

# CATALOGUE



XTRACHÊNE



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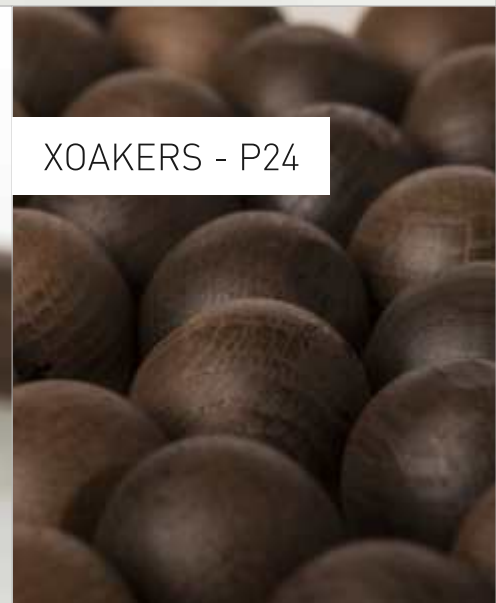
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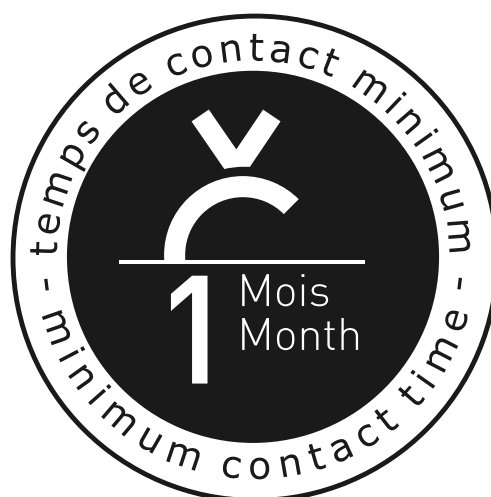
XOAKERS - P24



USE CODES

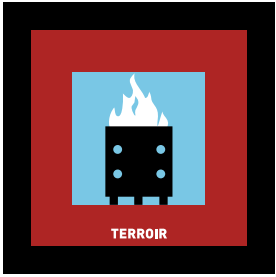


# MINIMUM CONTACT TIME





# TOASTS, OAK FIRE AND CONVECTION



# GRANULARS



# GRANULARS

Fermentation

Bag of 10 kg

CHÈNE  
Français  
FS



## Origin, seasoning and toast levels

XtraChêne Granular oak is made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*).

The French oak is naturally open air-seasoned for a minimum of two years.

The following toast levels are available:

- Plain "fresh", non-toasted (stabilized)
- Specific (convection) toast level for fermentation

## Technical information

Size: oak fragments measuring approximately 5 mm.

Displacement: 2 litres per kg.

## Packaging

10 kg food-grade polyethylene bag containing bulk product; fresh Granular oak is also available with two 5 kg infusion bags.

## Instructions for use

Dosage: 1 to 4 g/l

Granular oak is put in direct contact with must or freshly harvested grapes for 2 to 4 weeks.

## Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentachlorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentachloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

## GMOs, allergens, natamycin

XtraChêne Granular oak is guaranteed GMO-free, does not contain allergens or natamycin, and has not been subjected to any form of chemical treatment whatsoever.

## Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

## Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations enforced in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935 2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.

XTRACHÈNE  
rue des Malastiers  
16130 Segonzac, France

[www.xtrachene.fr](http://www.xtrachene.fr)



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Membre de  
CHÈNE & Cie



# GRANULARS



XtraChêne Granulars are designed to release oaky notes as soon as the alcoholic fermentation process begins, the aim being to preserve and restore the balance of harvested grapes.

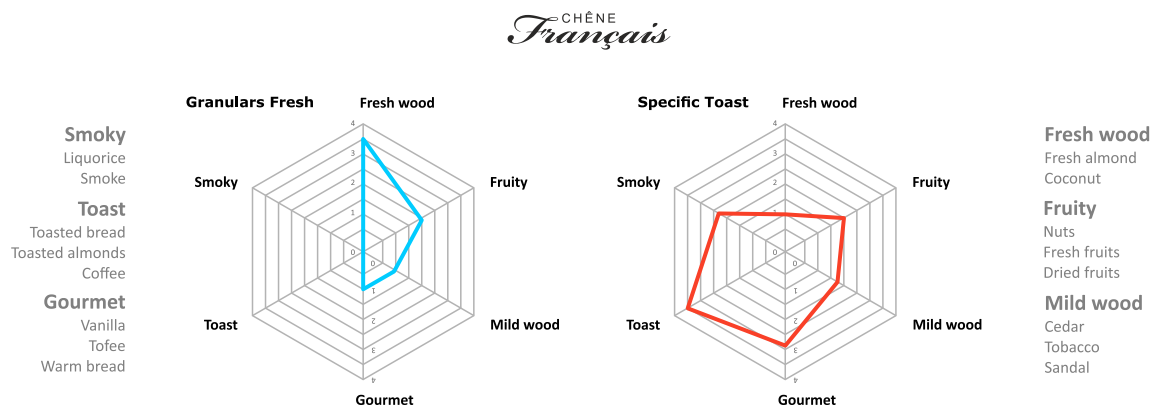
## French oak Granulars Fresh

The aromatic contribution provided by Fresh Granulars is elegant and discrete. Fresh Granulars maintain the fruity character of wines and temper their green-tasting properties. They also help to stabilize the colour of red grapes during the vinification process. The smooth and ripe tannins produced by this process are noticeable on the palate. The result is a meatier wine, plenty of body on the mid-palate and a bolstering of the wine's fruity aromatic potential.

## French oak Granulars Specific Toast

Specific Toast Granulars play an important part in the vinification process of not entirely ripe red grapes. They soften the green taste and improve on the general quality of the wine. Their wide range of aromas add complexity.

## Aromatic profile:



### Technical information

Size: oak fragments measuring approximately 5 mm.  
Displacement: 2 litres per kg.

### Packaging

10 kg food-grade polyethylene bag containing bulk product; fresh Granular oak is also available with two 5 kg infusion bags.

### Instructions for use

Dosage: 1 to 4 g/l  
XtraChêne Granular oak is put in direct contact with must or freshly harvested grapes for 2 to 4 weeks.

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rue des Malastiers  
16130 Segonzac, France

[www.xtrachene.fr](http://www.xtrachene.fr)



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CHIPS





# CHIPS

Fermentation and aging

Bag of 10 kg, 2 x 5 Kg infusion bags

CHÊNE  
*Français*

L M M+

AMERICAN  
OAK

M M+



### Origin, seasoning and toast levels

XtraChêne Chips are made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*), and American oak (white oak – *Quercus alba*).

The French and American oaks are naturally open air-seasoned for a minimum of two years.

The following (convection) toast levels are available:

- French oak: Light (L), Medium (M) or Medium plus (M+)
- American oak: Medium (M) or Medium plus (M+)

### Technical information

Size: oak fragments measuring approximately 12 mm.

Displacement: 2 litres per kg.

### Packaging

10 kg food-grade polyethylene bag, with two 5 kg infusion bags.

### Instructions for use

Dosage: 1 to 4 g/l

XtraChêne Chips are put in direct contact with fermenting must or wine by immersing infusion bags for 1 to 2 months.

### Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentachlorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentachloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

### GMOs, allergens, natamycin

XtraChêne Chips are guaranteed GMO-free, do not contain allergens or natamycin, and have not been subjected to any form of chemical treatment whatsoever.

### Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

### Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations enforced in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935 2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.

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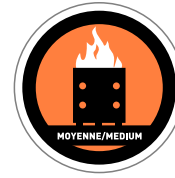


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# CHIPS



XtraChêne Chips were designed to add a more modern nuance to wines, both to the nose and on the palate, and can be used during the vinification and maturation processes, or as a final touch

## French oak Chips Light toast

In terms of aroma, mild and fruity notes prevail. To the palate, the tannic contribution of Light toast Chips fills the mid-palate and gives an impression of sweetness. This toast level helps to develop the taste of ripe fruit in wines.

## French oak Chips Medium toast

French oak Chips Medium toast is characterized by their wide variety of aromas and their complexity. They add length and volume to the palate. This toast adds mild-tasting tannins to wine, thus improving balance.

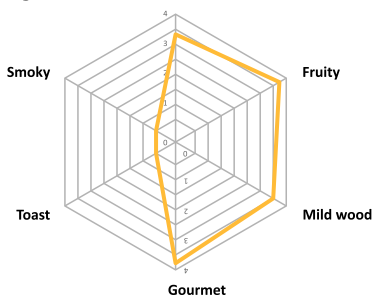
## French oak Chips Medium Plus toast

Medium Plus toast French oak Chips impart roasted and slightly smoky aromas to the wine. This toast level improves the potential of the wine and increases its length on the palate and reveals a fruity finish.

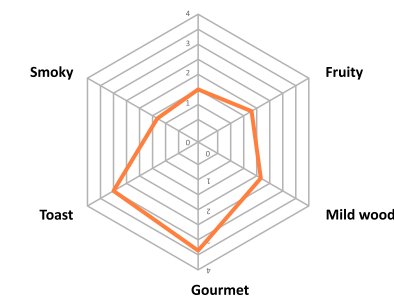
## Aromatic profile:

CHÊNE  
*Français*

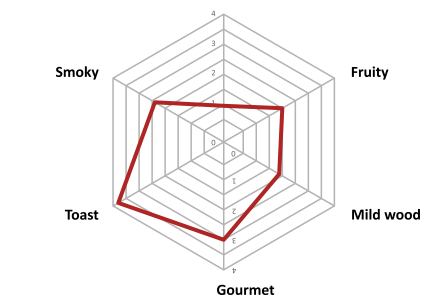
Light Toast Fresh wood



Medium Toast Fresh wood



Medium Plus Toast Fresh wood



- Smoky**
  - Liquorice
  - Smoke
- Toast**
  - Toasted bread
  - Toasted almonds
  - Coffee
- Gourmet**
  - Vanilla
  - Toffee
  - Warm bread
- Fresh wood**
  - Fresh almond
  - Coconut
- Fruity**
  - Nuts
  - Fresh fruits
  - Dried fruits
- Mild wood**
  - Cedar
  - Tobacco
  - Sandal

### Technical information

Size: oak fragments measuring approximately 12 mm.  
Displacement: 2 litres per kg.

### Packaging

10 kg food-grade polyethylene bag, with two 5 kg infusion bags.

### Instructions for use

Dosage: 1 to 4 g/l  
XtraChêne Chips are put in direct contact with fermenting must or wine by immersing infusion bags for 1 to 2 months.

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rue des Malastiers  
16130 Segonzac, France

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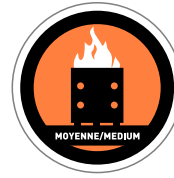


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# CHIPS



XtraChêne Chips were designed to add a more modern nuance to wines, both to the nose and on the palate, and can be used during the vinification and maturation processes, or as a final touch

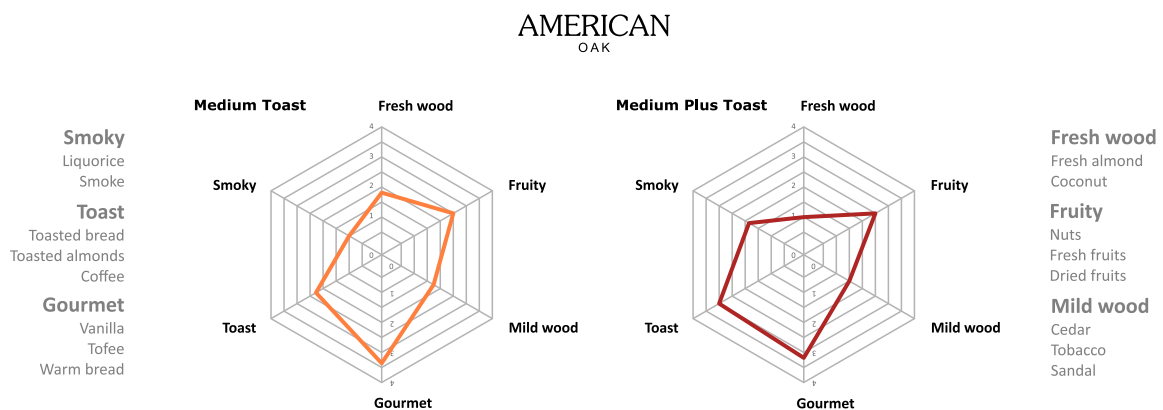
## American oak Chips Medium toast

American oak Chips Medium toast add an aromatic profile that is typical of American oak with characters of fruit, coconut and sweet pastries. On the palate it is predominantly mild, making the structure of the wine meatier.

## American oak Chips Medium Plus toast

American oak Chips Medium Plus toast boast a full aromatic profile, with particularly well-developed fruity notes, and roasted and slightly smoky characters. On the palate, it improves the wine's aromatic freshness and reveals notes of ripe fruit.

## Aromatic profile:



### Technical information

Size: oak fragments measuring approximately 12 mm.  
Displacement: 2 litres per kg.

### Packaging

10 kg food-grade polyethylene bag, with two 5 kg infusion bags.

### Instructions for use

Dosage: 1 to 4 g/l  
XtraChêne Chips are put in direct contact with fermenting must or wine by immersing infusion bags for 1 to 2 months.

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16130 Segonzac, France

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# STAVETTES



# STAVETTES

Fermentation and aging

Bag of 10 kg, 2 x 5 Kg infusion bags

CHÈNE  
*Français*  
L M M+  
AMERICAN  
OAK  
S



## Origin, seasoning and toast levels

XtraChêne Stavettes are made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*) and American oak (white oak - *Quercus alba*).

The French oak is naturally open air-seasoned for a minimum of two years and American oak for a minimum of three years.

The following (convection) toast levels are available:

- French oak : Light (L), Medium (M) and Medium plus (M+)
- American oak : Specific (S) toast.

## Technical information

Size: Oak segments measuring 5 cm x 5 cm x 1 cm.

Displacement: 2 litres per kg.

Surface area: 4 to 4.5 m<sup>2</sup> according to toast level, for 10 kg.

## Packaging

10 kg food-grade polyethylene bag, with two 5 kg infusion bags.

## Instructions for use

Dosage: 2 to 6 g/l.

XtraChêne Stavettes are put in direct contact with must or wine through immersion bags, for a minimum of 3 months.

## Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentaclorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentacloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

## GMOs, allergens, natamycin

XtraChêne Stavettes are guaranteed GMO-free, do not contain allergens or natamycin, and have not been subjected to any form of chemical treatment whatsoever.

## Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

## Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations enforced in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935 2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.

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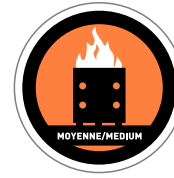


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# STAVETTES



XtraChêne Stavettes were designed to enhance woody notes during the fermentation process, and can achieve a shorter (3 to 4 months) yet complete maturation processes.

## French oak Stavettes Light toast

Stavettes Light toast add density and volume on the palate. The structure at mid-palate is enhanced and imparts a great deal of mildness and unctuousity to the wine. To the nose, the range of aromas tends towards fruity notes, soft wood and vanilla.

## French oak Stavettes Medium toast

Stavettes Medium toast add density on the mid-palate in particular. They also significantly increase the sweetness of the wine. To the nose, they add a great deal of complexity with a range of aromas that tend towards soft wood, pastry and roasted notes.

## French oak Stavettes Medium Plus toast

Stavettes Medium Plus toast add greater length to the palate and a rounded quality to the wine. They also preserve the natural freshness of the wine and give it a crisp quality. To the nose, roasted notes and aromas of soft wood prevail.

## American oak Stavettes Specific toast

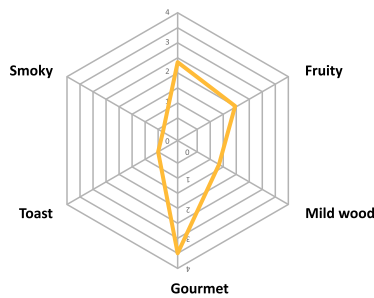
American oak Stavettes have been toasted according to a specific recipe that helps to develop all the finest qualities of American oak. On the palate, it makes the structure of the wine meatier without added tannins. To the nose, the aromatic range is full; the dominant characteristics being gourmet and fruity aromas.

### Aromatic profile:

CHÊNE  
*Français*

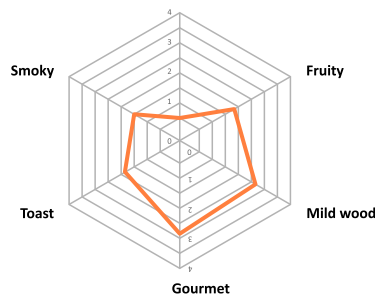
Light Toast

Fresh wood



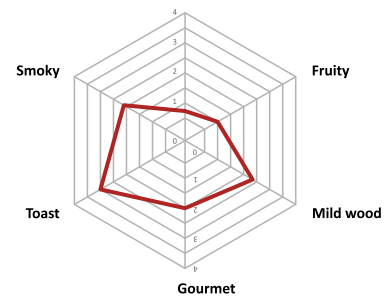
Medium Toast

Fresh wood



Medium Plus Toast

Fresh wood



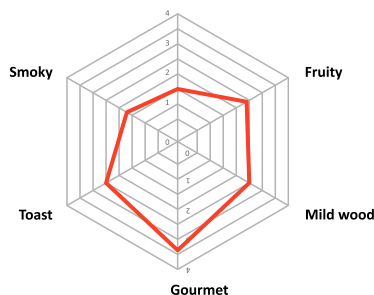
- Smoky**
- Liquorice
- Smoke
- Toast**
- Toasted bread
- Toasted almonds
- Coffee
- Gourmet**
- Vanilla
- Toffee
- Warm bread

- Fresh wood**
- Fresh almond
- Coconut
- Fruity**
- Nuts
- Fresh fruits
- Dried fruits
- Mild wood**
- Cedar
- Tobacco
- Sandal

AMERICAN  
OAK

Specific Toast

Fresh wood



### Technical information

Size: Oak segments measuring 5 cm x 5 cm x 1 cm.

Displacement: 2 litres per kg.

Surface area: 4 to 4.5 m<sup>2</sup> according to toast level, for 10 kg

### Packaging

10 kg food-grade polyethylene bag, with two 5 kg infusion bags.

### Instructions for use

Dosage: 2 to 6 g/l.

XtraChêne Stavettes are put in direct contact with must or wine through immersion bags, for a minimum of 3 months.

XTRACHÊNE  
rue des Malastiers  
16130 Segonzac, France

www.xtrachene.fr



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# STICK 22.90



# STICK 22.90

Fermentation and aging

Box of 40 sticks

CHÈNE  
*Français*  
L M M+ Q T  
AMERICAN  
OAK  
S



## Origin, seasoning and toast levels

XtraChêne Sticks 22.90 are made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*) and American oak (white oak – *Quercus alba*).

The French oak is naturally open air-seasoned for a minimum of two years and American oak for a minimum of three years.

The following toast levels are available:

- French oak:
  - convection: Light (L), Medium (M) and Medium plus (M+)
  - oak fire: Quattro and Terroir
- American oak: Specific (S) toast level through convection

## Technical information

Size: XtraChêne Stick 22.90 has a square 22 mm base and is 90 cm long.

Displacement: 0.5 litres per Stick 22.90.

Surface area: 800 cm<sup>2</sup>

Weight: from 250 to 280 grams according to toast level.

## Packaging

Food-grade cardboard box containing 40 x Sticks 22.90 linked together to form 2 packs of 20 units each.

## Instructions for use

Dosage: 1 to 4 Sticks 22.90 per hl.

Sticks are put in direct contact with must or wine through immersion, for a minimum of 6 months.

## Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentachlorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentachloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

## GMOs, allergens, natamycin

XtraChêne Sticks are guaranteed GMO-free, do not contain allergens or natamycin, and have not been subjected to any form of chemical treatment whatsoever.

## Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

## Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations enforced in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935 2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.

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# STICK 22.90 CONVECTION



XtraChêne Sticks 22.90 were designed to enhance the maturation process of selected vintages over a period of 6 to 12 months. Their square shape ensures that their oak compounds are harmoniously diffused throughout the wine.

## French oak Sticks 22.90 Light toast (Pastry)

Sticks 22.90 Light toast add density and volume on the palate. Structure is added to the mid-palate and wine is greatly improved in terms of mildness and unctuousity. The nose of the wine includes a range of notes tending towards fruitiness, soft wood and vanilla.

## French oak Sticks 22.90 Medium toast

Sticks 22.90 Medium toast mostly add density to the mid-palate. They also significantly improve the sweetness of the wine. To the nose, they greatly improve the complexity of the wine, with a range of aromas tending towards soft wood, pastry and roasted notes.

## French oak Sticks 22.90 Medium Plus toast

Sticks 22.90 Medium Plus toast add length to the palate and make wines more round. They also preserve the natural freshness of wines and give them a crisp quality. To the nose, roasted notes and aromas of soft wood prevail.

## American oak Sticks 22.90 Specific toast

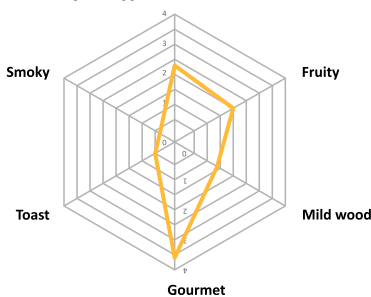
American oak Sticks 22.90 have been toasted according to a specific recipe that helps to develop all the finest qualities of American oak. On the palate, it makes the structure of the wine meatier without added tannins. To the nose, the aromatic range is full; the dominant characteristics being gourmet and fruity aromas.

### Aromatic profile:

CHÊNE  
*Français*

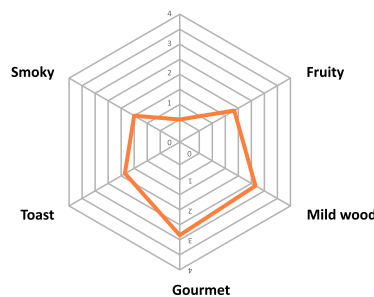
#### Light Toast (Pastry)

Fresh wood



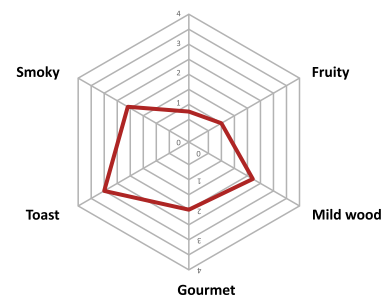
#### Medium Toast

Fresh wood



#### Medium Plus Toast

Fresh wood



**Fresh wood**  
Fresh almond  
Coconut

**Fruity**  
Nuts  
Fresh fruits  
Dried fruits

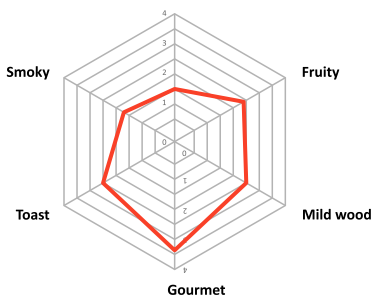
**Mild wood**  
Cedar  
Tobacco  
Santal

**Smoky**  
Liquorice  
Smoke  
**Toast**  
Toasted bread  
Toasted almonds  
Coffee  
**Gourmet**  
Vanilla  
Tofee  
Warm bread

### AMERICAN OAK

#### Specific Toast

Fresh wood



### Technical information

Size: XtraChêne Stick 22.90 has a square 22 mm base and is 90 cm long.  
Displacement: 0.5 litres per Stick 22.90.  
Surface area: 800 cm<sup>2</sup>  
Weight: from 250 to 280 grams according to toast level.

### Packaging

Food-grade cardboard box containing 40 x Sticks 22.90 linked together to form 2 packs of 20 units each.

### Instructions for use

Dosage: 1 to 4 Sticks 22.90 per hl.  
Sticks are put in direct contact with must or wine through immersion, for a minimum of 6 months.

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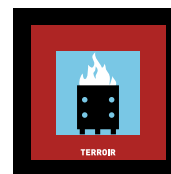
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*CHÊNE & Cie*



# STICK 22.90

## OAK FIRE



XtraChêne Sticks 22.90 Terroir and Quattro were created to add complexity and finesse to wines subject to lengthy maturation processes. We have developed an oak fire toasting tool specifically for this range. And oak is selected to ensure that this toast level reveals the full natural potential of the wine.

### French oak Sticks 22.90 Terroir

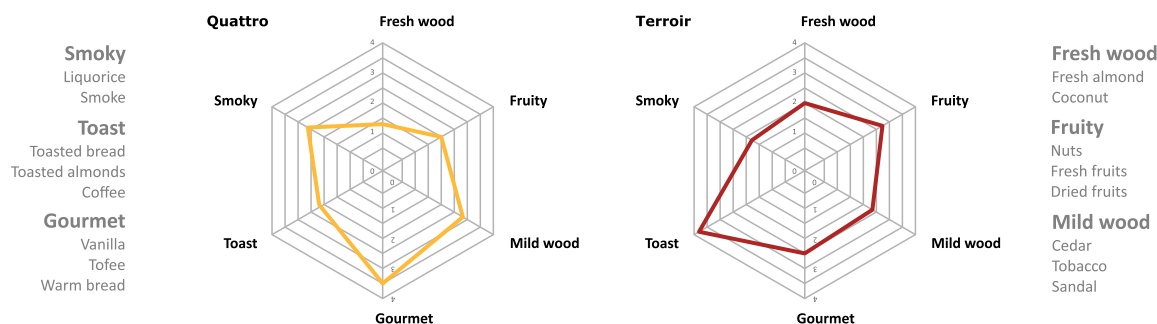
Sticks 22.90 Terroir reinforce the structure of the wine and add volume and silky tannins to the mid-palate. Length on the palate is increased and the finish is persistent. To the nose, the freshness of the wine is remarkable and the contribution is very elegant, with a comprehensive range of aromas.

### French oak Sticks 22.90 Quattro

Sticks 22.90 Quattro add sweetness and fill the mid-palate with ripe-tasting tannins. On the palate, the length of the wine is remarkable with enhanced aromatic persistence. To the nose, aromas of soft wood and pastry prevail.

### Aromatic profile:

CHÊNE  
*Français*



### Technical information

Size: XtraChêne Stick 22.90 has a square 22 mm base and is 90 cm long.  
Displacement: 0.5 litres per Stick 22.90.  
Surface area: 800 cm<sup>2</sup>  
Weight: from 250 to 280 grams according to toast level.

### Packaging

Food-grade cardboard box containing 40 x Sticks 22.90 linked together to form 2 packs of 20 units each.

### Instructions for use

Dosage: 1 to 4 Sticks 22.90 per hl.  
XtraChêne Sticks are put in direct contact with must or wine through immersion, for a minimum of 6 months.

XTRACHÊNE  
rue des Malastiers  
16130 Segonzac, France

www.xtrachene.fr



XTRACHÊNE

Membre de  
CHÊNE & Cie



XTRAKITS







### Origin, seasoning and toast levels

XtraChêne XtraKits are made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*) and American oak (white oak – *Quercus alba*).  
The French oak is naturally open air-seasoned for a minimum of two years and the American oak for a minimum of three years.

The following toast levels are available:

- French oak:
  - convection: Equilibre, Medium (M) and Medium plus (M+)
  - oak fire: Quattro and Terroir
- American oak: Specific toast level through convection

### Technical information

Size: XtraChêne XtraKits are made up of 12 stick segments, each measuring 22.5 cm, and attached together to form a string of segments.

Displacement: 1.5 litres per XtraKit.

Surface area: 2,500 cm<sup>2</sup>

Weight: from 750 to 850 grams according to toast level.

### Packaging

Individual food-grade polyethylene bags.

### Instructions for use

Dosage: 1 XtraKit per 225L barrel.

XtraChêne XtraKits are put in direct contact with wine through immersion, for a minimum of 6 months.

### Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentachlorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentachloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

### GMOs, allergens, natamycin

XtraChêne XtraKits are guaranteed GMO-free, do not contain allergens or natamycin, and have not been subjected to any form of chemical treatment whatsoever.

### Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

### Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations in force in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935 2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.



# XTRAKIT CONVECTION



XtraChêne XtraKits were designed to renew the oenological potential of neutral barrels.

## French oak XtraKits Équilibre

French oak Équilibre XtraKits are a combination of 3 convection toast levels. To the palate, they impart natural balance to the wine. Density, sweetness and elegance are their main gustative characteristics. To the nose, the full range of aromas is harmoniously represented.

## French oak XtraKits Medium toast

French oak XtraKits Medium toast add a particular density to the mid-palate. They also significantly enhance the sweetness of the wine. To the nose, they add a great deal of complexity with a range of aromas tending towards soft wood, pastry and roasted notes.

## French oak XtraKits Medium Plus toast

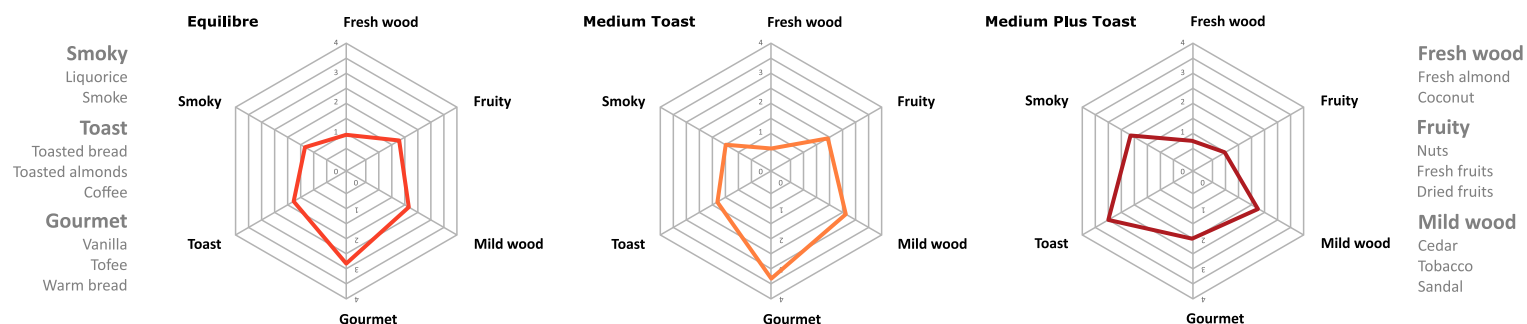
French oak XtraKits Medium Plus toast enhance the wine's length on the palate and make it more rounded. They also preserve the natural freshness of the wine and give it a crisp quality. To the nose, roasted notes and aromas of soft wood prevail.

## American oak XtraKits Specific toast level

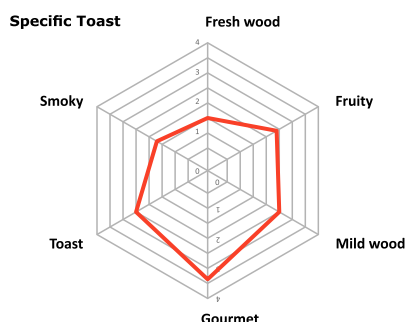
American oak XtraKits have been toasted according to a specific recipe that helps to develop all the qualities of American oak. To the palate, the structure of the wine is meatier without added tannins. To the nose, the aromatic range is full; the dominant characteristics being gourmet, fruity aromas.

## Aromatic profile:

CHÊNE  
*Français*



## AMERICAN OAK



### Technical information

Size: XtraChêne XtraKits are made up of 12 stick segments, each measuring 22.5 cm, and attached together to form a string of segments.

Displacement: 1.5 litres per XtraKit.

Surface area: 2,500 cm<sup>2</sup>

Weight: from 750 to 850 grams according to toast level.

### Packaging

Individual food-grade polyethylene bags.

### Instructions for use

Dosage: 1 XtraKit per 225L barrel.

XtraChêne XtraKits are put in direct contact with wine through immersion, for a minimum of 6 months.

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rue des Malastiers  
16130 Segonzac, France

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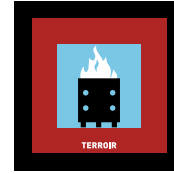
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# XTRAKIT

## OAK FIRE



XtraChêne XtraKits were designed to renew the oenological potential of neutral barrels.

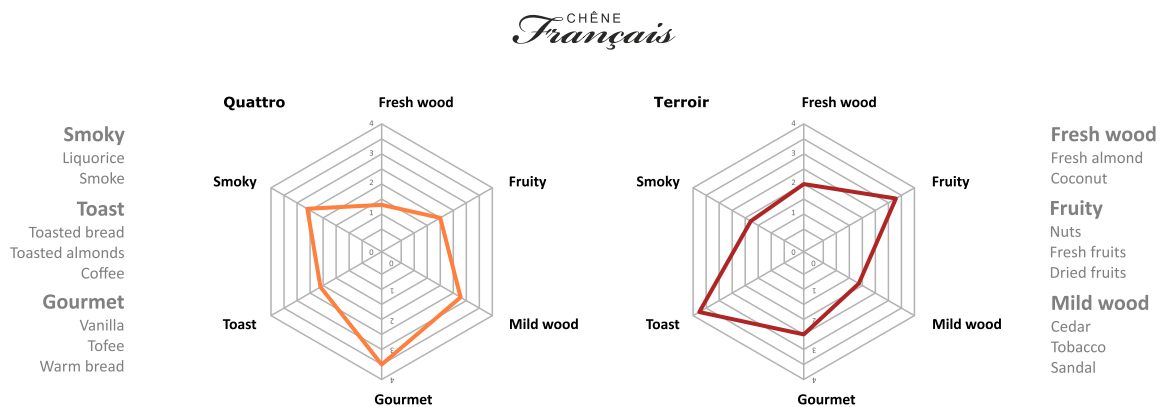
### French oak XtraKits Terroir

French oak XtraKits Terroir reinforce the structure of the wine and fill the mid-palate with silky tannins. Length on the palate is increased and the finish is persistent. To the nose, wines boast remarkable freshness and the contribution is very elegant, with a comprehensive range of aromas.

### French oak XtraKits Quattro

French oak XtraKits Quattro add sweetness and fill the mid-palate with ripe-tasting tannins. Length on the palate is remarkable and aromatic persistence is enhanced. To the nose, aromas of soft wood and pastry prevail.

### Aromatic profile:



#### Technical information

Size: XtraChêne XtraKits are made up of 12 stick segments, each measuring 22.5 cm, and attached together to form a string of segments.

Displacement: 1.5 litres per XtraKit.

Surface area: 2,500 cm<sup>2</sup>

Weight: from 750 to 850 grams according to toast level.

#### Packaging

Individual food-grade polyethylene bags.

#### Instructions for use

Dosage: 1 XtraKit per 225L barrel.

XtraChêne XtraKits are put in direct contact with wine through immersion, for a minimum of 6 months.

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# XOAKERS





### Origin, seasoning and toast levels

XtraChêne XOakers are made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*) and American oak (white oak – *Quercus alba*).

French oak is naturally open air-seasoned for a minimum of two years and the American oak for a minimum of three years.

The following (convection) toast levels are available:

- French oak: Medium (M) and Medium plus (M+)
- American oak: Medium (M) and Medium plus (M+)

### Technical information

Size: XOakers are oak "spheres" or "balls" measuring 2.54 cm in diameter.

Displacement: 0.5 litres for 500 grams.

### Packaging

500 gram food-grade polyethylene bag.

### Instructions for use

Dosage: 1 to 2 bags of XOakers per 225L barrel.

XtraChêne XOakers are put in direct contact with wine through immersion, for a minimum of 6 months.

### Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentachlorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentachloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

### GMOs, allergens, natamycin

XtraChêne XOakers are guaranteed GMO-free, do not contain allergens or natamycin, and have not been subjected to any form of chemical treatment whatsoever.

### Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

### Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations enforced in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935 2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.



# XOAKERS



XtraChêne XOakers were created to renew the oaky characteristics of neutral barrels. They enable you to combine several toast levels and oak origins in the same barrel.

## French oak XOakers Medium toast

French oak XOakers Medium toast add body to the palate and increase the sweetness of wines. To the nose, their complexity and aromatic variety are remarkable.

## French oak XOakers Medium Plus

French oak XOakers Medium Plus reveal the fruity potential of wines and reinforce their aromatic persistence on the palate. To the nose, they add gourmet aromas, roasted notes and a hint of smokiness.

## American oak XOakers Medium toast

Medium toast American oak XOakers used on wine matured in barrels make for a meatier structure and persistent fruity characteristics. To the nose, the aromatic range, which is typical of American oak, is centred on fruit, coconut and pastry.

## American oak XOakers Medium Plus toast

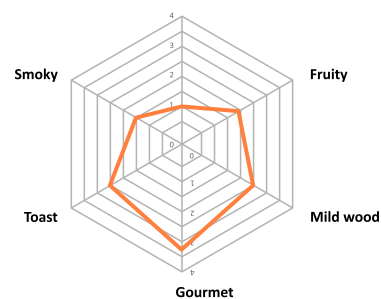
Medium Plus toast American oak XOakers produce meatier wines and freshness on the palate. To the nose, fruity characteristics prevail, as well as gourmet aromas and roasted notes.

### Aromatic profile:

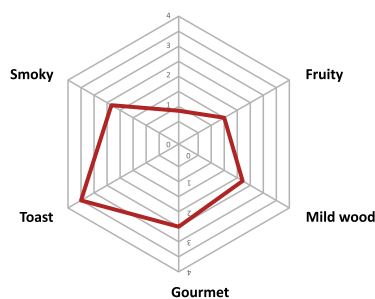
CHÊNE  
*Français*

AMERICAN  
OAK

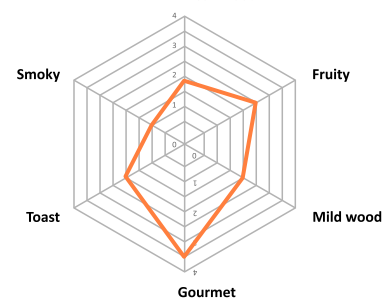
Medium Toast Fresh wood



Medium Plus Toast Fresh wood



Medium Toast Fresh wood



- Smoky**
  - Liquorice
  - Smoke
- Toast**
  - Toasted bread
  - Toasted almonds
  - Coffee
- Gourmet**
  - Vanilla
  - Toffee
  - Warm bread

- Fresh wood**
  - Fresh almond
  - Coconut
- Fruity**
  - Nuts
  - Fresh fruits
  - Dried fruits
- Mild wood**
  - Cedar
  - Tobacco
  - Sandal

### Technical information

Size: XtraChêne XOakers are oak "spheres" or "balls" measuring 2.54 cm in diameter.  
Displacement: 0.5 litres for 500 grams.

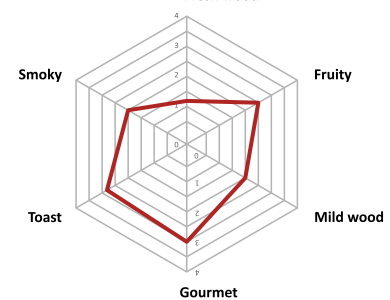
### Packaging

500 gram food-grade polyethylene bag.

### Instructions for use

Dosage: 1 to 2 bags of XOakers per 225L barrel.  
XtraChêne XOakers are put in direct contact with wine through immersion, for a minimum of 6 months.

Medium Plus Toast Fresh wood



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rue des Malastiers  
16130 Segonzac, France

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# CHÊNE *Français*

CHIPS AND GRANULARS  
PACKAGING



## XTRACHÊNE

### CHÊNE *Français*



**FR - MODE D'EMPLOI ET CONTRÔLE DE QUALITÉ**  
Se conformer aux recommandations d'usage.  
Tous les produits sont de qualité supérieure.  
Usage recommandé : 1 à 2 grammes par litre.  
Temps de séchage : de 15 à 20 jours.  
Condition de stockage : dans un local sec et  
aéré, protégé de la lumière directe du soleil.  
Prévoir un espace de ventilation.  
Ces produits sont destinés à être utilisés  
SEULEMENT pour les analyses de laboratoire  
et les analyses de terrain.

**EN - INSTRUCTIONS D'USAGE**  
Suivre les recommandations d'usage.  
Tous les produits sont de qualité supérieure.  
Usage recommandé : 1 à 2 grammes par litre (10 à 20 ml,  
selon le produit).  
Condition de stockage : dans un local sec et  
aéré, protégé de la lumière directe du soleil.  
Prévoir un espace de ventilation.  
Ces produits sont destinés à être utilisés  
SEULEMENT pour les analyses de laboratoire  
et les analyses de terrain.

**ES - INSTRUCCIONES DE USO**  
Seguir las recomendaciones de uso.  
Todos los productos son de calidad superior.  
Uso recomendado: 1 a 2 gramos por litro.  
Tiempo de secado: de 15 a 20 días.  
Condiciones de almacenamiento: en un lugar seco  
y ventilado, protegido de la luz directa del sol.  
Prever un espacio de ventilación.  
Estos productos están destinados a ser utilizados  
SEÚLAMENTE para análisis de laboratorio  
y análisis de terreno.

**PT - INSTRUÇÕES DE USO**  
Seguir as recomendações de uso.  
Todos os produtos são de qualidade superior.  
Uso recomendado: 1 a 2 grammas por litro.  
Tempo de secagem: de 15 a 20 dias.  
Condições de armazenamento: em um local seco  
e ventilado, protegido da luz direta do sol.  
Prever um espaço de ventilação.  
Estes produtos são destinados a serem utilizados  
SEMENTE para análises de laboratório  
e análises de terreno.

**XTRACHÊNE**  
Granulari/Granulados Fresh/Fresh  
French Oak - Chêne Français - Roble Francés  
1 kg / 2.205 lb  
100% Natural - 100% Natural - 100% Natural





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rue des Malastiers  
16130 Segonzac, France

[www.xtrachene.fr](http://www.xtrachene.fr)

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