

Chips *French oak*

DIMENSIONS

5 x 12 mm

10 x 22 mm

SUGGESTED USE

3 to 6 g per litre

PACKAGING

10kg cotton bag for infusion.

Stored in aluminium bag 10kg.

500g / pallet

HIGH QUALITY PRODUCTS FOR YOUR CREATIVITY

FERMENTATION

Use in addition to untoasted fine oak chips depending on the challenges of the harvest.

Lessens the vegetal character of red wines.

Imparts sweetness and volume to the musts.

AGEING

Imparting aromas and structure to the wine.

TOAST



Untoasted

Fresh oak

Red berries

Vanilla



Light

Vanilla

Long after taste

Freshness



Medium

Toasted bread

Vanilla

Caramel



Heavy

Café / Moca

Toasted bread

Spices

	Price DDP Winery
Untoasted	2.63€ / lbs
L / M / F toast	2.63€ / lbs

Staves French oak

DIMENSIONS

950 x 50 x 10 mm

950 x 50 x 22 mm

SUGGESTED USE

2 - 3 staves per hectoliter

PACKAGING

14 staves (10mm) pack

6 staves (22mm) pack

Sored in aluminium bag

HIGH QUALITY PRODUCTS FOR YOUR CREATIVITY

AGEING

Imparting aromas to the wine depending on the selected dosage and level of toast.

Imparting structure, volume, tannic density and depth.

Oak profiles that respect the fruit.

Recommended for wines destined for bottle ageing.

TOAST

STAVES 10MM

Light

Vanilla

Red berries

Fresh oak

Medium

Toasted bread

Vanilla

Long after taste

Heavy

Café / Moca

Toasted bread

Spices



STAVES 22MM

Light

Vanilla

Toasted bread

Red berries

Medium

Toasted bread, vanilla

Complex, fatty expression

Long after taste

Heavy

Café / Moca

Toasted bread

Spices

	Price DDP Winery
Staves 10mm	3.90€ / stave
Staves 22mm	7.00€ / stave