

Complex, deep and harmonious.
Light oak on the palate characterizing itself by its delicacy and its holding.

Wood :	French Oak (Quercus petraea l. / Quercus robur l.)
Seasonning :	36 month air dried
Specifics :	Oak selection - low tannin potential
Size :	Large - 2 cm
References :	L30 : low tannin potential Oak – untoasted L32 : low tannin potential Oak – « Fruité » toasting L33 : low tannin potential Oak – « Vanillé » toasting L34 : low tannin potential Oak – « Épicé » toasting
Usage :	full vinification Post fermentation
Dosage :	200 - 500 gr/hl for reds. 50 - 200 gr/l for whites and rosés
Timing :	1 to 3 months in post fermentation
Packaging :	infusion bag of 10 kg (22 lbs)

