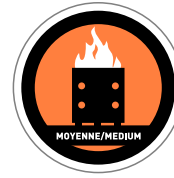


# CHIPS



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

## French oak Chips Light toast

In terms of aroma, mild and fruity notes prevail. To the palate, the tannic contribution of Light toast Chips fills the mid-palate and gives an impression of sweetness. This toast level helps to develop the taste of ripe fruit in wines.

## French oak Chips Medium toast

French oak Chips Medium toast is characterized by their wide variety of aromas and their complexity. They add length and volume to the palate. This toast adds mild-tasting tannins to wine, thus improving balance.

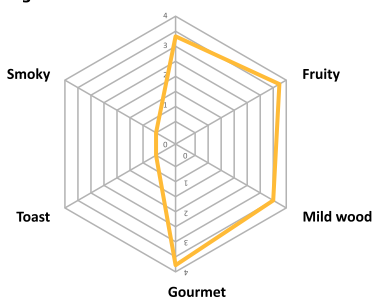
## French oak Chips Medium Plus toast

Medium Plus toast French oak Chips impart roasted and slightly smoky aromas to the wine. This toast level improves the potential of the wine and increases its length on the palate and reveals a fruity finish.

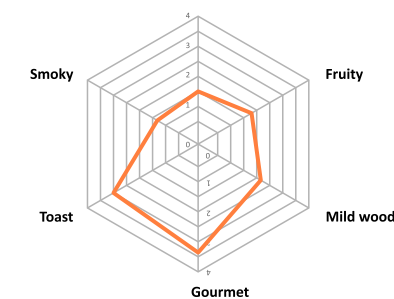
## Aromatic profile:

CHÊNE  
*Français*

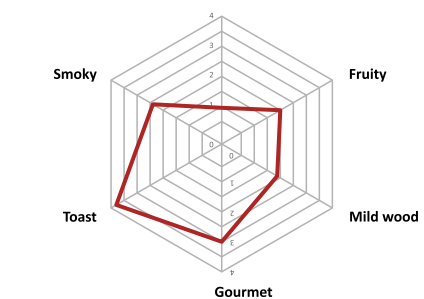
Light Toast



Medium Toast



Medium Plus Toast



**Fresh wood**  
Fresh almond  
Coconut  
**Fruity**  
Nuts  
Fresh fruits  
Dried fruits  
**Mild wood**  
Cedar  
Tobacco  
Sandal

### 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  
CHÊNE & C<sup>ie</sup>

