



Barrel insert



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French oak

Recommended contact time		6 months or more
Dimensions	300 mm x 22 mm x 22 mm / 11.8" x 0.86" x 0.86"	
Toasting method	Convection (hot air circulation) Toasted through	
Toasts		Light Medium Medium +
D I	Day of 10 atriage of 10 atials and	

Packaging

Box of 10 strings of 10 sticks each

Box of 5 strings of 20 sticks each

44 boxes per pallet 1 m x 1.20 m - 385 kg / 849 Lbs(+/- 10%)

Reference dosage

25% new oak equivalent:1 chain of 10 sticks50% new oak equivalent:1 chain of 20 sticks

Option Silicone bung with hook



Light

Adds structure and highlights the fruit. Brings some fresh subtle sweetness, more volume and a little creaminess in the mid-palate.

The wine is balanced with a clean fruitier texture.



The fruit is vibrant and the texture supple. Nice balance with volume and some lovely fresh tannins.



Black fruit, showing some sweet and spicy notes . Elegant body with good intensity and layers.