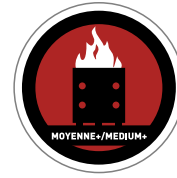
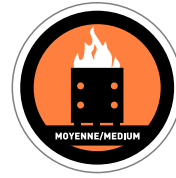


XOAKERS



XtraChêne XOakers were created to renew the oaky characteristics of neutral barrels. They enable you to combine several toast levels and oak origins in the same barrel.

French oak XOakers Medium toast

French oak XOakers Medium toast add body to the palate and increase the sweetness of wines. To the nose, their complexity and aromatic variety are remarkable.

French oak XOakers Medium Plus

French oak XOakers Medium Plus reveal the fruity potential of wines and reinforce their aromatic persistence on the palate. To the nose, they add gourmet aromas, roasted notes and a hint of smokiness.

American oak XOakers Medium toast

Medium toast American oak XOakers used on wine matured in barrels make for a meatier structure and persistent fruity characteristics. To the nose, the aromatic range, which is typical of American oak, is centred on fruit, coconut and pastry.

American oak XOakers Medium Plus toast

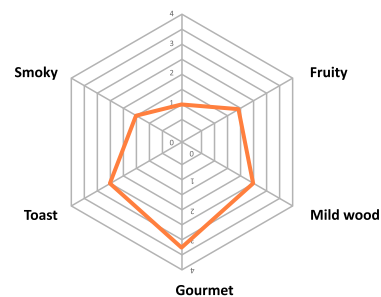
Medium Plus toast American oak XOakers produce meatier wines and freshness on the palate. To the nose, fruity characteristics prevail, as well as gourmet aromas and roasted notes.

Aromatic profile:

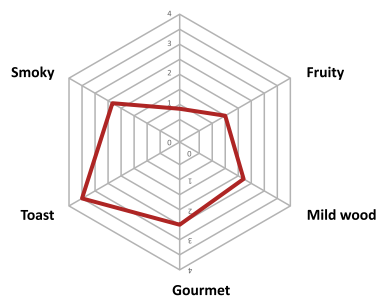
CHÊNE
Français

AMERICAN
OAK

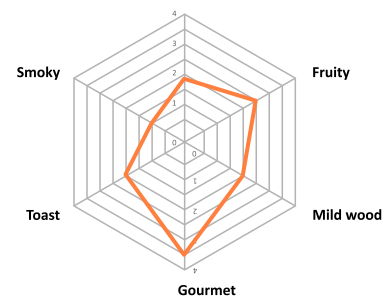
Medium Toast Fresh wood



Medium Plus Toast Fresh wood



Medium Toast Fresh wood



Fresh wood
Fresh almond
Coconut

Fruity
Nuts
Fresh fruits
Dried fruits

Mild wood
Cedar
Tobacco
Sandal

Technical information

Size: XtraChêne XOakers are oak "spheres" or "balls" measuring 2.54 cm in diameter.
Displacement: 0.5 litres for 500 grams.

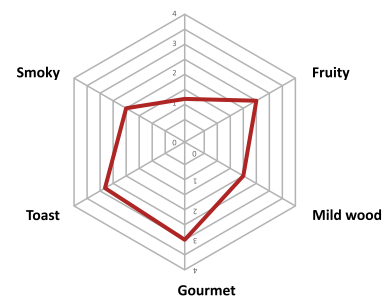
Packaging

500 gram food-grade polyethylene bag.

Instructions for use

Dosage: 1 to 2 bags of XOakers per 225L barrel.
XtraChêne XOakers are put in direct contact with wine through immersion, for a minimum of 6 months.

Medium Plus Toast Fresh wood



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Membre de
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