

OAK TRIAL FOR YOUR WINES

1 SELECT YOUR FAVORITE SAMPLES



OAK CHIPS

- Oenoblend chips **FUN** - Gourmand & sweet
Notes of caramel, coconut and vanilla.
- Oenoblend chips **CHIC** - Oaky & spicy
Notes of roasted coffee, cedar, ginger and cream.



STAVES & BLOCKS

- Oenobois stave **ORIGIN** - Sweetness & roundness
Vanilla and coconut aromas – Enhance the fruit character.
- Oenobois stave **EXPRESSION** - Complexity & length
Caramel, & roasted coffee notes.
- Oenobois stave **ABSOLUTE** - Ripe fruit & structure
Intense aromas of roasted coffee.



2 ADD IT TO YOUR WINE

- Dosage:
 - 5 g/L of chips (so 3.75 g of chips per bottle)
 - 1 piece of stave per bottle
- Keep a control



3 WAIT 2-3 WEEKS



4 TASTE THE RESULTS WITH YOUR REP!

Blend with the control to find the perfect dosage on you wine.

WINE TASTING NOTES

Wine	Type of oak & Dosage	Comments