

### Chips Ænoblend Fun

*Appetizing and sweet*

**Chips which adapt to your desired style of wine, with an unrivalled precision of aromas.**

A blend of chips from French oak *Quercus Robur* or *Quercus Sessiliflora* and from American oak *Quercus Alba*. The oak used is chosen by our experts and naturally seasoned in the open air.

#### OENOLOGICAL INTEREST

The blend of the different toasts and origins of oak is the result of analytic and sensory investigations carried out by aromaticians and winemakers.

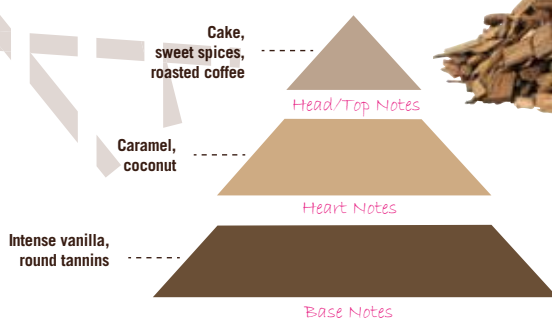
**Sensory profile: Appetizing and sweet.**

> **Ænoblend Fun chips** may be used during aging especially for red wines but also for white and rosés. It gives the wines **appetizing, sweet notes**.

> **Ænoblend Fun chips** may also be used during alcoholic and malolactic fermentations on red, white and rosé wines. As well as contributing discrete woody notes, **Ænoblend Fun chips** significantly reinforces the mouthfeel by working with the interactions between the microorganisms and the wood.

#### THE SENSORIAL PYRAMID

The sensorial pyramid approach which is widely used in perfumery, helps to define the **olfactive family** and the **perceived smells**. Applied to the creation of blends of chips, it allow to characterise the **aromatic family** with an **unrivalled precision** by classing the aromas by order of **intensity** and **volatility**.



Aromatic profiles evaluated by a panel of experts

#### DOSAGE

> **The dosage depends on the desired type of product.** It is recommended to start with trials or to ask your consultant.

#### White and Rosé wines:

average dosage 0.5 to 2 g/L.

**Red wines:** average dosage 1 to 4 g/L.

Trial kits are available on request. Ask our sales team.

#### USE AND RECOMMENDATIONS

> **Use by directly submerging the infusion nets in the must or the wine.**

> **During alcoholic or malolactic fermentation:** before filling the tank, it is recommended to attach or weigh down the infusion nets to the bottom of the tank to avoid them floating up to the surface. The contact time depends on the length of the fermentations, either 10 days to 4 weeks, preferably on fine lees.

> **During maturation:** stir the wine during the first few weeks of contact in order to increase the extraction and the homogenisation. For red wines, mixing may be carried out along with the addition of oxygen. Follow the recommendations of your consultant winemaker. **Optimal contact time:** from 4 to 8 weeks, according to tasting.

#### PACKAGING

> 18 kg bags, containing 3 infusion nets of 6 kg.

SR 20/01/2014



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