

# OENOQUERCUS RANGE

## OAK FOR WINEMAKING: OENOQUERCUS RANGE

**French or American oak wood for winemaking Gives wines roundness, volume and complexity**

### CHARACTERISTICS

This range of oak wood for winemaking is distributed in France by the **OENOFRANCE** company. It is made up of carefully selected oak chips and products, dried and toasted to give varied flavor profiles to different wines. The **OENOQUERCUS** range comes in packaging specially designed to facilitate its use and totally preserve its aromas.

Thanks to rigorous, controlled production, **OENOQUERCUS** oak chips for winemaking offer significant benefits for enhancing the balance and complexity of wines:

1 / Flexibility, sweetness, fatness and roundness in the mouth, thanks to the release of a number of compounds during toasting.

2/ Volume and structure in the mouth, thanks to oak tannins and macromolecular compounds in the wood.

3/ Aromatic complexity with a wider spectrum of aromas (varietal fruitiness, vanilla, spices, coconut, almond, dry fruits, mocha, toasted and smoky notes) thanks to the extractable compounds revealed during different toasts.\*

The products in the range can be distinguished :

- By their size :
  - **ECLATS** or chips for enhanced extraction of all the aromatic compounds in the wood ;
  - **DOMINOS** for controlled supply of sweetness and aromatic notes (spices, vanilla);
  - **STAVES** to develop structure and volume in the mouth similar to those from the barrel.
- By the origin of the oak wood used : French (FR) or American (US) for the expression of complementary aromas.
- By the extent of toasting, with various characteristics **BF, FR, DUO, CHAUFFE FORTE (CF), CHAUFFE MOYENNE (CM), CHAUFFE MOYENNE + (CM+), QUALITY ONE, CHAUFFE LEGERE (CL),** and **CHAUFFE DOUCEUR** :
  - **CHAUFFE FORTE** is a medium-plus toast. It provides complexity and aromatic richness to wines (mellow woodiness, chocolate, caramel, etc) and sweetness.
  - **CHAUFFE MOYENNE (CM)** is a medium toast. It provides vanilla and fruity aromas of great finesse, while giving wines great sweetness.
  - **BF** is a specific drying method with no toasting that enhances the wine's fruity sensations and structure, avoids reduction of musts, and stabilises color.
  - **FR** comes from French oak that has undergone a medium toast and medium-plus toast. It provides the wine with structure as well as toasted notes.
  - **DUO** combines the highly complementary characteristics of American oak and French oak. It is a medium toast. This formulation highlights the wine's aromas and provides volume in the mouth.
  - **CHAUFFE MOYENNE+ (CM+)** is a very slow, long toast, produced by an innovative toasting process that reveals and releases the oak's macromolecular compound.
  - **CHAUFFE LEGERE** is a specific long toast that contributes to the sensation of sweetness and volume in the mouth.
  - **QUALITY ONE** is a blend of several types of toasted and untoasted wood, to obtain mellow, harmonious woodiness.
  - **CHAUFFE DOUCEUR** is a very high toast. This toast provides 'white chocolate' notes and sweetness, and contributes to volume and length in the mouth.

The **OENOQUERCUS** range is made up of :

- 9 « **ECLATS** » products in different toasts for two types of oak, French (FR) or American (US), to optimise the richness and taste balance of wines
  - **ECLATS FR**
  - **ECLATS DUO**
  - **ECLATS CHAUFFE FORTE (CF) FR**
  - **ECLATS CHAUFFE MOYENNE (CM) FR**
  - **ECLATS CHAUFFE MOYENNE (CM) US**
  - **ECLATS CHAUFFE MOYENNE+(CM+) FR**
  - **ECLATS CHAUFFE LEGERE FR**
  - **ECLATS QUALITY ONE**
  - **ECLATS DOUCEUR**
- 2 « **ECLATS** » **BF** products, in French or American oak, to be used in vinification to contribute to the balance and color of wines
  - **ECLATS BF FR**
  - **ECLATS BF US**
- 6 « **DOMINOS** » products in different toasts: **CHAUFFE MOYENNE (CM)** in French oak (FR) or American oak (US); **CHAUFFE MOYENNE+ (CM+)** in French oak (FR) to optimise the wine's sweetness and complexity, **CHAUFFE LEGERE**, **CHAUFFE FORTE** and **QUALITY ONE** to accompany aging of fine wines
  - **DOMINOS CHAUFFE MOYENNE (CM) FR**
  - **DOMINOS CHAUFFE MOYENNE (CM) US**
  - **DOMINOS CHAUFFE MOYENNE+ (CM+) FR**
  - **DOMINOS CHAUFFE LEGERE FR**
  - **DOMINOS CHAUFFE FORTE**
  - **DOMINOS QUALITY ONE**
- 3 « **STAVES** » products to optimize slow, continuous dissemination of the oak's complexity, with good aroma stability and color of wines over time
  - **STAVES CHAUFFE MOYENNE (CM) FR**
  - **STAVES CHAUFFE MOYENNE+ (CM+) FR**
  - **STAVES 27 MM QUALITY ONE**
- 1 'barrel insert' product: '**INSERT** '
  - **INSERT QUALITY ONE**

The insert is made up of 24 ministaves connected by stainless steel wire. The total contact surface is equivalent to 25% of the internal surface area of a barrel, namely 0.25 m<sup>2</sup>/hL. **INSERT** is of interest for use in barrels that have been used for winemaking two or three times. It is inserted through the barrel's bung hole.
- Several '**SELECTIONS**': blends of chips with different toasts and from different types of oak
  - **SELECTION ROUGE RG7**
  - **SELECTION BLANC BC3**
  - **SELECTION ROSE SR**

## DOSAGE

It is advisable to carry out a few trial runs in order to determine dosages as well as the contact time needed to achieve required objectives.

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Dosages vary according to the products and the type of wine to be obtained:

- from 1 g/L to 10 g/L for **ECLATS / CHIPS**, with a minimum contact time of 5 weeks;
- from 2 g/L to 10 g/L for **DOMINOES**, with a minimum contact time of 8 weeks;
- from 0.5 g/L to 5 staves/HL for staves, with a minimum contact time of 12 weeks;
- 1 barrel insert per barrel;
- from 0.5 g/L to 10 g/L for **SELECTIONS**.

## INSTRUCTIONS FOR USE

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The best times to use the products are:

- **ECLATS (CHIPS)** : at vatting during fermentation (add the loose chips to the tank). Also used in aging (add the chips in their bags).
- **DOMINOES, STAVES** : during the devatting and/or aging stage.
- **SELECTIONS** : on whole cluster harvests, on musts or during alcoholic fermentation. Also used in aging.

The use of oak chips in winemaking, on must or wine, is permitted in the European Union.

The oak chips must come exclusively from trees of the genus *Quercus*. Wood particles must be such that at least 95% by weight are retained by a 2 mm mesh sieve.

The treatment must be recorded in the cellar register. Outside the European Union, consult the legislation in force in your country.

Products in the **OENOQUERCUS** range are packaged in 5 kg food-grade polyethylene mesh bags for easy use of **CHIPS, DOMINOES and SELECTIONS**, in tanks, with no restrictions, enabling them to be easily recovered after use. The use of mesh bags promotes the dissemination of aromatic compounds.

Place the bags of **CHIPS, DOMINOES and SELECTIONS** at different heights throughout the tank using synthetic cord to promote excellent dissemination and thorough mixing.

### Precautions for use:

Carry out a pump-over every week if dissemination is not uniform throughout the whole volume of wine.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

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- **ECLATS, DOMINOS, SELECTIONS** : in 5 kg polyethylene mesh bags, overwrapped in a 10 kg non-divisible bag.
- **STAVES** : bagged and sold per 80 units.
- **Insert barrique** : sold per unit.

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odor-free environment. Once opened use rapidly.

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