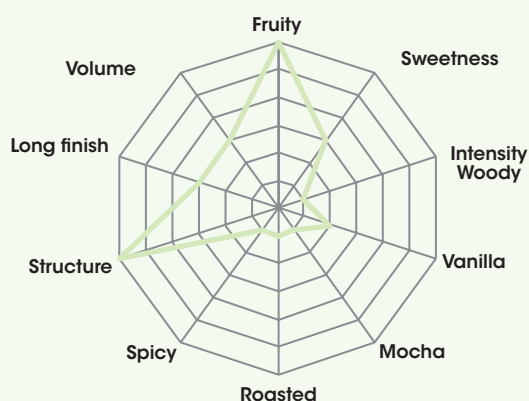


4 QUALITIES: AN ARRAY OF POSSIBILITIES

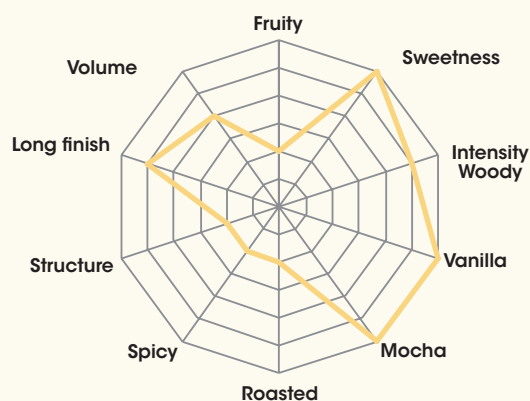
## FRUITY

**FRUITY** develops aromatic fruitiness and finesse. **FRUITY** reinforces structure in the mouth. The wood is selected and aged 18 months following a specific drying technique with no toasting.



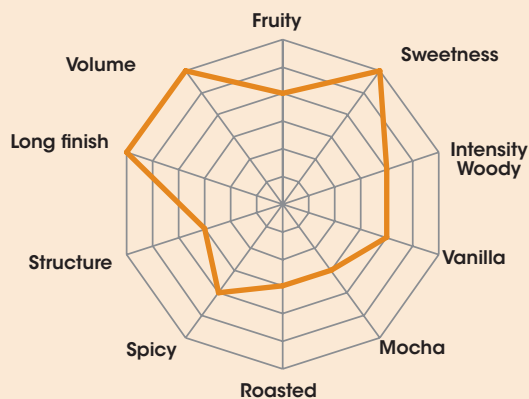
## SWEETY

**SWEETY** produces woody expressive and a very sweetened aromas (vanilla, mocha and coconut notes). **SWEETY** is characterized by medium toasting using an innovative procedure which reveals and releases macromolecular wood compounds and more specifically with vanilla and mocha character.



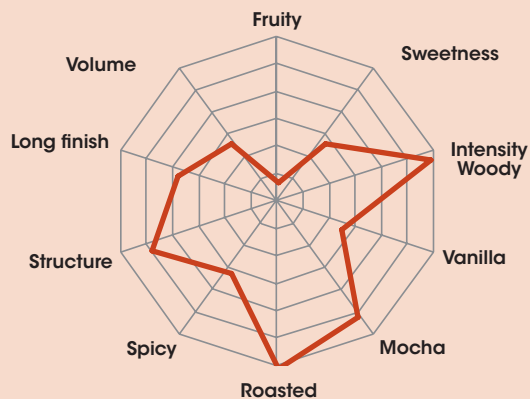
## HARMONY



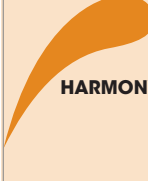
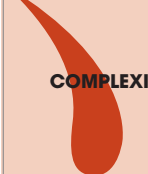
**HARMONY** produces fine woody, melted and very sweetened wines. **HARMONY** promotes a sweetened input and roundness. This toasting is slow and very long, based on an innovative process which reveals and releases wood macromolecular compounds.



## COMPLEXITY

**COMPLEXITY** provides very intense woody aromas with brioche, chocolate and toasted notes. **COMPLEXITY** corresponds to «Medium plus» toasting using a convection heating procedure which reveals and releases aromatic wood compounds and more specifically a toasted and brioché character.



QUALITIES	OBJECTIVE	CHARACTERISTICS	Applications		APPLICA- TION RATE g/L	PRODUCTS AVAILABLE
			Vinification	Ageing		
 <b>FRUITY</b>	To develop fruitiness and aromatic finesse. Reinforces in mouth structure	Wood selected and aged 18 months with a specific drying method with no toasting.	●	●	1 to 4	Chips Exists in both French (FR) and American (US).
 <b>SWEETY</b>	To obtain an original woody Expression (vanilla, mocha, coconut notes)	Medium toast	●	●	2 to 10	Chips, microstaves, ministaves, barrel kits and staves. Exists in both French (FR) and American (US) wood.
 <b>HARMONY</b>	To obtain a fine, melted, long and very sweetwoodiness.	Very slow toast using an innovative toasting method.	●	●	2 to 10	Chips, microstaves, ministaves, barrel and stave kits Exists in both French (FR) and American woodricain (US).
 <b>COMPLEXITY</b>	To obtain very intense woodiness with brioché, chocolate and grilled notes.	"Medium plus" toast, using convection heating and developping a grilled and brioché character.	●	●	2 to 10	Chips and staves. Exists in both French (FR) and American (US) wood.

**ORGANOLEPTIC IMPACTS**

ORGANOLEPTIC IMPACTS	QUALITIES			
	FRUITY	SWEETY	HARMONY	COMPLEXITY
<b>INTENSITY WOODY</b>		● ●	●	● ● ●
<b>FRUITY</b>	● ● ●		● ●	
<b>VANILLA</b>		● ● ●	●	●
<b>MOCHA</b>		● ●	●	● ● ●
<b>ROASTED</b>		●		● ● ●
<b>SWEETNESS</b>		● ● ●	● ●	●
<b>STRUCTURE</b>	● ● ●		●	●
<b>LONG FINISH</b>		● ●	● ● ●	●

SELECTION OF BLENDS IN WINE MAKING TO DEVELOP YOUR PROFILE

WHITE WINES



**BLEND 11**

**Objective:** provide aromatic complexity, volume and sweetness. This combination develops the aromatic profile with more mature notes: exotic fruit, cooked fruit.

**Applications:** Chardonnay, Muscat doux, Melon, Grenache blanc...

**Application rate:** 1 to 3 g/L depending on the alcoholic potential of the wine and the aromatic strength of the vine variety



**BLEND 12**

**Objective:** highlight varietal profile. This formulation reinforces varietal aromatic expressions and provides volume and long persistence in the mouth.

**Applications:** Sauvignon, Chenin, Melon, Viognier, Macabeu, etc.

**Application rate:** 1 to 3 g/L

ROSÉ WINES



**BLEND 13**

**Objective:** Blend of oak chips of different origins and toasting, developed specifically for rosé wine musts depending on vine varieties. Clear herbaceous without woody notes while increasing volume in mouth.

**Applications:** Grenache, Syrah, Cinsault

**Application rate:** 1 g/L

RED WINES



**BLEND 21**

**Objective:** harvest with maturity problems. Combination which emphasizes the fruit value while providing volume and correcting the herbaceous character of green tannins.

**Applications:** Cabernet Sauvignon and Cabernet franc and other not sufficiently ripe harvests

**Application rate:** 1 to 2 g/L



**BLEND 22**

**Objective:** aroma enhancer which develops the wine fruit, provides roundness and volume.

**Applications:** Formulation for good maturity harvests, for musts from thermo-vinification or flash release. Also interesting for altered grapes right before the harvest (highlight fruit, provides structure)

**Application rate:** 2 to 4 g/L



**BLEND 30**

**Objective:** blend of oak wood pieces of different origins and toasting, developed for an « export type » profile. Provides vanilla notes while reinforcing sweetness and complexity.

**Applications:** Cabernet Sauvignon, Syrah, Tannat

**Application rate:** 2 to 4 g/L

**ASSOCIATIONS OF HEATING AND WOOD TESTED AND APPROVED ON MAIN  
INTERNATIONAL VINE VARIETIES**
**CHARDONNAY**

80 % **SWEETY US** + 20 % **COMPLEXITY US**
**MERLOT**

50 % **SWEETY US** + 25 % **SWEETY FR** + 25 % **HARMONY FR**
**CABERNET**

40 % **SWEETY FR** + 40 % **HARMONY FR** + 20 % **COMPLEXITY FR**
**SYRAH**

70 % **SWEETY US** + 30 % **HARMONY FR**
**PINOT**

35 % **SWEETY FR** + 35 % **HARMONY FR** + 30 % **SWEETY US**
**AN ARRAY OF AVAILABILITIES ADAPTED TO YOUR NEEDS**

TOASTING AND ORIGIN OF WOOD	TYPES OF OAK WOOD PIECES				
	CHIPS 2 months contact 10 kg bag (2 x 5 kg)	MICROSTAVES 2 months contact 10 kg bag (2 x 5 kg)	MINISTAVES 4 months contact 10 kg bag (2 x 5 kg)	KIT BARRIQUE 4 months contact String of 24 ministaves	STAVES 6 months contact per unit
<b>SWEETY FR</b> Medium toast, French oak «sweet, vanilla, mocha»	●	●	●	●	●
<b>SWEETY US</b> Medium toast, American oak «vanilla, mocha, coconut, menthol»	●	●	●	●	
<b>HARMONY FR</b> Extra long medium toast, French oak «woody, finesse, roundness, sweet»	●	●	●	●	Contact us
<b>HARMONY US</b> Extra long medium toast, American oak «woody, finesse, roundness, mocha»	●	●			
<b>COMPLEXITY FR</b> Strong toast, French oak «intense, grilled, chocolate, brioché»	●				Contact us
<b>COMPLEXITY US</b> Strong toast, American oak «intense, grilled, roasted, coconut, not very tannic»	●				