



XTRACHÊNE

OAK
IS IN OUR DNA

GRANULARS



XtraPURE®



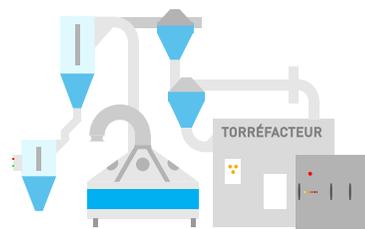
The XtraPURE® profile

STABILIZES WINE COLOR AND PROTECTS AGAINST OXIDATION WITHOUT ANY OAKY NOTES.

PRECISION FOR YOUR HARVEST

The result of a rigorous selection of French oak and a precisely determined natural aging period, XtraPURE® enhances the natural aromas of the wine and preserves its identity, without any oaky notes.

Crafted in our workshops in Charente - France from high-quality stave-grade oak sourced from our own stave mills, XtraPURE® is a fresh, untoasted chip stabilized at a very low humidity level. This dehydration process, carried out using our exclusive toasting equipment, ensures long-term consistency and precision in our production.



The XtraPURE® formula is the outcome of our R&D department's work, particularly focused on the antioxidant capacity of oak, combined with the wood selection expertise and long natural air-drying know-how of the **Chêne & Cie** teams. XtraPURE® chips deliver an unmatched sensory experience.



**AROMATIC
PRECISION**

**ENHANCE
THE FRUIT**

DECREASE HERBACEOUS MARKS



TENSION

VOLUME

REDUCED BITTERNESS

RECOMMANDATIONS



WHITE AND RED WINES.

**ADDED TO THE HARVEST
PRIOR TO PRESSING.**

ON MUSTS IN AF OR MLF.

RECOMMENDED DOSAGE OF 1-4 G/L.

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**