

### ASK OENOBOIS® SAMPLES TO BEST SHAPE YOUR WINE

For nearly **ten years** now, **Lamothe-Abiet** studied wood and wine interactions and develop **Oenobois®**, oak for enology.

Our oak for enology is produced in our factory, thus giving us control on the entire cycle of production. All our oak is naturally seasoned for at least 24 months in open air. **We develop Oenobois® with winemakers, wood engineers and aromaticians to reinforce our quality, aromatic signature and quality control.**

Always focused on aromatic complexity and wood compounds extraction, we offer an original range of toasts and shape to meet all winemakers needs: **Granular, Chips, Cubes, Balls, Sticks, Blocks, Staves.**

### Oenoblend: Aromatic precision with oak chips

Oenoblend is a **blend of French and American oak chips** selected from different toasts and origins and developed by our wood experts, chemists, winemakers and aromaticians for **unrivalled precision of aromas.**

### Oak Inside: bubbles of youth

**Balls** of oak used to prolong the lifespan of oak barrels. Easy to use thanks to its unique spherical shape, Oak Inside contributes elegance, finesse and aromatic complexity to the wine.



### Oenobois® 3D: give dimensions to your wine!

**Cubes** produced from French oak of "barrel stave" quality. With its perfectly regular shape, Oenobois® 3D allows a very qualitative extraction of the oak compounds, contributing to structure and sweetness of the wine while decreasing maturation time. Winemakers can control and adapt the maturation of the wines to the oenological objective of the wine with precision, efficacy and finesse.



#### HIGHLIGHT TOAST

« creamy, lightly oaky »



#### MEDIUM TOAST

« caramel, vanilla and light smoky notes »



#### MEDIUM+ TOAST

« spicy, smoky notes and grilled almonds »

### Blocks Oenobois® 18 mm: A true complexity

French oak **blocks**, made from Oenobois® Staves 18 mm, with top quality French oak and double toasting process. Thanks to the double toasting process, Oenobois® Blocks have a singular and homogeneous impact on wine and contribute to smooth structure and aromatic complexity for a true barrel alternative. The first toast, slow and prolonged, has an even impact on the entire stave to smooth the structure; the second toast acts on the surface and gives aromatic complexity. The thickness of the Oenobois® Blocks favors progressive diffusion of oak compounds, increases wine stability and aromatic complexity in a shorter ageing time.



#### ORIGIN

The «lightest» toasting profile, highlights the freshness of the fruit and brings intense aromas of coconut and vanilla. On the palate, an increased sweetness and roundness.



#### EXPRESSION

The most «moderate» toast, the range of aromas is the broadest and most complex, combining notes of vanilla, caramel, crème brûlée and roasted coffee. On the palate, it brings complexity and length.



#### ABSOLUTE

The strongest toast with the most «character», with intense aromas of roasted coffee, mocha, smokiness, but also fresher notes such as licorice and eucalyptus. On the palate, sensations of freshness and tension round off this very surprising toast !

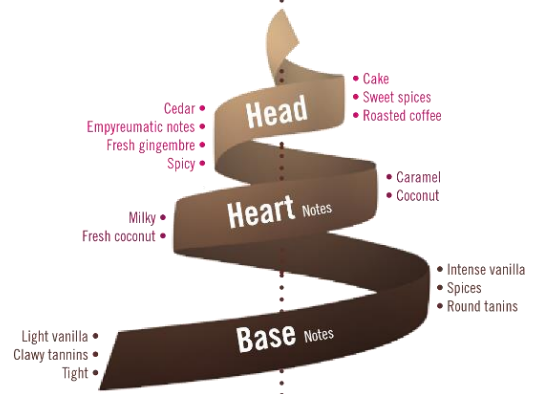
### Oenoblend® Chic : Oenoblend® Fun



Woody & spicy



Appetizing & sweet



For more info, contact [eglantine.chauffour@buchervaslin.com](mailto:eglantine.chauffour@buchervaslin.com)