Enological oak products for ageing wines

CERAMIC TOASTED THICK STAVE

Ceramic Toasting

Enological oak products for ageing wines
## Technical Specifications: Ceramic Toasted Thick Staves 18 mm

<table>
<thead>
<tr>
<th>Specifications</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td><strong>WOOD ORIGIN/GRAIN SELECTION</strong></td>
<td>Centre France (Loches, Bercé, Jupille, Châteauroux)</td>
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<tr>
<td><strong>DRYING</strong></td>
<td>Natural air drying for at least 36 months</td>
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<tr>
<td><strong>TOASTING</strong></td>
<td>Ceramic toasting to the heart</td>
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</tbody>
</table>
| **USE**                         | On whites and reds.  
Staves to use during ageing.  
The number of staves and contact time are determined according to the wine's organoleptic characteristics and maturation goals. |
| **CONTACT TIME**                | At least 3 months.  
Possibility of treating two wines over the same staves.  |
| **LIFESPAN**                    | 12 months of use                                                        |
| **DESCRIPTION**                 | 91 cm x 5 cm x 1,8 cm  
Hole drilled into one end.                                                |
| **PRODUCT CODE**                | EXAQFRVS1836                                                            |
| **ANALYSIS AND CONTROL**        | Pesticides organophosphores, pesticides organochlorés,  
pesticides pyrethoides, Haloanisoles et Halophenols,  
Benzo(a)Pyrene.                                                              |

### SENSORIAL EFFECTS

Develops a tannic structure with finesse and elegance,  
bringing to the wine depth and a long finish.  
Respect of fruit.

#### KIND OF TOASTING

**LIGHT TOAST**  
Contributes to tannic structure.  
Aromatic finesse, softness and elegance.

**MEDIUM TOAST**  
Greater aromatic complexity.

**MEDIUMT + TOAST**  
Presence. Hints of toastiness.  
Coffee, spice and toast aromas.

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