

Only the finest *Quercus sessiliflora* sourced from Central France qualifies for our French Oak program. These oak chips come from seasoned staves which produce a clean and sophisticated oak impression that is typical of French Oak.



**USES & BENEFITS**

- One of our most popular alternatives to barrel aging
- May be added directly to wine or “steeped” via a food grade bag
- Can be used during fermentation, aging or finishing
- Chip form is a popular choice for winemakers who prefer larger particle size
- Extraction rates vary greatly depending on the dose rates

**DOSE RATES\*:** White Wines .....5 - 15 lbs / 1000 gallons  
Red Wines ..... 10 - 30 lbs / 1000 gallons

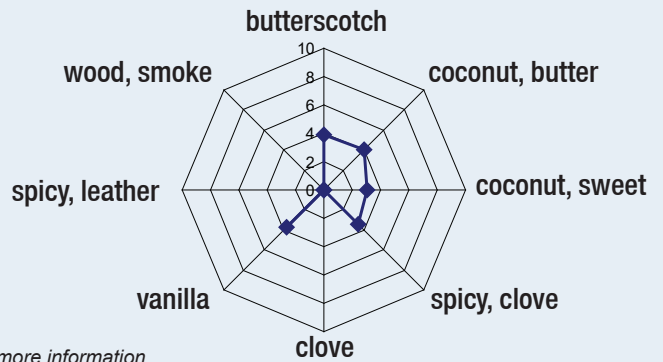
**PACKAGE SIZE:** 55 lb bag

**PARTICLE SIZE:** 100% > 2 mm

**TOAST LEVEL:** Medium Toast

**FLAVOR COMPONENTS**

- Herbaceous aromas on the nose
- Rich tropical flavors of coconut and pineapple
- Subtle hints of clove round out this very sophisticated flavor profile



\*Dose rates are application dependent. Please contact a Gusmer representative for more information.



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