

OENOCHENE PREMIUM



Quality One





YOUR WINES DESERVE THE BEST



OAK, THE ESSENCE OF NOBILITY

has always been the best ally for fruit in wine. It can significantly influence the composition and quality of your wines.

The alchemy between wood and wine contributes to harmony, elegance, balance and fruitiness, enhancing **AROMATIC COMPLEXITY**.

Only the highest quality : we work with France's finest stave mills, ensuring that our wood is sourced **FROM THE BEST FORESTS IN FRANCE (Bercé, Les Bertranges, Compiègne, Tronçais,..)**.

These terroirs, steeped in history, identity and quality, **impart optimal balance in our oak selections, TO ACCOMPANY MATURING OF THE FINEST WINES.**

Staves selected for the Quality One range have been **open air seasoned for 36 months**. This process is essential for eliminating excess tannic compounds thus enabling full expression of the wood's organoleptic properties, releasing otherwise undetectable aromatic qualities.

Quality One offers **the finest French wood for your finest vintages !**





For Quality One, we combine
the **FINEST-GRAINED OAK**
and the highest-quality toasting.

THE INNOVATIVE TOASTING PROCESS DEVELOPED AS PART OF OUR R&D RESEARCH, use core convection to ensure even distribution of the heat.



During the toasting of oenological woods, **wood polyosides** (mainly cellulose and hemicellulose) **are transformed into furanic compounds** (caramel, toasted notes), enolic compounds (sweetness, toasted bread), phenol aldehydes (vanilla, spicy, woody), methyl-lactone compounds (coconut, woody)... while our different toasting levels enable us to adapt to every different profile.

Modular solutions specifically adapted
to each required organoleptic profile.

Douceur

EMPHASIZE THE FRUITINESS

of your wines,
amplify their sweetness
and their indulgent character

Tradition

REVEAL THE FULL AROMATIC COMPLEXITY,

enhance the volume
and power of your wines

Mineral

INCREMENT THE MINERALITY

of your vintages,
emphasize flinty notes
and aromatic freshness





We regularly experiment
new toasting techniques to innovate,
explore new aromatic profiles and create new products.

We test products
from our R&D laboratory directly on wines.
These experiments help **determine the best possible combinations**
between different grape varieties and Oenochêne products.

OUR OENOLOGISTS ARE YOUR PARTNER
FOR IDENTIFYING THE BEST SOLUTION
TO TRANSCEND YOUR VINTAGES.



CONTACT US

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Quality One

A NOBLE MATURING
PROCESS FOR YOUR FINEST WINES,
WITH WOOD FROM FRANCE'S BEST FORESTS,
OFFERING EXCEPTIONAL AROMATIC COMPLEXITY



- 🌿 A SELECTION OF PREMIUM WOODS
- 🌿 AN INNOVATIVE TOASTING PROCESS
- 🌿 3 TOASTING LEVELS : Light, Medium and Strong
- 🌿 3 RANGES : DOUCEUR, TRADITION AND MINERAL
- 🌿 PREMIUM STAVES, 0.94 in THICK
- 🌿 QUALITY ONE IS AVAILABLE IN CHIPS, MICROSTAVES, BARREL KIT, AND STAVES.



0.94 in ↗





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Oak wood for enology

www.oenochene.com