

# OAK WOOD FOR OENOLOGY



*Oenologists, Architects of wine*

[www.oenochene.com](http://www.oenochene.com)






For the selection and sourcing of our wood, we have established strong partnerships with stave mills that guarantee us **REGULARITY, QUALITY AND TRACEABILITY.**

Our products are **designed for all wine industry professionals**: cooperative wineries, wine estates, merchants winegrowers, merchants and marketers.

We distribute our products directly in France and also export them worldwide: Spain, Italy, Portugal, Morocco, Tunisia, Argentina, Germany, Eastern Europe...




We use different species depending on their origin

- **QUERCUS PETRAEA AND ROBUR** for French Oak
- **QUERCUS ALBA** for American Oak

**THROUGHOUT THE ENTIRE PRODUCTION CHAIN, WOODWORKING IS ENVIRONMENTALLY FRIENDLY, NATURAL, WITH NO ADDED CHEMICALS.**

The wood comes exclusively from Oaks matured in the open air for a period of 24 to 36 months. It is during this stage that a series of physico-chemical reactions take place essential to refining the quality of the Oak.







## *Œenologists, Architects of wine*

Our team of oenologists founded Œenochêne in 2006 near Montpellier. We have since developed a unique expertise, enabling us to **create oak solutions that really bring out the best in your wines.**

Building on strict selection of premium quality oak, Œenochêne created the innovative and unique process of gentle and homogeneous “core convection” toasting, at temperatures from 100° to 300°, combined with ventilated air, which fully enhances the inherent quality of the wood.

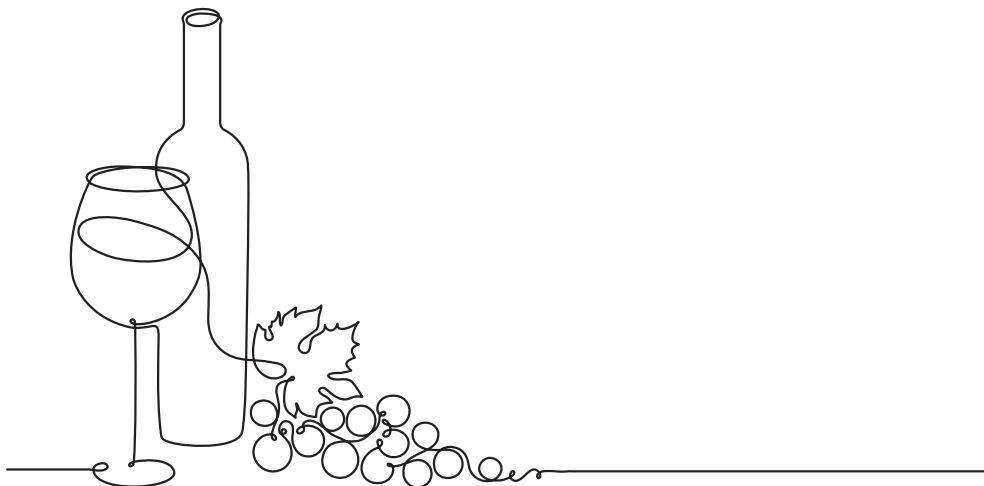
We have our own design office and continuously experiment with new toasting techniques to innovate and discover new aromatic profiles to create new products.

**Œenochêne provides solutions for its clients  
through know-how developed from over 15 years of R&D and experimentation.**

Our team of consultant oenologists offers solutions for structuring your wines according to the required wine profile by identifying the best product, at the right time in the winemaking process, from our range of woods.

Our experimental winery enables us to test our products directly on wines and define the best possible wood combinations for different grape varieties.

**We support and advise our customers  
towards developing and creating pleasurable wines,  
new wines and stimulating new consumer desires.**



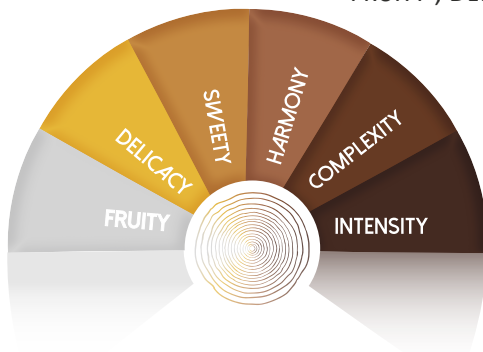




Core convection toasting (ventilated hot air system) ensures good reproducibility and even toasting throughout the core. During toasting, wood polyosides (mainly cellulose and hemicellulose) are transformed into furanic compounds (caramel, toasted notes), enolic compounds (sweetness, toasted bread), phenol aldehydes (vanilla, spicy, woody) or methyl-lactone compounds (coconut, woody)...

This process can enhance the sweetness of wines, or emphasize both volume and length on the palate, but it also offers the possibility of obtaining an almost infinite range of aromas, from vanilla to chocolate, gingerbread to mocha, depending on the toasting profile selected.

BASED ON OUR TESTS, WE HAVE CREATED A RANGE OF TOASTING PROFILES SUITABLE FOR DIFFERENT TYPES OF WINE :  
FRUITY\*, DELICACY, SWEETY, HARMONY, COMPLEXITY ET INTENSITY



**FRUITY\***: Freshness, Bitterness eliminated, Color stabilized, Oxidation limited

**DELICACY**: Pastry, Sweet vanilla, Sweetness, Respect for the fruit

**SWEETY**: Intense vanilla, Moccha, Structure, Complexity

**HARMONY**: Fine, Harmonious woodiness, Roundness




**COMPLEXITY**: Aromatic complexity, Grilled notes, Chocolate

**INTENSITY**: Coffee, Praline, Sweetness and intense aromatic persistence

## ENOLOGICAL WOODS

Our range of pieces of wood, both French and American oak, is designed to suit a wide variety of containers and winemaking or techniques. They are available in all toasting intensities, ensuring perfect control of the aromatic profile.

Your choice will depend on the time you have available to mature your wines before your budget and your desired quality.

	CHIPS 	BLOCKS 	STAVES 7, 12 MM 
Easy of use	+++	+++	+
Economy	++	++	+
Aromatic finesse	++	++	+++
Oxygenation contribution to wine	+	+	+++
Temps de contact	Short 2 mois	Medium 3 mois	Long 4 mois
Conditionnement	Infusion net 5 Kg	Infusion net 5 Kg	25 or 50 units

\*Our range of toasting profiles does not include the FRUITY range, which offers unheated woods, intensifying fruity notes and volume on the palate without roasted notes.





# PRODUCTS

## WINEMAKING BLENDS

A blend of different wood and different toasting, chip blends enable you to increase the potential of your grapes.

Developed to meet to the specifications of each grape variety and different winemaking techniques, the dosage will be defined according to your expectations, between 1 and 4 g/l.



BLEND 11	BLEND 12	BLEND 13	BLEND 21	BLEND 22	BLEND 23	BLEND TMX
CHARDONNAY, GRENACHE BLANC, VIOGNIER COMPLEX	SAUVIGNON, ROUSSANNE, MARSANNE, FRESH VIOGNIER	ROSÉ WINE, GRENACHE, SYRAH, CINSULT, PINOT	MERLOT, GRENACHE, PINOT	MPC WINE, CARIGNAN, MARSELAN, PETIT VERDOT, CABERNET, SYRAH	PRESS WINE, BOTRYTIZED HARVEST, UNDER-RIPE HARVEST	WINE FROM THERMOMIX

## THE EASY RANGE

A range of winemaking and maturing aids to meet different production needs :

- **Easy Fruity**, for white, rosé and red wines, on must, in AF or MLF. It is a hydrolyzable blend of condensed tannins, inactivated yeast (*Saccharomyces cerevisiae*) and yeast autolysate (*Saccharomyces cerevisiae*), presented in powder form for dilution and incorporation into tanks.
- **Easy Aging**, an additional functional product, a blend of roasted Oak tannins and yeast derivatives (inactivated yeasts).


### EASY FRUITY : BOOST THE FRUIT IN YOUR WINE !



**EASY Fruity**

- REDUCES THE SENSATION OF ASTRINGENCY AND VEGETAL CHARACTER
- REINFORCES FRUITY NOTES FOR ROUNDER WINES
- ENHANCES WINE VOLUME AND DENSIFIES MID-PALATE
- IMPROVES WOOD INTEGRATION FOR OENOLOGY

### EASY AGING : OPTIMIZE MATURING TIME !



**EASY Aging**

- REPRODUCES THE ACTION OF AGING ON LEES
- ENHANCES LENGTH AND VOLUME AND VOLUME IN THE MOUTH
- ENHANCES SWEETNESS
- ALLOWS INTEGRATION OF WOODY NOTES
- REDUCES CONTACT TIME (-20 TO 25%) ON AGING





## THE PREMIUM QUALITY ONE RANGE







**NOBLE AGING FOR YOUR FINEST WINES**

**A SELECTION OF PREMIUM WOODS, AN INNOVATIVE TORREFACTION PROCESS**

**THICK PREMIUM STAVES**

**3 BLENDS : **TRADITION**, **MINÉRAL** et **DOUCEUR****



*Tradition*

REVEAL THE FULL AROMATIC COMPLEXITY,  
enhance the volume and power of your wines

*Minéral*

INCREMENT THE MINERALITY  
of your vintages,  
emphasize flinty notes  
and aromatic freshness



*Douceur*

EMPHASIZED THE FRUITINESS,  
of your wines,  
amplify their sweetness  
and their indulgent character



## THICK STAVES / KIT BARRIQUE / BLOCKS / CHIPS BLEND





