

GUARANTEED HIGH QUALITY FRENCH OAK QUERCUS PETRAEA

Oak characteristics : perfect wood (heart-wood) without sap-wood or bark
Measures : 10% < 7 mm 🌳 7 mm < 85% < 15 mm 🌳 15 mm < 5% < 20 mm



Nobile® Fresh (non-toasted oak)

Colour : clear beige, cream
Major aromatic compounds : vanillin, cis and trans-octalactone.
Aromatic profile : coconut, apricot, peach, green tea, vervain, mint.
Gustative profile: freshness, suppleness.
Oenological properties : enhances fruit character, preserves phenolic compounds and supports wine structure.



Nobile® Spice

Colour : beige, amber
Major aromatic compounds : eugenol, syringaldehyde, cis and trans-octalactone, vanillin.
Aromatic profile : tobacco leaf, dried fruit, almond, fresh coconut, gingerbread.
Gustative profile : structure and long tannic finish.
Oenological properties : emphasizes the fruity and spicy characters, intensifies the mouthfeel.



Nobile® Sweet

Colour : clear brown, satin
Major aromatic compounds : guaiacol, syringaldehyde, furfural, vanillin.
Aromatic profile : vanilla, toasted bread, prune, Pecan nut.
Gustative profile : stronger sensation of sweetness and smoky characters.
Oenological properties : increases sensation of sweetness, favours the emergence of grilled and toasty notes.



Nobile® Intense

Colour : chocolate
Major aromatic compounds : furfural, guaiacol, 5-methylfurfural.
Aromatic profile : toasted almond, roasted coffee, cocoa, caramel.
Gustative profile : amplification of aromas and sweetness persistence.
Oenological properties : favours the appearance of roasted character, amplifies the mouthfeel.



Application in winemaking

White wines :

During fermentation : add **1 to 3 g/L** of chips after clarification.

Addition to wines : add **0.5 to 3 g/L** by dipping the Nobile® infusion bags directly into the tank.

Red wines :

During tank filling : add **1 to 5 g/L** of chips in steps.

Addition to wines after racking : add **1 to 4 g/L** by dipping Nobile® infusion bags into the tank.

The Nobile® +

- ⊕ In order to use Nobile® products more efficiently, we recommend to proceed at your own trials before treating the full quantity of wine.
- ⊕ The application rate must be adjusted according to the temperature and the maceration time.
- ⊕ In the case of Nobile® Fresh and Spice, application during alcoholic fermentation will emphasize the fruity character of wines.



Uses, packaging & storage

Application rate and maceration time : according to results of sensory evaluation

Regulation : consult country applicable regulation.

Available packaging :

- 15 kg food grade polyethylene bags.
- two 7.5 kg infusion bags overpacked in a plastic bag.

Storage :

- above ground, in original packaging, at moderate temperatures (5 to 25°C 🍷 41 to 78F).
- relative humidity below 75%
- aerated storage area, protected from flavours and odours.

Use within 3 years.

Product is sensitive to ambient contaminants.