

# STAVETTES



XtraChêne Stavettes were designed to enhance woody notes during the fermentation process, and can achieve a shorter (3 to 4 months) yet complete maturation processes.

## French oak Stavettes Light toast

Stavettes Light toast add density and volume on the palate. The structure at mid-palate is enhanced and imparts a great deal of mildness and unctuousity to the wine. To the nose, the range of aromas tends towards fruity notes, soft wood and vanilla.

## French oak Stavettes Medium toast

Stavettes Medium toast add density on the mid-palate in particular. They also significantly increase the sweetness of the wine. To the nose, they add a great deal of complexity with a range of aromas that tend towards soft wood, pastry and roasted notes.

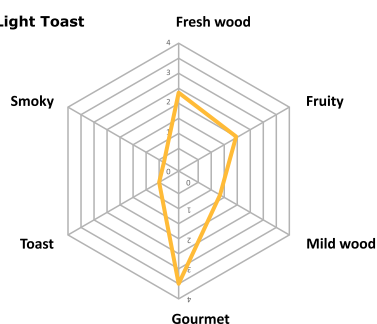
## French oak Stavettes Medium Plus toast

Stavettes Medium Plus toast add greater length to the palate and a rounded quality to the wine. They also preserve the natural freshness of the wine and give it a crisp quality. To the nose, roasted notes and aromas of soft wood prevail.

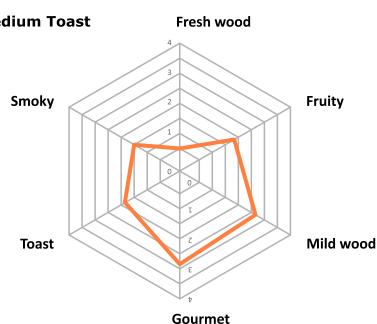
## Aromatic profile:

CHÊNE  
*Français*

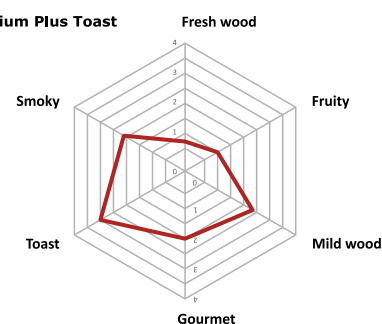
Light Toast



Medium Toast



Medium Plus Toast



**Smoky**  
Liquorice  
Smoke

**Toast**  
Toasted bread  
Toasted almonds  
Coffee

**Gourmet**  
Vanilla  
Tofee  
Warm bread

**Fresh wood**  
Fresh almond  
Coconut

**Fruity**  
Nuts  
Fresh fruits  
Dried fruits

**Mild wood**  
Cedar  
Tobacco  
Santal

### Technical information

Size: Oak segments measuring 5 cm x 5 cm x 1 cm.  
Displacement: 2 litres per kg.  
Surface area: 4 to 4.5 m<sup>2</sup> according to toast level, for 10 kg

### Packaging

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

### Instructions for use

Dosage: 2 to 6 g/l.  
XtraChêne Stavettes are put in direct contact with must or wine through immersion bags, for a minimum of 3 months.

XTRACHÊNE  
rue des Malastiers  
16130 Segonzac, France

www.xtrachene.fr



XTRACHÊNE

Membre de  
CHÊNE & C<sup>ie</sup>

