



# Oak CHIPS

**Granulate (Oenological Codex compliant) & Powdered Oak - (NON Codex)**

Selected oak matured 36 months in open-air yards,  
 Precise, repeatable toasting for profiles of absolute consistency  
 To reach your oenological targets repeatably while cutting costs.

## TWO RANGES, ONE SAME STANDARD

- **The Primary Colors - you compose.** Each reference is a single pure toast with a clear target - structure, fruit, vanilla, spice, coffee... Use it alone or blend like a palette to create your own signature.
- **La Recette - you let it do the work.** Pre-set profiles, fine-tuned over the years with our partner winemakers, ready to use to reach a style target directly. Proven results, immediate implementation.

*Creative freedom on one side, simplicity on the other - in both cases, a precise and reproducible oak addition, faster time-to-market and reduced ageing costs.*

## THE OENOLOGICAL +

- ✓ Preserves freshness and fruit and highlights the grape variety and terroir
- ✓ Brings volume, roundness and sweetness on the mid-palate and finish
- ✓ Develops aromatic complexity and refines the tannic structure
- ✓ Reduces green character (pyrazine control) and stabilises colour

## TWO PARTICLE SIZES, TWO USES

	Granulate (refs starting with G)	Oak Powder P (refs starting with P)
Particle size	≥ 2 mm (95% retained on a 2 mm sieve), up to 2 cm	< 2 mm - finely ground oak
Regulatory status	Compliant with the Oenological Codex (OIV) & Reg. (EU) 2019/934 - authorised on must & wine	<b>NOT compliant with the Oenological Codex - prohibited in wine (EU) - usable in other preparations (see regulations)</b>
Product type	Oenological oak wood pieces	Oak powder (it is not a tannin)
Extraction kinetics	Balanced: fermentation & ageing	Ultra-fast: a few days
Uses	Complete winemaking, from harvest to ageing	Depending on regulations, possible in: smoking & food flavourings, spirits (check locally), beverages, R&D - outside EU wine

**Important** - Oak Powder P (< 2 mm) is not an oenological product. It does not fall within the regulatory definition of oak wood pieces and **cannot be added to wine in the European Union**. It is intended for non-oenological uses (smoking and food flavourings, spirits, beverages, research & development). Check local legislation.

## THE PRIMARY COLORS - ONE OAK, ONE TOAST, ONE TARGET

Ref. (G / P)	Profile	Oak	Descriptors
<b>G10 / P10</b>	<b>#10 Structure</b>	French	Freshness on the attack, mid-palate structure
<b>G12 / P12</b>	<b>#12 Fruité</b>	French	Reveals the fruit, highlights grape variety and terroir
<b>G13 / P13</b>	<b>#13 Vanille</b>	French	Roundness, volume on the mid-palate and finish

Ref. (G / P)	Profile	Oak	Descriptors
<b>G14 / P14</b>	<b>#14 Épicé</b>	French	Elegance and complexity, spice and vanilla notes, pyrazine control
<b>G15 / P15</b>	<b>#15 Furfural</b>	French	Toasted almond, caramel, toasted bread - complexity and warmth
<b>G15s / P15s</b>	<b>#15s Fumé</b>	French	Smoky notes, slight bitterness - depth and complexity
<b>G22 / P22</b>	<b>#22 Toffee</b>	American	Creamy milk caramel, toffee, sweet spices
<b>G23 / P23</b>	<b>#23 Caramel</b>	American	Caramel, vanilla, richness and balance
<b>G24 / P24</b>	<b>#24 Black Coffee</b>	American	Roasted coffee, bitter chocolate, subtle smoke - depth and intensity

## LA RECETTE - PROFILES READY TO USE

Five pre-set profiles, combining toasts and oak types, developed with our partner winemakers to reach a style target directly.

Recipe	For	Target	Sensory profile
<b>Minerality</b>	Fresh white wines	Liveliness, aromatic complexity, length	Minerality, citrus & pomelo, freshness
<b>Fruitissimo</b>	Fresh red wines	Fruit revealer, mid-palate & sweetness, delicate oak	Sweetness, roundness, light caramel, red fruits
<b>Lightness</b>	Medium-bodied red wines	Floral notes & freshness, building the mid-palate and length	Pepper, fresh oak, floral notes, light exotic fruits
<b>Roundness</b>	Structured white & red wines	Roundness & complexity, richness and length on the palate	Fruit jam, vanilla, oak; volume, length, balance
<b>Amplitude</b>	Full-bodied red wines	Volume and power, complex oak, spices and black fruits	Volume & complexity, spices, vanilla, black fruits, chocolate



## DOSAGE - CONVERSION TABLE

White wines	Red wines	G Chips (g/hL)	Finishing tannin equiv. (g/hL)
Lightly oaked		100 g/hL	1.3
Oaked	Lightly oaked	150 g/hL	2.0
		200 g/hL	2.7
	Oaked	250 g/hL	3.3
Intensely oaked		300 g/hL	4.0
"New barrel" equivalent	Intensely oaked	350 g/hL	4.7
		400 g/hL	5.3
		450 g/hL	6.0
	"New barrel" equivalent	500 g/hL	6.7
		550 g/hL	7.3
		600 g/hL	8.0

Standard infusion time for G chips: 5 days to 1 month during fermentation, 1 to 2 months during ageing. If contact time must be shortened, increase the dose. The "finishing tannins" column is given only as an oak-contribution equivalence. Oak Powder P: extraction within a few days (outside EU wine).

## IMPLEMENTATION

- **Alcoholic fermentation (G):** direct addition to the must, alone or as a blend of toasts - contact 5 days to 1 month.
- **MLF & ageing (G):** 1 to 2 months of contact for full oak integration.
- **Oak Powder P:** ultra-fast extraction (a few days), reserved for uses outside EU wine.
- **Preliminary trials:** define dose and profile with our AMELEE Lab decision-support tool (link below).

## OUR COMMITMENT: EXCEPTIONAL OAK, A LOW-CARBON APPROACH

- **36-month open-air yard maturation** - time, humidity and natural enzymes soften the tannins and reveal the aromas, with no forced drying.
- **Proprietary toasting technique** - our precision machines, inspired by patisserie, guarantee exact, reproducible and consistent profiles.
- **Eco-responsible & low-carbon process** - low energy consumption and full use of the oak resource (chips, tannins and aromas).

## ONLINE TOOLS & ORDERING

- [AMELEE Lab - Decision-support tool \(dosage\)](#)
- [Online shop - Chips](#)
- [Full range & profiles](#)
- [Online shop](#)



## CHARACTERISTICS & ANALYSES

<b>Species</b>	Quercus petraea l. / Quercus robur l. (French oak) · Quercus alba (American oak)
<b>Maturation</b>	36 months in open-air yards
<b>Appearance</b>	Calibrated chips (G) or fine powder (P), light to dark brown depending on toast
<b>Toast levels</b>	Untoasted (fresh) to heavy toast - profiles #10 to #24 (proprietary technique)
<b>2,4,6-trichloroanisole (TCA)</b>	< 0.1 ng/g
<b>2,4,6-tribromoanisole (TBA)</b>	< 0.1 ng/g
<b>Microbiology</b>	Free from Brettanomyces, moulds and any form of spoilage

## REGULATIONS

The **G Granulate** complies with the **Oenological Codex (OIV) and Regulation (EU) 2019/934** governing the use of oak wood pieces in oenology; it is suitable for making products intended for direct human consumption. Oak Powder P (< 2 mm) is **NOT compliant with the Oenological Codex**: it cannot be added to wine in the EU and its use is reserved for non-oenological applications. Check local legislation before any use. G Granulate usable in winemaking - Ecocert certified (EC & NOP).

## STORAGE

Store in the original sealed packaging, in a dry, ventilated, odour-free room (5-25 °C).

## PACKAGING

G Granulate: 10 kg bag (1 SKU) · 300 kg big bag on request. Oak Powder P: 10 kg bag (1 SKU). Other pack sizes on request