

CHIPS



XtraChêne Chips were designed to add a more modern nuance to wines, both to the nose and on the palate, and can be used during the vinification and maturation processes, or as a final touch

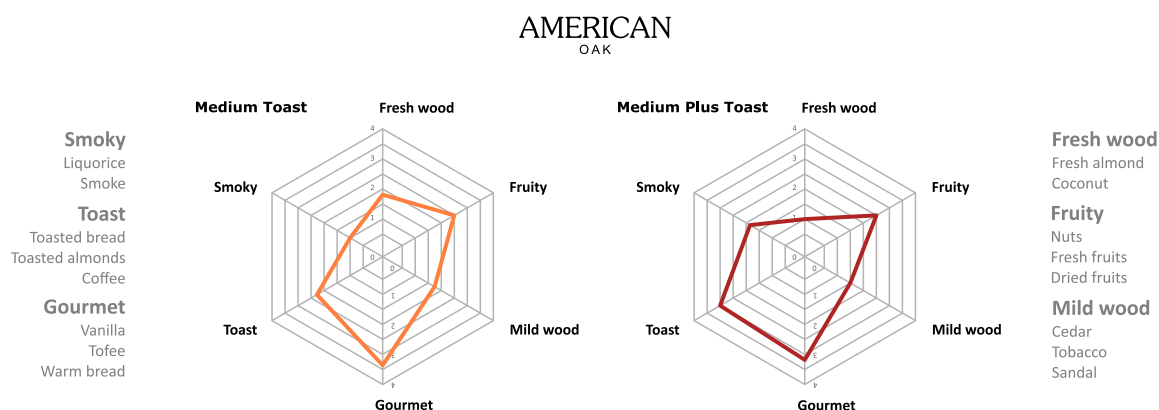
American oak Chips Medium toast

American oak Chips Medium toast add an aromatic profile that is typical of American oak with characters of fruit, coconut and sweet pastries. On the palate it is predominantly mild, making the structure of the wine meatier.

American oak Chips Medium Plus toast

American oak Chips Medium Plus toast boast a full aromatic profile, with particularly well-developed fruity notes, and roasted and slightly smoky characters. On the palate, it improves the wine's aromatic freshness and reveals notes of ripe fruit.

Aromatic profile:



Technical information

Size: oak fragments measuring approximately 12 mm.
Displacement: 2 litres per kg.

Packaging

10 kg food-grade polyethylene bag, with two 5 kg infusion bags.

Instructions for use

Dosage: 1 to 4 g/l
XtraChêne Chips are put in direct contact with fermenting must or wine by immersing infusion bags for 1 to 2 months.

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XTRACHÊNE

Membre de
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