

# STAVETTES

Fermentation and aging

Bag of 10 kg, 2 x 5 Kg infusion bags

CHÊNE  
Français  
L M M+  
AMERICAN  
OAK  
S



## Origin, seasoning and toast levels

XtraChêne Stavettes 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 American oak for a minimum of three years.

The following (convection) toast levels are available:

- French oak : Light (L), Medium (M) and Medium plus (M+)
- American oak : Specific (S) toast.

## 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.

## 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 Stavettes 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 enforced 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 1831/2003, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.

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