

# BLOCKS EXPRESSION

Œnoboïs® offers a range of blocks based on our thick staves for slightly shorter maturation periods. Our special 'double toasting' process enables us to produce very rich, varied and repeatable block profiles.

Œnoboïs® blocks ensure the progressive and stable extraction of wood components while respecting the terroir typicity of the wines produced.



## ŒNOLOGICAL OBJECTIVES

Blocks Expression medium toasted add gourmandise and aromatic persistence to your wine. The main goal is to bring notes of vanilla, caramel and crème brûlée, as well as sweetness and volume on the palate.



## WINE PROFILE

Blocks Expression fit perfectly with fresh wines, where the vanilla notes help to mature the fruit. These oenological woods will harmonise the balance on the palate of wines lacking sweetness on the attack and fatness in the middle. Use on white, rosé and red wines.



## DIRECTIONS FOR USE

### INTAKE TIME

Application during AF ensures better integration with the wine, while adding sweetness and volume on the palate. Application during ageing, after MLF, brings out the full aromatic complexity of this type of wood, with its vanilla and toasty notes, while preserving its impact on the palate.

### APPLICATION DOSE

The dosage of Blocks Expression should be adapted according to the desired oenological objective. From 2 to 6 g/L on red wines and between 1 and 4 g/L on white and rosé wines.

### CONTACT TIME

- During fermentation :  
leave the blocks in the wine during the whole vinification, with an ageing period of 2 to 4 months.
- During ageing :  
2 to 4 months, depending on the organoleptic objective targeted.



## SPECIFICATIONS

### PHYSICAL

Appearance	Wooden squares
Colour	Mid brown
Dimensions	Length : 5 cm Width : 5 cm Thickness : 1.8 cm
Weight	± 28 g

### CHEMICAL

Benzo(a)pyrene	< 50 ng/g	Iron	< 100 mg/kg
Pentachlorophenol	< 100 ng/g	Arsenic	< 2 mg/kg
2, 3, 4, 6 Tetrachloroanisole	< 1 ng/g	Lead	< 5 mg/kg
2, 4, 6 Trichloroanisole	< 0,2 ng/g	Mercury	< 1 mg/kg
Pentachloroanisole	< 100 ng/g	Cadmium	< 0,5 mg/kg

### MICROBIOLOGICAL

Mesophilic aerobes germs	< 10 <sup>4</sup> UFC/g
Salmonella	Absence /25g
Coliforms	< 10 UFC/g
Yeasts	< 10 UFC/g
Mould	< 10 <sup>4</sup> UFC/g



## PACKAGING

1 bag of 12 kg made of PE lined with PET, containing 2 x 6 kg nylon infusion nets.



## QUALITY & TRACEABILITY

French oak selected for Blocks Œnoboïs® 18mm are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œnoboïs® guarantees the precise origin of the oak used, as well as the natural open air maturation of the oak wood for a minimum of 24 months.

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### HEATING LEVEL



### AROMATIC NOTES



On the nose, Blocks Expression bring aromatic notes of intense vanilla, crème brûlée and caramel.

On the palate, the wood adds volume and deliciousness.

FRENCH OAK