

# BLOCKS ORIGIN

ŒNOBOIS  
AU CŒUR DU VIN

Œnobois® 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.

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



## ŒNOLOGICAL OBJECTIVES

Blocks Origin add volume on the palate without toasted notes. The main goal is to enhance the character of your great terroir wines.



## WINE PROFILE

Blocks Origin are perfect for fresh wines that need more volume on the palate. These œnological woods can be used 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, while preserving its impact on the palate.

### APPLICATION DOSE

The dosage of Blocks Origin should be adapted according to the desired œnological 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.



## SPÉCIFICATIONS

### PHYSICAL

Appearance	Wooden squares
Colour	Light beige
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 Œnobois® 18mm are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œnobois® 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.



### HEATING LEVEL



### AROMATIC NOTES



On the nose, Blocks Origin intensify the expression of the fruit and bring notes of whisky lactone (coconut):

- Fresh red fruit :  
blueberry, blackberry, redcurrant, strawberry
- Fresh yellow fruit :  
pear, lemon, pineapple, peach

On the palate, this wood raises the overall level. It brings tannic concentration and smoothness.

### FRENCH OAK