

The Genuine Chip from Tronçais Forest

Enologists and winemakers seek varied and innovative solutions to age wines in oak. The Tronçais forest offers highly sought after oak of exceptional quality. XtraÇ® is the first genuine chip with proven and traceable Tronçais origin, providing aromatic complexity and richness to the palate.



Certification of Genetic Conformity

In 2014, TARANSAUD was the first cooperage to apply a genetic conformity test of Tronçais oak origin utilized for the production of our premium French Oak barrels.

From these same batches of wood, bundles are now set aside in our stave mill for the specific development of XtraÇ®, **the first chip whose geographic Tronçais origin is authenticated by genetics.**

Natural Aging of 48 Months

The wood used for XtraÇ® is **naturally seasoned 48 months** in our yard in order to optimize the organoleptic potential of Tronçais oak: elegance, texture and length.



	Copeaux X	Copeaux Y	XtraÇ®
%	10%	0%	76%

Citation frequency about the "Elegance and integration of wood notes."

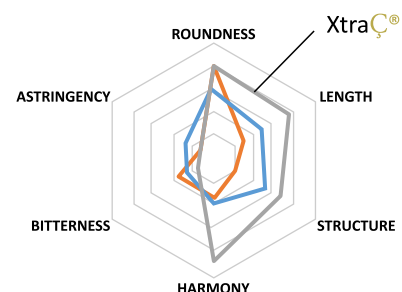
(Tasting by a panel of 55 expert tasters)

Innovative Long and Light Toasting Method

XTRACHÊNE has developed a **completely new toasting, long and light**, fully expressing all the qualities of the exceptional Tronçais forest oaks, for more complexity and better preservation of the tannins.

Tasting Results

XtraÇ® develops full qualities based on volume, length and elegance.



Tasting results conducted by a panel of 55 expert tasters

Instructions for use :

- During fermentation and aging
- Aromatic complexity
- Mouth feel benefit
- Dosage: 1 to 4 g / L