**WOOD ORIGINS / GRAIN**
Central France (Loches, Bercé, Jupille, Châteauroux) / Fine grain.

**DRYING**
Natural, 36 months outdoors in wood storage area.

**TOASTING**
Toasted to core using ceramic heat.

**USE**
In white, red or rosé wines, during fermentations or maturation.

**CONTACT TIMES**
Flavoring tool: 1 to 5 months
Rapid results.
Taste periodically.

**AMOUNTS FOR USE**
From 1 to 10 grams per liter
The duration of the steeping process may be determined according to the desired wine-making objectives.
Inquire with your wine specialist or consult us.

**LIFE SPAN**
Single use.

**DIMENSIONS*/PACKING**
Approximate size 0.5 cm to 1 cm.
Food-quality cotton bag 10 kg for maturation.
Bulk product for fermentations.

**PRODUCT CODE**
EXAQCOPFRCM

**SENSORY EFFECTS**
Provides sweetness.
Increases the flavor finesse of a wine: full-bodiedness; vanilla, hazelnut, toasted notes, etc.
Improves well-roundedness and density on the palate.

**HEATING LEVEL**
LIGHT – MEDIUM – MEDIUM +

*For information only. Non-contractual document.*