



RECETTE VENDANGES

Ready-to-use blends - chips, staves or tannins

compliant with the Oenological Codex

A blend of French and American oak, seasoned 36 months in the open-air yard. Several toasting levels brought together for a precise target at harvest.

At harvest we are not looking for oak character: we protect the juice, preserve the precursors and fix the colour.

A PRE-FERMENTATION INPUT, NOT AN OAKING

- **When to use.** Added as soon as the harvest comes in. Contact is short - from a few days to the end of alcoholic fermentation - where ageing is counted in months.
- **Three geometries, three kinetics.** The surface / volume ratio sets the extraction rate, from immediate to progressive.
 - **Tannins** - powder put into solution, no solid phase: immediate extraction. Advantage: dosing to the gram, no handling and no loss of volume.
 - **Fine chips** - particle size ≥ 2 mm, maximum exchange surface: fast extraction, 5 days to 1 month. Advantage: the lowest cost per hectolitre.
 - **7 mm staves** - 200 g each: the wine diffuses through the thickness of the fibre, slow and steady kinetics. Advantage: removal by cable, at the moment you choose.

WHAT THE WOOD DOES AT HARVEST

- ✓ **Precursors preserved:** ellagitannins protect the aromatic precursors from oxidation
- ✓ **Antioxidant protection:** dissolved oxygen consumed, oxidases slowed - tyrosinase and laccase
- ✓ **Colour fixed:** ellagitannin / anthocyanin combination from the must onwards, more stable pigments
- ✓ **Structure and integration:** the tannic backbone is set before ageing, with no oak marker

THE THREE PROFILES

Profile	Forms	For	Oenological objective
Blanc Fraîcheur	Chips · Staves · Tannins	White wines	Precursors preserved and juice protected from settling onwards; tension maintained.
Rosé Fraîcheur	Chips · Staves · Tannins	Rosé wines	Colouring matter and precursors protected; colour held, lively palate.
Thermo Rouge	Chips · Tannins	Thermovinified red wines	Heat-extracted colour fixed, extraction rounded out; volume and mid-palate.

DOSAGE

Profile	Fine chips (g / hL)	7 mm staves (units / hL)	Tannins (g / hL)
Blanc Fraîcheur	50 - 80 G_VBF-V10	0.25 - 0.40 S_VBF-C40	0.7 - 1.1 O_VBF-0x.xOP
Rosé Fraîcheur	50 - 80 G_VRO-V10	0.25 - 0.40 S_VRO-C40	0.7 - 1.1 O_VRO-0x.xOP
Thermo Rouge	100 - 150 G_VTR-V10	not recommended	1.3 - 2.0 O_VTR-0x.xOP

Equivalences: 100 g/hL of chips $\equiv$ 0.5 stave 7 mm $\equiv$ 1.3 g/hL of tannins.

HOW TO USE

- **Whites and rosés:** added to freshly settled juice, before fermentation starts. Keep the contact with a gentle pump-over. Removal at the end of alcoholic fermentation.
- **Thermovinified reds:** added after the heat treatment, as the juice goes to tank. Prefer fine chips or tannins - the contact window is too short for staves.
- **Tannins:** put into solution then added during filling. Dosing to the gram, immediate action, no removal and no handling - the simplest form on large volumes and on tanks with no separation system.
- **Before dosing:** run a trial. [AMEDEE Lab](#) sets the dose and the profile from your volumes.

OUR COMMITMENT: EXCEPTIONAL OAK, A LOW-CARBON APPROACH

- **French and American oak:** each origin for what it brings, blended and not substituted.
- **36 months in the yard, in the open air:** time and rain soften the tannins. No forced drying.
- **Reproducible profiles:** same recipe, same result from one batch and one vintage to the next.

ONLINE TOOLS & ORDERING

- [AMEDEE Lab - Decision-support tool \(dosage\)](#)
- [Online shop - RECETTE VENDANGES](#)
- [Questions & Answers](#)

CHARACTERISTICS & ANALYSES

Species	Quercus petraea l. / Quercus robur l. (France) · Quercus alba (United States)
Seasoning	36 months in the open-air yard · blend of several toasting levels
Forms	Fine chips ≥ 2 mm · 7 mm staves (950 × 50 × 7 mm, 200 g) · Tannins, powder
Packaging	10 kg bag (chips) · 8 kg box (staves) · 100 g - 5 kg (tannins)
Storage	Closed original packaging, dry, ventilated and odour-free room (5-25 °C)

REGULATIONS

Regulatory denominations: oak wood pieces (chips, staves) and oenological tannins. Compliant with the **Oenological Codex (OIV)** and with **Regulation (EU) 2019/934**. Certificate of conformity per batch number on request. **Product usable in organic farming - EU (Regulation (EU) 2018/848) & NOP (USDA)**. Input attestation on www.intrant.bio.