

# NOBILE® SWEET VANILLA



## Naturally lush vanilla

Made exclusively from selected French oak, **NOBILE® SWEET VANILLA** chips result from a high-precision toasting process.

## Oenological properties

When using oak in oenology, generous, easy-drinking styles of wine are preferred for early release on the market.

Thanks to its original composition, **NOBILE® SWEET VANILLA** contributes to the sensation of sweetness and freshness in the wine. **NOBILE® SWEET VANILLA** contributes to the development of intense notes of Tahitian vanilla and marshmallow, while respecting the fruit.

## HOMOGENEOUS TOASTING



**NOBILE® SWEET VANILLA**  
Chips & Granulars



Lush vanilla and marshmallow flavours.

### + Points



- 1 Sensation of sweetness on the first palet.
- 2 Wine's freshness and fruit expression.
- 3 Intense and lush vanilla notes.
- 4 Reduces the perception of vegetal character.
- 5 Optimises ageing time (early release).



**NOBILE®**  
L'œnologie du bois

## ORIGIN

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French oak (*Quercus petraea*, *Quercus robur*).  
**NOBILE®** is committed to the Pan European Forest Certification (PEFC) program, promoting sustainable forestry and ensuring biodiversity.

## DOSE

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### WHITE WINES

**Fermentation:** incorporate 0.5 to 3 g/L chips or granulars after clarification.

**Finished wines:** add 1 to 2 g/L by direct immersion of **NOBILE®** infusion bags in the tank.

## CONTACT TIME

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**Alcoholic fermentation:** from the length of the alcoholic fermentation.

**Malolactic fermentation:** from the start of the malolactic fermentation and for a total of 4 to 6 weeks.

**Ageing:** 6 to 8 weeks.

**The contact time is determined by tasting.**

## STORAGE

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Store off the ground in the original packaging at a moderate temperature (5 to 25°C - 41 to 25°F) in a dry area not liable to impart odours.

Shelf life: 4 years.

## SAFETY, QUALITY & REGULARITY

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To ensure the reproducibility of **NOBILE®** profiles, all products are rigorously checked to meet quality, traceability and reproducibility requirements.

**NOBILE®** is included in the HACCP procedure.

## SEASONING

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The oak undergoes natural yard seasoning for at least **24 months** in the open air.

### RED WINES

**While filling the tank:** gradually incorporate 2 to 5 g/L chips or granulars as the tank is filled.

**Wines after racking:** add 3 to 6 g/L by direct immersion of **NOBILE®** infusion bags in the tank.

## DIMENSIONS

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Granulars: 2 to 7 mm (95% > 2 mm).

Chips: 7 to 15 mm.

Calibration during production guarantees uniform size for better quality extraction.

## PACKAGING

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15 kg bag containing two 7.5 kg infusion nets.

Aluminium PET complex packs to ensure optimum protection of the oak compounds.

## REGULATIONS

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The use of "pieces of oak wood" in winemaking is subject to regulations.

Refer to the legislation in force.



**NOBILE®**  
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