



Origin, seasoning and toast levels

XtraChêne XtraKits are made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*) and American oak (white oak – *Quercus alba*).

The French oak is naturally open air-seasoned for a minimum of two years and the American oak for a minimum of three years.

The following toast levels are available:

- French oak:
 - convection: Equilibre, Medium (M) and Medium plus (M+)
 - oak fire: Quattro and Terroir
- American oak: Specific toast level through convection

Technical information

Size: XtraChêne XtraKits are made up of 12 stick segments, each measuring 22.5 cm, and attached together to form a string of segments.

Displacement: 1.5 litres per XtraKit.

Surface area: 2,500 cm²

Weight: from 750 to 850 grams according to toast level.

Packaging

Individual food-grade polyethylene bags.

Instructions for use

Dosage: 1 XtraKit per 225L barrel.

XtraChêne XtraKits are put in direct contact with wine through immersion, for a minimum of 6 months.

Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentachlorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentachloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

GMOs, allergens, natamycin

XtraChêne XtraKits are guaranteed GMO-free, do not contain allergens or natamycin, and have not been subjected to any form of chemical treatment whatsoever.

Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations in force in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935/2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.

