

CENOBOIS® offers a full range of oak chips with specific organoleptic characteristics featuring CENOBLEND®, oak blends designed to enhance the aromatic expression of wines and balance on the palate.

The CENOBLEND® range integrates a variety of oenological woods from our core range, with the objective of delivering harmonious, universal results. They are practical, turnkey solutions designed to boost your performance and save you time.



## OENOLOGICAL OBJECTIVES

Chips CENOBLEND® Fun are a blend of medium toasted French and American oaks, designed to offer a rich palate and a nose with notes of vanilla and crème brûlée.



## WINE PROFILE

Chips CENOBLEND® Fun fit perfectly with wines that lack maturity, sweetness and length. This blend is interesting for enhancing the overall level on the palate.



## DIRECTIONS FOR USE

### INTAKE TIME

The chip format allows you to quickly extract the oak's potential when added to the wine. Use during AF for better harmony with the wine, while boosting volume on the palate. Using chips during maturation, post MLF, reveal the full aromatic complexity of this wood, while preserving its impact on the palate.

### APPLICATION DOSE

The dosage of CENOBLEND® Fun should be adapted according to the desired oenological objective. From 1 to 5 g/L for white, rosé and red wines. If your goal is to increase complexity and sweetness, we recommend working with 3-4 g/L during ageing.

### CONTACT TIME

- During fermentation :  
the time required for vinification. 7 to 10 days are needed to extract all the potential of the wood (aromatic and palate contribution).
- During ageing :  
a contact period of 1 to 3 months is recommended to ensure good integration of the wood.



### HEATING TYPE



### AROMATIC NOTES



Vanilla



Caramel



Ripe fruits

On the nose, Chips CENOBLEND® Fun bring aromatic notes of vanilla, caramel and ripe fruit (candied fruit).

On the palate, the wood adds volume and deliciousness.

FRENCH & AMERICAN OAK



## SPECIFICATIONS

### PHYSICAL

Appearance	Chips
Colour	Beige to brown (mix)
Dimensions	From 7 to 18 mm
Weight	> 5 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 in bulk format or containing 2 nylon infusion nets of 6 kg each.

## QUALITY & TRACEABILITY



French and American oak selected for Chips CENOBOIS® comes exclusively from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by CENOBOIS® 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.

*For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).*