

BARREL INSERTS



XTRACHÈNE

OAK
IS IN OUR DNA

XtraKITS®



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.



LIGTH

FRUIT AND ROUNDNESS.

MEDIUM

VOLUME AND LENGTH,
VANILLA NOTES.

MEDIUM-LONG FOREST OF RENOM

SWEETNESS, INDULGENCE
AND AROMATIC RICHNESS.

MEDIUM +

INTENSITY, LENGTH AND
ROASTED NOTES.

TERROIR

STRUCTURE, ROUNDNESS,
FRUIT, TOASTED NOTES.

QUATTRO

POWER, VOLUME, ROASTED
AND SPICY AROMAS.

TRONÇAIS MEDIUM

STRUCTURE, ROUNDNESS,
INDULGENT AROMAS.

TRONÇAIS TERROIR

COMPLEXITY, LIVELINESS,
FRESHNESS OF THE FRUIT
ON THE PALATE, ELEGANCE.

SPECIFIC

SWEETNESS, LIVELINESS
AND ATTRACTIVENESS.

LONG TERM PARTNER

A variation of the Stick 22.90® format, the XtraKITS® are the ideal solution to extend the life of your barrels.

Weighing 750 grams and composed of 12 segments of French oak naturally seasoned in our wood yards for a minimum of 24 months, XtraKITS® effectively renew the aromatic potential of a neutral barrel.

- Our traditional wood-fire toasting process is inspired by the bousinage method used in cooperage. Thanks to our exclusive toaster, we achieve unmatched complexity and consistency.
- **XTRACHÈNE** also 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

1 XtraKIT® PER BARREL IS EQUIVALENT
TO 30% NEW WOOD

FOR AGEING FROM THE MLF - FROM 6 TO 18 MONTHS

RECOMMENDED DOSAGE OF 1 XtraKIT®

PER 225/228L BARREL

(NUMBER OF SEGMENTS TO BE ADAPTED ACCORDING TO DOSAGE)

MAKE AN APPOINTMENT TO VISIT OUR WORKSHOPS

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Member of **CHÈNE & Cie**

