OUR RANGE OF OAK ALTERNATIVES
An optimal selection for vinification and aging

- 1-2 weeks: CENOFIRST
- 2-3 months: CENOCHIPS
- 4-6 months: CENOSTAVE/CENOBLOCK
- 6 months minimum: CENOSTICK

Harvest | Alcoholic Fermentation | Malolactic Fermentation | Aging | Bottling
ŒNOFIRST

An innovative tool for fermentation -chips compacted into a brick, easy to use and effective.

- Precise dosage and ease of use during grape harvest or upon arrival at the winery.
- ŒNOFIRST’s compact size means it disperses quickly in grape must or wine (in less than 10 minutes).
- Species: French oak
- Available Toasting: 100% untoasted oak or combination of toasted and untoasted oak.

Precise œnological impacts from vinification:

- **Red Grape Harvest**: openness and aromatic clarity with an increased structure; aromatic maturity and mouthfeel.
- **White Must**: aromatic maturity and length on the palate; intense fruitiness and minerality.
- **Red Must**: stable fruity sensations and aromatic roundness and balance; volume and length on the palate.

When to use:

Packaging:
- 12 bricks per PE-ALU bag
- 9kg box with holding handles
- Pallet: 54 boxes - Demi box pallet: 648 bricks
OEINSTAVE

Top-of-the-line oak staves for optimal aging

Achieving excellent results in a shorter timeframe, highlighting the personality of a wine. OEINSTAVE is designed for more gradual aging, bringing smoothness and elegance to more concentrated wines.

Thickness: 7mm and 18mm

Species: French and American oak

A precise aromatic profile depending on toasting:

- **Untoasted**: alternately, can be used to freshen-up over-ripe grapes and accentuate floral and fruity sensations.
- **Medium**: increased aromatic complexity, with utmost respect of the fruit and a smooth mouthfeel.
- **Medium +**: added notes of coffee, vanilla and spices. Used to achieve specific flavor profiles, and/or in combination with Medium toast staves for a more rounded wine.

When to use:

- **Red Wines**: as soon as the alcoholic fermentation is completed or after the malolactic fermentation (once the wine has been racked and sulfites have been added).
- **White and Rosé Wines**: with the clarified must or immediately after the alcoholic fermentation for a stronger vanilla influence.

Contact Time: most of the compounds contained in the oak are extracted after 6 months of contact.

Packaging:

- **7mm**: Heat-sealed PE-ALU sachet
  - 2 sets of 20 staves (40 units per box)
  - Pallet: 48 boxes
  - Box pallet: 2400 staves

- **18mm**: Heat-sealed PE-ALU sachet
  - 2 sets of 8 staves (16 units per box)
  - Pallet: 48 boxes
  - Box pallet: 880 staves
A panel of innovative oenological solutions

A range of 6 products - from the blend of selected oak staves tailored to achieve precise, reproducible sensory properties in specific styles of wine.

- Thickness: 7mm or 18mm
- Species: French, European and American oak
- A wide range:

<table>
<thead>
<tr>
<th>Variety</th>
<th>Usage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Young white wines</td>
<td>during the Alcoholic Fermentation or immediately afterwards.</td>
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<tr>
<td>Mature white wines</td>
<td>2 to 6 months</td>
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<tr>
<td>Sweet white dessert wines</td>
<td></td>
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<tr>
<td>Varietal red wines</td>
<td>after the Alcoholic Fermentation or immediately after Malolactic Fermentation.</td>
</tr>
<tr>
<td>Concentrated red wines</td>
<td>4 to 10 months</td>
</tr>
</tbody>
</table>

Packaging:
- Heat-sealed PE-ALU sachet

- 7mm:
  - 2 sets of 20 staves (40 units per box)
  - Pallet: 48 boxes

- 18mm:
  - 2 sets of 8 staves (16 units per box)
  - Pallet: 48 boxes
Quickly achieve elegance volume and complexity

Benefit from a shorter contact time than with staves

A practical and efficient tool:
- to provide complexity and quality usually found in thick, high-end staves,
- ease of use thanks to the infusion bag.

Thickness: 18mm

Species: French and American oak

A precise aromatic profile depending on toasting:
- Untoasted: fruity, fresh expression and increased volume, also freshen-up over-ripe grapes
- Medium: aromatic complexity and respect for the fruit
- Medium+: addition of toasted notes and touches of vanilla
- High: hints of smoke and spice (clove); lingers on the palate

When to use:
- Red Wines: contact is possible as soon as the fermentation starts.
- White or Rosé Wines: contact is possible on clarified musts, at the start of the fermentation or as soon as alcoholic fermentation ends.

Contact Time: 1 to 4 months

Packaging:
- PE-ALU bag
- Infusion bag: 9kg
- Pallet and box pallet: 30 bags
ŒNOCHIPS

A range of chips dedicated to wine aging

This top-of-the-line tool enables winemakers to obtain distinctive, reproducible sensory profiles, while benefitting from faster extraction rate.

Species: French, European and American oak

Toasting: Air convection toast, with specific toasting protocol for each species.

Aromatic profiles:

- **Red Wines**: enhance your wine style with elegant touches of oak. Lift red or black fruit notes, contribute volume of texture on the palate while carrying fruit length on the finish. It can also add more elegant touches of oak to introduce the perception of sweet spices, chocolate and vanilla.

- **White Wines**: encourage the feeling of citrus and mineral notes and the feeling of riper fruits (poached pears, cinnamon, spices, mango, banana, peach, passion fruits) with hints of vanilla.

When to use:

- **Red Wines**: after Malolactic Fermentation.
- **White Wines**: during aging.

Contact Time: from 1 to 4 months

Packaging:

- PE-ALU bag
- Infusion bag: 9.1 kg
- Box pallet: 30 bags
- No packaging in pallet available
A unique tool for **high-end aging** in used barrels

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**ŒNOSTICK**

An oenological innovation for ensuring quality of wines matured in aged barrels

- **A specific association of** oak species **cured and heated specifically** to ensure quality and cost effectiveness of wines matured in aged oak barrels.
- **Species:** French, European and American oak
- **A complete range** for still and sweet White Wines, concentrated and dry Red Wines and Spirits.
- **Implementation:** during alcoholic fermentation or on aging.
- **Contact Time:** from 6 to 8 months

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**ŒNOSTICK micro**

The oak aging DIY KIT to create your micro-cuvées

4 sets to let your creativity flow:

- **Français Gourmandise**: floral notes, fruit in syrup, freshness.
- **Américain Elegante**: fruity notes, sweetness, roundness and balance.
- **Français Epice**: spicy notes of dried fruits and cocoa; volume and richness.
- **Américain Intense**: intense notes of vanilla and toast.

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**Packaging:**

**ŒNOSTICK**

- Individual PE-ALU bag per reference
- 3 to 5 systems per box
- Packaging in pallet and box pallet

**ŒNOSTICK micro**

- 12 sticks per box
- 1 stainless steel cable
ŒNOFINISHER

The ultimate optimization of your wines and spirits in record time

A finishing touch for an effective and stable enhancement up until the consumption of your wines and spirits

Compacted oak chips for the fast treatment of wines and spirits.

Species: each blend incorporates a combination of woods selected from French and American oak.

Toasting: air convection toast

Aromatic profiles for wines:
- Imparts sweet notes (fruity, pastry),
- Imparts smoked and roasted notes,
- Imparts vanilla, caramel and ripe fruit notes.

Aromatic profiles for spirits: supplement certain compounds that used barrels may lack:
- Floral and fruity notes (when aging in fine-grained American or French oak barrels), spices and vanilla

When to use: end of maturing or finishing (before stabilization then filtration).

Contact Time: from 1 to 3 weeks

Packaging:
- 12 bricks per PE-ALU bag
- 8 to 9kg box with holding handles
- Pallet: 54 boxes - Demi box pallet: 648 bricks
A WORLDWIDE PRESENCE

More than 5000 customers in 45 countries

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