

18 - DIVINE



18 - XTREME



18 - XBASE



# NOBILE® STAVES



L'œnologie du bois



<b>FRESH</b> Structure & fruit		<b>18 - XBASE</b> Volume & sweetness
<b>SENSATION</b> Vanilla & toasted notes	<b>DULCE</b> Sweet, Dulce de leche & caramel	<b>18 - XTREME</b> Roasted coffee & mocha
<b>INTENSE</b> Chocolate & roasted notes		
<b>REVELATION</b> Structure & fruit	<b>ELITE</b> Complex & traditional	<b>18 - DIVINE</b> Burgundy barrel style



Toasting program dedicated to reproducing complex aromatic expression.

**HOMOGENEOUS  
TOASTING**

Surface heating process which creates a heating gradient identical to a traditional barrel.

The precise selection of oak combined with double toasting achieves a good balance between the ellagitannins and polysaccharides naturally present in oak, developing an aromatic complexity similar to barrel ageing.

Exclusive to the 18 mm range, the "Soft Oak" method is used to optimise the toasting process of the Staves. This pre-heating program contributes to the creation of unique characteristics.

**SOFT  
OAK  
PROCESS**





**FRESH**

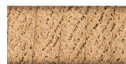
Freshness, fruit & structure.



**SENSATION**

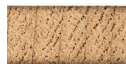


**INTENSE**



**REVELATION**

Structure & aromatic complexity.



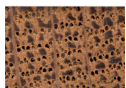
**AMERICAN REVELATION**

Sweetness, spice bread & lactone.



**ELITE**

Toasted nuances. Volume. Similar to traditional barrel ageing.



**DULCE**

Roundness & sweetness. Dulce de leche & caramel.



Intensity and palate weight. Fruity, without overt oak characters.



Expression of ripe fruit. Sweetness with mocha notes and roasted coffee.



Gives texture. Extends the fruit to a complex finish (such as the elegance of Burgundian barrels).

## ORIGIN

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French Oak (*Quercus petraea*, *Quercus robur*) and/or American Oak (*Quercus alba*).

## SEASONING

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## DOSAGE

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The dosage or quantity, depending on the alternative used, must be considered and will be based on the characteristics of the wine's style.

### WHITE WINES

**In fermentation:** incorporate 0,5 to 2 Staves/hL by direct immersion of the Staves in the tank.

### RED WINES

Staves/hL

## CONTACT TIME

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## DIMENSIONS

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## STORAGE

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## PACKAGING

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## SAFETY, QUALITY & REGULARITY

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## REGULATION

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