

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 Wines5 - 15 lbs / 1000 gallons
Red Wines 10 - 30 lbs / 1000 gallons

PACKAGE SIZE: 55 lb bag

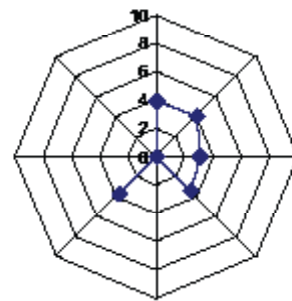
PARTICLE SIZE: 100% > 2 mm

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

butterscotch



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



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