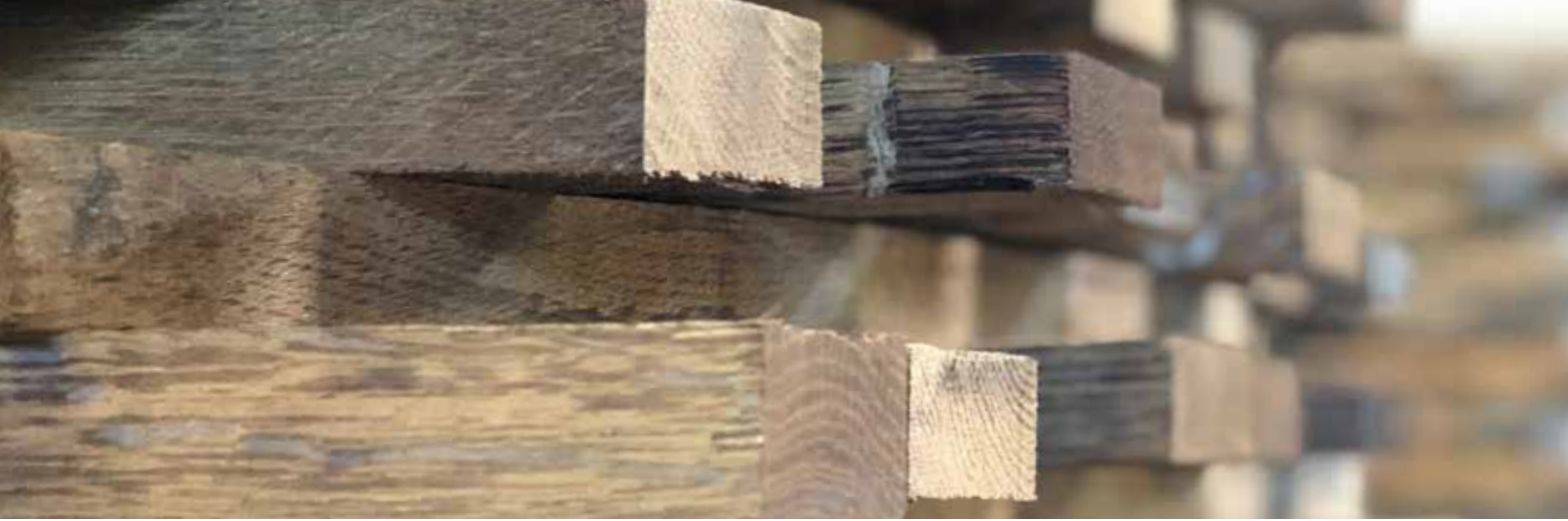


OAK WOOD FOR ENOLOGY



Oenologists, Architects of wine

www.oenochene.com



OEnologists, Architects of wine

Our team of oenologists founded CEnochêne 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, CEnochêne 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.

CEnochêne 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.



We ensure the traceability of our products throughout the manufacturing process.

We apply HACCP and are ISO 22000 certified.




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.





TOASTING

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, limited oxidation
- DELICACY** ----- Patisserie, Sweet vanilla, Sweetness, Respect for the fruit
- SWEETY** ----- Intense vanilla, mocha, structure, complexity
- HARMONY** ----- Fine, harmonious woodiness, roundness
- COMPLEXITY** -- Aromatic complexity, grilled notes, chocolate
- INTENSITY** ----- Coffee, white chocolate, sweetness and intense aromatic persistence

*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.





OUR PRODUCTS

We have developed a range of woods adapted to different winemaking containers and the various technical constraints that arise from them. Your choice also depends on the time available to mature your wines before marketing, your budget and your desired quality characteristics.



CHIPS

Infusion nets
Ease of use +++
Economy +++
Aromatique finesse +
Oxygen contribution to wine +
Short contact time 2 months



MICROSTAVES

Infusion nets
Ease of use +++
Economy ++
Aromatique finesse ++
Oxygen contribution to wine ++
Medium contact time 3 months



STAVES 0.28 or 0.47 IN THICK

Per unit
Ease of use +
Economy +
Aromatique finesse +++
Oxygen contribution to wine +++
Long contact time 4 months



BLEND

Developed to meet the specific characteristics of each grape variety and each winemaking technique, chip Blends enhance the potential of your grapes.

Dosage of 1 to 4g/L depending on the variety and level of maturity.



Specially designed for maturing fine wines, our PREMIUM QUALITY ONE range offers wood from France's finest forests, with the finest grains, combined with our highest-quality toast for greater aromatic complexity.

And it's at the heart of the Quality One range that you'll find 0.95 in thick staves.

QUALITY ONE OFFERS NOBLE MATURING
FOR YOUR FINEST WINES !



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