

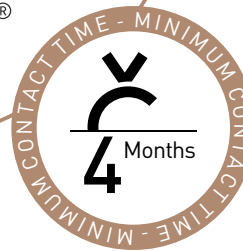


XTRACHÊNE

OAK  
IS IN OUR DNA

# BARREL INSERTS

# XOAKERS®



## REGENERATES YOUR USED BARRELS

These small French sessile oak spheres are naturally seasoned in our wood yards for a minimum of 30 months and measure 27 to 33 mm in diameter to prevent clogging of pumps.

The **XOAKERS®** are packaged in 500 g bags- corresponds to 30 spheres and are available in all wood origins and all convection toast levels of the **XTRACHÊNE** range. They are the perfect ally for refreshing an old barrel.

- **XTRACHÊNE** masters convection toasting. This process ensures deep, core-toasting of the wood, delivering both homogeneity and reproducibility. Its aim: to fully reveal the wood's organoleptic potential.

### UTILISATION



— **WHITE, ROSÉ AND RED WINES.**

— **FOR CASKS 3 YEARS AND OLDER**

— **FOR AGEING FROM THE FML – FROM 4 TO 12 MONTHS**

— **RECOMMENDED DOSAGE OF 1 BAG  
PER BARREL 225/228L**

## TOAST PROFILES

### FRENCH OAK

Carefully selected by our buyers, ensuring traceability from the forest to the finished product.

### TRONÇAIS SIGNATURE

Sessile oak from the Tronçais forest - unique in character and remarkable for its consistency.



### MEDIUM

VOLUME AND LENGTH,  
VANILLA NOTES.



### TRONÇAIS MEDIUM

STRUCTURE, ROUNDNESS,  
INDULGENT AROMAS.



### MEDIUM +

INTENSITY, LENGTH AND  
ROASTED NOTES.



### SPECIFIC

SWEETNESS, LIVELINESS  
AND ATTRACTIVENESS.

### AMERICAIN OAK

100% American oak selected by our buyers, brings a modern nuance to the wines.



MAKE AN APPOINTMENT TO VISIT OUR WORKSHOPS

CHÊNE BOIS - XTRACHÊNE  
Z.A des Malestiers  
16130 Segonzac, France

www.xtrachene.fr  
Email : contact@xtrachene.fr  
Phone +33(0)5.45.35.52.12

Member of **CHÊNE & CIE**