



Oak Advantage® French Oak Chips

Description:

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 Rate: White Wines 5 - 15 lbs / 1000 gallons
 Red Wines 10 - 30 lbs / 1000 gallons

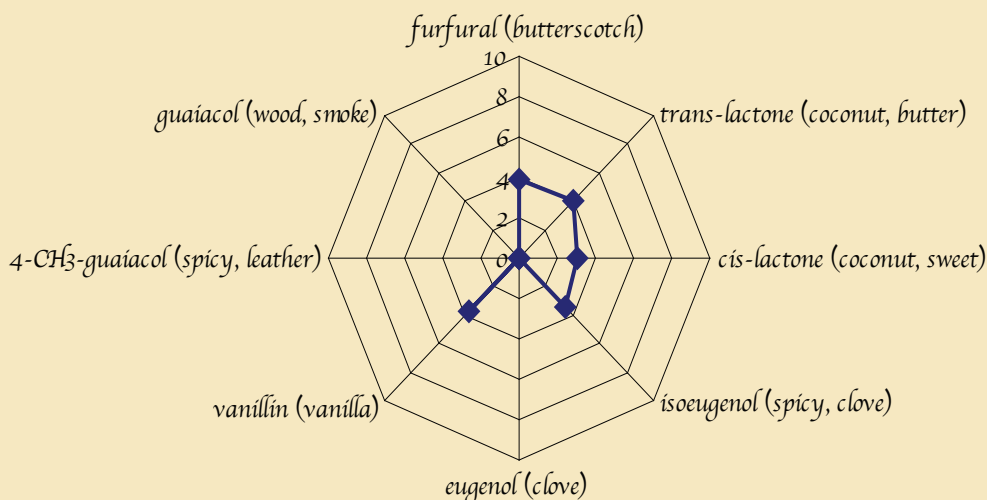
Package Size: 55 lb bag

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



West Coast

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