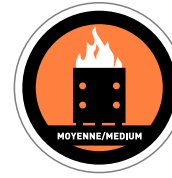


STAVETTES



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.

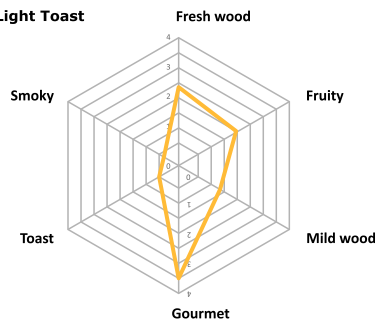
American oak Stavettes Specific toast

American oak Stavettes have been toasted according to a specific recipe that helps to develop all the finest qualities of American oak. On the palate, it makes the structure of the wine meatier without added tannins. To the nose, the aromatic range is full; the dominant characteristics being gourmet and fruity aromas.

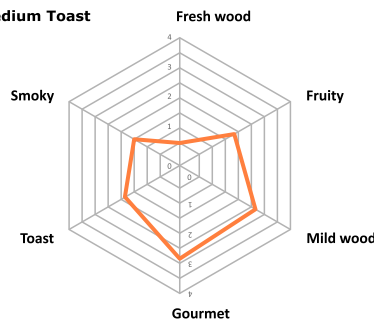
Aromatic profile:

CHÊNE
Français

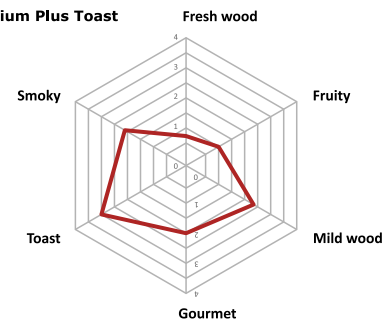
Light Toast



Medium Toast



Medium Plus Toast



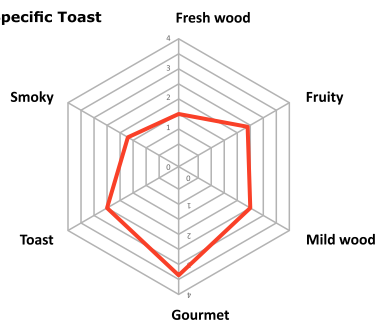
Fresh wood
Fresh almond
Coconut

Fruity
Nuts
Fresh fruits
Dried fruits

Mild wood
Cedar
Tobacco
Sandal

AMERICAN
OAK

Specific 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 m² 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.

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XTRACHÊNE

Membre de
CHÊNE & C^{ie}

