

BARREL INSERTS



XTRACHÊNE

OAK
IS IN OUR DNA

XOAKERS®



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.

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

MAKE AN APPOINTMENT TO VISIT OUR WORKSHOPS

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Member of **CHÈNE & Cie**

