

Vanilla is an often sought-after characteristic, when oak alternatives are used. When enologists and winemakers search for gourmet aromas, effectively they are seeking to bring roundness to the mouth-feel.

The “Mirror Effect” in Tasting

Our perceptions of vanilla are often distorted by our food experiments when types of vanilla are varied and found in combination with other flavors. The perceived character of vanilla is the fruit in the **mirror effect**, where the other aromatic synergies reveal the pastry and “gourmand” character as well as the vanilla.



Illustration of the « mirror effect »

Choice of Wood and Seasoning

French Sessile Oak wood is rich in vanillin and has remarkable roundness. Sensory analysis shows a synergy between vanillin and lactones in favor of a more intense aroma of vanilla. **American White Oak** is rich with these components and offers a **round taste**.



French Sessile oak

American White oak

The optimum synergy is obtained after a long oak seasoning.

The XtraVAN® recipe uses a majority of French Sessile Oak with a portion of American White Oak, and **optimized seasoning times**.

Optimization of Toasting

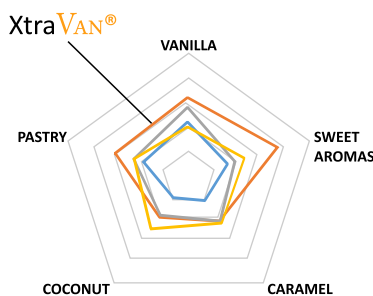
The new specially designed XtraChêne toaster allows for precise control of the heating stage and optimizes certain aromatic syntheses.



The new toaster XTRACHÊNE

Tasting Results

XtraVAN® develops **vanilla and attractive** characters and extends generosity and roundness on the palate.



Tasting results conducted by a panel of 75 professionals.

Instructions for use:

- During fermentation and aging
- For short winemaking treatments
- Fruitiness enhancement and attractiveness benefit
- Dosage: 1 to 4g/L