

We source the highest quality *Quercus sessiliflora* from Central France for our French Granular Oak. After aging for 18 months, our seasoned staves are granulated to produce a uniform particle size. The oak is toasted through our unique process to create delicate flavors and aromas.



USES & BENEFITS

- One of our most highly extractable oak products
- Most commonly added to aging or finished wines
- Produces a complex phenolic structure that is typical of French Oak
- Can be used on the most demanding and age worthy wines

DOSE RATES*: White Wines5 - 20 lbs / 1000 gallons
Red Wines 5 - 30 lbs / 1000 gallons

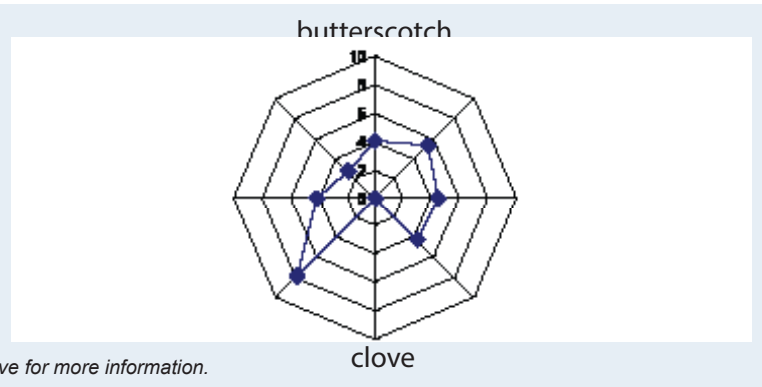
PACKAGE SIZE: 44 lb bag

PARTICLE SIZE: 4% > 2 mm
63% 0.5 - 2.0 mm
33% < 0.5 mm

TOAST LEVEL: Medium Toast

FLAVOR COMPONENTS

- Herbaceous fruit and grassy notes compliment a nutty almond character
- Rich flavors of coconut and vanilla
- Low levels of eugenol offer less spice character than other products



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



Important Note: Gusmer Enterprises, Inc. provides this information to the best of our knowledge. This information does not claim to be complete and Gusmer Enterprises, Inc. cannot assume liability for improper use. All users are advised to test products to meet their specific needs.