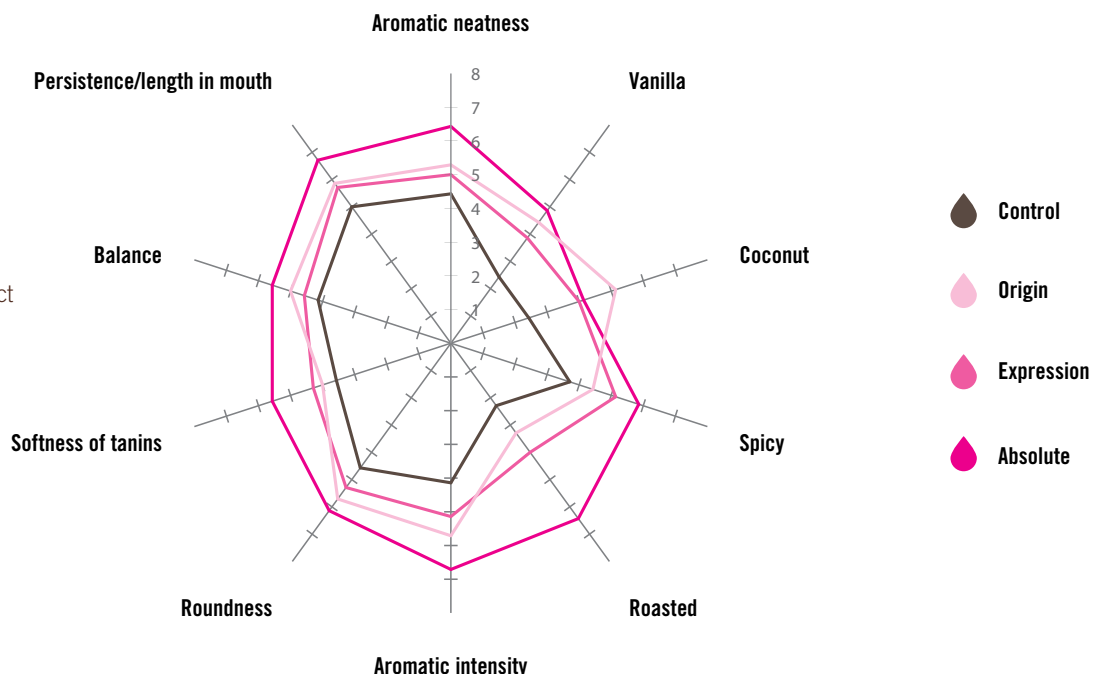
Example of the Double Toasting Process:
Oenobois® 18mm Staves Origin

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

Staves Œnobois® 18mm

Trial conditions :

Wine after 8 months of stave contact
 Dosage: 1 stave/hL
 Syrah - Côtes du Rhône 2015
 ABV: 14.90 % vol ; pH 3.66



HOW TO USE AND RECOMMENDATIONS

- > Use **Œnobois® 18mm Staves** by submerging them directly in the must or wine to be treated.
- > **Contact time between 8 and 12 months. Average optimal contact time: 10 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 0.25 to 1 Œnobois® 18mm Staves per hL.
- > **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 optimise contact time and promote interactions between malolactic 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:** 0.5 to 1.5 Œnobois® 18mm Staves per hL according to available time and desired aromatic intensity.

PACKAGING

- > Untreated boxes with ergonomic handles and cut-out for viewing the toasts, contains 20 staves in 2 boxes of 10 units, each one tied on both sides. Wood protected by a food-grade certified plastic film.

QUALITY AND TRACEABILITY OF ŒNOBOIS® STICKS

The French oak selected for **Œnobois® 18mm Staves** 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.